

# BROOKLYN ROOTS

## OLD SCHOOL ITALIAN CUISINE

### SALADS

<b>HOUSE SALAD</b> (GF) <u>14</u>	<b>PANZANELLA SALAD</b> <u>18</u>
Mixed greens, tomato, english cucumber, red wine vinaigrette	Kale, toasted semolina, cherry tomatoes, grated pecorino, kalamata olives, basil lemon dressing
<b>ARUGULA SALAD</b> (GF) <u>16</u>	<b>BEEF SALAD</b> (GF) <u>16</u>
Shaved fennel, tomato, english cucumber, meyer lemon dressing	English cucumber, tomato, whipped goat cheese, balsamic, citrus honey
<b>CAESAR SALAD</b> <u>18</u>	
Green salad, housemade croutons, creamy caesar dressing, grated and shaved parmesan	

### STARTERS

<b>PAN-FRIED MEATBALLS (5)</b> <u>20</u>	<b>OG ARANCINI (5)</b> <u>16</u>
Ribeye & filet blend, pecorino romano, whipped ricotta, blended tomato sauce	Arborio rice, fresh mozzarella, parmesan
<b>B.R. BURRATA</b> <u>18</u>	<b>PAN-ROASTED OCTOPUS</b> (GF) <u>24</u>
Burrata, crispy eggplant, toasted walnuts, golden raisins, meyer lemon spiced honey dressing	Salsa verde, chickpeas, pickled shallots, toasted garlic chips
<b>SAUSAGE-STUFFED MUSHROOMS</b> <u>16</u>	<b>CRISPY POLENTA</b> (GF) <u>24</u>
Sweet & hot sausage, fresh mozzarella, pecorino romano, parsley-whipped butter, toasted garlic, toasted breadcrumbs	Topped with creamy shrimp scampi
<b>MOZZARELLA EN CARROZZA</b> <u>18</u>	<b>BAKED CLAMS</b> <u>24</u>
Fresh mozzarella, blended tomato or vodka sauce	Toasted breadcrumbs, lemon butter
	<b>MUSSELS FRA DIAVOLO</b> (GF) <u>30</u>
	Crushed red pepper flakes, red or white wine lemon

### SIDES

<b>CRISPY PARMESAN POTATOES</b> <u>12</u>	<b>PARMESAN-CRUSTED ASPARAGUS</b> (GF) <u>14</u>
Potatoes, parmesan	Asparagus, parmesan
<b>BROCCOLI RABE</b> (GF) <u>14</u>	<b>CRISPY ARTICHOKE</b> <u>14</u>
Add sweet & hot sausage +8	Parmesan, served with lemon ricotta



A 3.95% convenience fee will be added to all card payments. Please let your server know of any and all allergies.  
 Family Style menu is available for parties of 6 or more, and required for parties of 8 or more.  
 20% gratuity will be added to all parties of 6 or more. Private parties and catering available.

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### PASTAS

<b>SPAGHETTI ALL'AMATRICIANA</b> 26	<b>MATTY GUNS SPECIAL</b> 36
Pancetta, garlic, pecorino romano, red chili flakes	Rigatoni, vodka sauce, sweet & hot sausage, meatballs, whipped ricotta, fresh mozzarella
<b>RIGATONI VODKA</b> 24	<b>PENNE BROCCOLI RABE &amp; SAUSAGE</b> 28
Cream, blended tomato sauce, herbs. Add chicken +10	Sweet & hot sausage, broccoli rabe, garlic and oil
<b>PENNE ALLA NORMA</b> 26	<b>LOBSTER PASTA</b> 34
Eggplant, ricotta, ricotta salata. Add sweet & hot sausage +8	Bucatini, creamy lobster bisque, tarragon, tomato
<b>BKR ORECCHIETTE</b> 26	<b>LINGUINI &amp; WHITE CLAM SAUCE</b> 36
Cherry tomatoes, spinach, white beans, fresh mozzarella, white wine. Add shrimp +12	Little Neck clams, toasted garlic, herbs
<b>PUMPKIN RAVIOLI</b> 26	<b>SEAFOOD ABBONDANZA</b> 48
Butternut squash puree, toasted walnuts, honey	Linguini, lobster, shrimp, clams, mussels, red or white wine

 Gluten-free pasta available upon request.

### ENTRÉES

<b>CHICKEN FRANCESE</b> 30	<b>FILET MIGNON VALDOSTANO</b>  48
Classic lemon butter & white wine sauce	Creamy white wine lemon sauce, cremini mushrooms
<b>CHICKEN MARSALA</b> 30	<b>BONE-IN BERKSHIRE PORK CHOP</b>  36
Roasted mushrooms, pancetta, caramelized onions	Chianti pear sauce
<b>CHICKEN PARMIGIANA</b> 30	<b>EGGPLANT PARMIGIANA</b> 22
Blended tomato sauce, fresh mozzarella	Blended tomato sauce, fresh mozzarella, pecorino romano
<b>CHICKEN SCARPARELLO</b> 30	<b>EGGPLANT ROLLATINI</b> 24
Bone-in chicken, sweet & hot sausage, sweet vinegar peppers, lemon-roasted baby bliss potatoes	Blended tomato sauce, whipped ricotta, pecorino romano
<b>VEAL FRANCESE</b> 40	<b>SHRIMP FRANCESE</b> 32
Classic lemon butter & white wine sauce	Classic lemon butter & white wine sauce
<b>VEAL MARSALA</b> 40	<b>SHRIMP PARMIGIANA</b> 32
Roasted mushrooms, pancetta, caramelized onions	Blended tomato sauce, fresh mozzarella
<b>VEAL PARMIGIANA</b> 40	<b>CATCH OF THE DAY</b> M/P
Blended tomato sauce, fresh mozzarella	

**We use only the freshest ingredients, including Romeo Brothers sausage & Lioni fresh mozzarella.**

As many of you know, I've been on an amazing culinary journey these last few years. From preparing gourmet dishes in some of New York's finest restaurants to roasting pigs at tailgates & backyard BBQ's, deep down I always knew I needed to get back to my roots: Italian food. So, in 2019 with no more than an idea in a marble notebook, Brooklyn Roots was born.

We are old school Italian in a modern world, never compromising our standards while showing you how much we appreciate you choosing to dine with us.

**Chef Thomas Perone**

**Chef de Cuisine Luis Tenezaca**