

# BROOKLYN ROOTS

## OLD SCHOOL ITALIAN CUISINE

### PASTAS

<b>SPAGHETTI ALL'AMATRICIANA</b>	<b>30</b>	<b>MATTY GUNS SPECIAL</b>	<b>39</b>
Pancetta, garlic, pecorino romano, red chili flakes		Rigatoni, vodka sauce, sweet & hot sausage, meatballs, whipped ricotta, fresh mozzarella	
<b>RIGATONI VODKA</b>	<b>26</b>	<b>PENNE BROCCOLI RABE &amp; SAUSAGE</b>	<b>32</b>
Cream, blended tomato sauce, herbs. Add chicken +10		Sweet & hot sausage, broccoli rabe, garlic and oil	
<b>BKR ORECCHIETTE</b>	<b>28</b>	<b>LOBSTER PASTA</b>	<b>38</b>
Cherry tomatoes, spinach, white beans, fresh mozzarella, white wine. Add shrimp +12		Bucatini, creamy lobster bisque, tarragon, tomato	
<b>PUMPKIN RAVIOLI</b>	<b>30</b>	<b>LINGUINI &amp; WHITE CLAM SAUCE</b>	<b>40</b>
Butternut squash puree, toasted walnuts, hot honey		Little Neck clams, toasted garlic, herbs, red or white wine	
<b>BAKED CAVATAPPI FONDUTA</b>	<b>34</b>	<b>SEAFOOD ABBONDANZA</b>	<b>52</b>
Goat cheese, provolone, mozzarella, parmesan reggiano, prosciutto, toasted breadcrumbs		Linguini, lobster, shrimp, clams, mussels, calamari, red or white wine	
<b>CHEF'S FRESH PASTA OF THE DAY</b>	<b>M/P</b>	Ⓜ Gluten-free pasta available upon request.	

### ENTRÉES

<b>CHICKEN</b>	<b>34</b>	<b>BONE-IN BERKSHIRE PORK CHOP</b> Ⓜ	<b>39</b>
Parmigiana, marsala, francese, or scarpariello		Red wine pear and hot cherry pepper sauce	
<b>CALI'S CHICKEN PARM</b>	<b>40</b>	<b>EGGPLANT</b>	<b>28</b>
Crispy chicken, vodka sauce, whipped ricotta, provolone, roasted garlic		Parmigiana or rollatini	
<b>VEAL</b>	<b>42</b>	<b>SHRIMP</b>	<b>36</b>
Parmigiana, marsala, francese, or saltimbocca		Parmigiana, francese, oreganata, putanesca, or creamy scampi. Choice of asparagus or spaghetti	
<b>FILET MIGNON</b> Ⓜ	<b>M/P</b>	<b>CATCH OF THE DAY</b>	<b>M/P</b>
Pizzaiola, valdastano, or marsala			

### SIDES

<b>TUSCAN KALE &amp; BEANS</b>	<b>18</b>	<b>PARMESAN-CRUSTED ASPARAGUS</b> Ⓜ	<b>14</b>
Kale, white beans, crispy potatoes, 'nduja		Asparagus, parmesan	
<b>CRISPY PARMESAN POTATOES</b>	<b>12</b>	<b>CRISPY ARTICHOKEs</b>	<b>14</b>
Potatoes, parmesan		Parmesan, served with lemon ricotta	
<b>BROCCOLI RABE</b> Ⓜ	<b>14</b>		
Add sweet & hot sausage +8			

Please let your server know of any 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.

All prices listed are cash discount prices. Purchases made with a credit card will incur a 3.95% non-cash adjustment.

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### SALADS

<b>HOUSE SALAD</b> <sup>GF</sup>	17	<b>PANZANELLA SALAD</b>	21
Iceberg lettuce, cherry tomato, english cucumber, castelvetrano olives, old school vinaigrette		Kale, toasted semolina, cherry tomato, grated pecorino, kalamata olives, basil lemon dressing	
<b>ARUGULA SALAD</b> <sup>GF</sup>	18	<b>BEET SALAD</b> <sup>GF</sup>	20
Shaved fennel, cherry tomato, english cucumber, meyer lemon dressing		English cucumber, cherry tomato, whipped goat cheese, balsamic, citrus honey	
<b>CAESAR SALAD</b>	21		
Green salad, housemade croutons, creamy caesar dressing, grated and shaved parmesan			

### STARTERS

<b>PAN-FRIED MEATBALLS</b> (5)	22	<b>B.R. BURRATA</b>	21
Ribeye & filet blend, pecorino romano, whipped ricotta, blended tomato sauce		Burrata, crispy eggplant, toasted walnuts, golden raisins, meyer lemon spiced honey dressing	
<b>OG ARANCINI</b> (5)	18	<b>PAN-ROASTED OCTOPUS</b> <sup>GF</sup>	26
Arborio rice, fresh mozzarella, parmesan		Salsa verde, chickpeas, pickled shallots, toasted garlic chips	
<b>SAUSAGE-STUFFED MUSHROOMS</b>	19	<b>CRISPY POLENTA</b> <sup>GF</sup>	24
Sweet & hot sausage, fresh mozzarella, pecorino romano, parsley-whipped butter, toasted garlic, toasted breadcrumbs		Topped with creamy shrimp scampi	
<b>MOZZARELLA EN CARROZZA</b>	20	<b>BAKED CLAMS</b>	26
Fresh mozzarella, blended tomato or vodka sauce		Toasted breadcrumbs, lemon butter	
<b>SAUTÉED CALAMARI</b>	30	<b>MUSSELS FRA DIAVOLO</b> <sup>GF</sup>	30
Fra diavolo, served with crostini		Crushed red pepper flakes, red or white wine lemon	

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

As many of you know, I've been on an incredible culinary journey. From fine dining kitchens in the City to backyard BBQs and pig roasts, I always knew I'd return to my roots: Italian food. In 2019, with nothing but a marble notebook and a dream, Brooklyn Roots was born. The opening of The Corner just down the block is a proud reflection of how far this journey has come, and we're thrilled to serve you in either spot, with love for the community that's made it all possible.

We're old school Italian in a modern world, never compromising our standards—and always grateful you're here.

**Chef Thomas Perone**