BROOKLYN ROOTS

OLD SCHOOL ITALIAN CUISINE

SALADS

BEET SALAD GF — 21
English Cucumber, Tomato, Whipped Goat Cheese, Citrus Honey Dressing

PANZANELLA SALAD — 22
Kale, Toasted Semolina, Cherry Tomatoes, Grated Pecorino, Kalamata Olives, Basil Lemon Dressing

ARUGULA SALAD GF — 21
Shaved Fennel, Cherry Tomato, English Cucumber, Meyer Lemon Dressing

CAESAR SALAD — 22
Romaine, Toasted Semolina, Creamy Caesar Dressing, Grated Parmesan

HOUSE SALAD GF — 18
Iceburg Lettuce, Castlevatrano Olives, Cherry Tomatoes, English Cucumber, Italian Dressing

STARTERS

PAN ROASTED OCTOPUS GF — 28
Salsa Verde, Chickpeas, Pickled Shallots, Toasted Garlic Chips

BAKED CLAMS (12) — 28
Littleneck Clams, Toasted Garlic & Lemon Breadcrumbs

FRIED CALAMARI — 28
Double 00 & Semolina Flour, Marinara or Arrabbiata Sauce

SAUTEÉD CALAMARI — 28
red or white, mild, medium, or spicy

STUFFED MUSHROOMS — 20
Hot & Sweet Romeo Brothers Sausage, Fresh Mozzarella, Pecorino Romano, Toasted Breadcrumb

OG ARANCINI (5) — 19
Arborio Rice, Fresh Mozzarella, Parmesan Reggiano, Blended Tomato Sauce

PAN FRIED MEATBALLS (5) — 23
Ribeye, Filet & Chuck Blend, Pecorino Romano Whipped Ricotta & Burrata, Fresh Mozzarella, Pecorino Romano, Toasted Breadcrumb

MOZZARELLA EN CARROZZA — 21
Fresh Mozzarella, Blended Tomato, Vodka or Piccata Sauce

CRISPY POLENTA GF — 25
Creamy Shrimp Scampi Sauce

B.R. BURRATA — 22
Lioni Burrata, Crispy Eggplant, Toasted Walnuts, Golden Raisins, Meyer Lemon Spiced Honey Dressing

MUSSELS RED OR WHITE GF — 32
Mild, Medium, or Fra Diavolo

SIDES

BROCCOLI RABE GF — 12
Add Sweet Or Hot Sausage +8

PARMESAN CRUSTED ASPARAGUS GF — 15

CRISPY PARMESAN POTATOES — 13

ROASTED HEIRLOOM CARROTS GF — 15
Sicilian Brown Sugar Honey Glaze, Citrus, Ricotta Salata

CRISPY ZUCCHINI CHIPS — 14

CACIO E PEPE MASHED GF — 16
Roasted Garlic, Butter, Pecorino, Black Pepper

OLD SCHOOL ITALIAN

GF= Gluten Free

A 3.95% convenience fee will be added to all credit card payments. 20% gratuity added to all parties of 6 or more.

Please let your server know of any and all allergies.

BROOKLYN ROOTS

OLD SCHOOL ITALIAN CUISINE

PASTAS

SEAFOOD ABBONDANZA 55
Calamari, Lobster, Shrimp, Littleneck Clams, Mussels
Red Or White; Mild, Medium or Spicy, Toasted Garlic,
Seafood Brodo, Herbs, Olive Oil

MALFADINE LOBSTER PASTA 40
Creamy Tomato Bisque, Tarragon, Thyme, Tomato

BUCATINI ALL'AMATRICIANA 32
Pancetta, Pecorino Romano, Onions, Red Chili Flakes

MATTY GUNS SPECIAL 41
Rigatoni, Vodka Sauce, Sweet & Hot Sausage, Meatballs,
Whipped Ricotta, Fresh Mozzarella

RIGATONI VODKA 28
Blended Tomato Sauce, Heavy Cream, Herbs
Add Chicken +10

ORECCHIETTE BROCCOLI RABE & SAUSAGE 34
Sweet & Hot Sausage, Broccoli Rabe, Garlic

PENNE ALLA NORMA 30
Crispy Eggplant, Ricotta, Ricotta Salata
Add sweet & hot sausage +8

PUMPKIN RAVIOLI 32
Butternut Squash Puree, Toasted Walnuts, Hot Honey

LA CONTESSA 32
Rigatoni, Sherry Tomato Cream Sauce, Sweet Vinegar
Peppers, Hot Cherry Peppers, Sweet Sausage, Hot Sausage,
Caramelized Onions, Cremini Mushrooms, Ricotta Salata

LINGUINI & WHITE CLAM SAUCE 42
Little Neck Clams, Toasted Garlic, Herbs, Red Or White Wine

Gluten-Free Option Available Upon Request

ENTREES

THE LARGE CHOP GF 41
20 oz. Bone-In Berkshire Pork Chop, Cherry Pepper,
White Wine Sauce

THE FALL CHOP GF 41
20 oz. Bone-In Berkshire Pork Chop, Chianti Pear Sauce

FILET MIGNON PIZZAIOLA GF M/P
Blended Tomato, Sweet Vinegar Peppers, Cherry Peppers,
Caramelized Onions, Cremini Mushrooms

24 oz. BONE-IN RIBEYE M/P
Cognac Cream Sauce, Black Peppercorn

CATCH OF THE DAY M/P

EGGPLANT ROLLATINI 30
Blended Tomato Sauce, Whipped Ricotta, Pecorino Romano

SHRIMP OREGANATA 38
Lemon White Wine, Toasted Garlic Bread Crumbs,
Over Asparagus Or Pasta

CALI'S CHICKEN PARM 42
Crispy Chicken, Vodka Sauce, Whipped Ricotta,
Provolone, Roasted Garlic

CHICKEN SCARPIELLO 36
Bone-In Chicken, Sweet & Hot Sausage, Sweet Vinegar
Peppers, Cherry Peppers, Red Baby Bliss Potatoes,
White Wine Vinegar Sauce

MARSALA
Pancetta, Cremini Mushrooms, Caramelized Onions, Herbs
- CHICKEN 38
- VEAL 44

THE PARM'S
Blended Tomato Sauce, Fresh Mozzarella,
Parmesan Reggiano
- CHICKEN 36
- VEAL 44
- EGGPLANT 30
- SHRIMP 38

FRANCESE
Classic Lemon Butter & White Wine Sauce
- CHICKEN 36
- VEAL 44
- SHRIMP 38

Ask Your Server For Today's Dessert Selection.

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