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Italianbrothers.restaurant





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APPETIZERS

	ZUCCHINI FLOWERS Breaded, fried filled with mozzarella cheese and anchovies	\$19.00
Ì	BROCCOLI CALABRESE Sautéed with garlic, olive oil, and spicy Calabrese peppers	\$19.00
	ARANCINI Choose 4 pieces of spinach & cheese (vegetarian), Bolognese sauce, or 2 of each	\$19.00
W	MOZZARELLA MARINARA Breaded, deep-fried mozzarella cheese topped with fresh marinara sauce	\$19.00
Ì	SPICY SAUTÉED CALAMARI Sautéed calamari with Calabrese peppers, garlic, and a spicy marinara sauce	\$19.00
	FRIED CALAMARI Lightly battered, fried calamari with side of tartar sauce	\$21.00
W	FRIED ZUCCHINI Lightly battered, fried zucchini with side of tartar sauce	\$15.00
W	BRUSCHETTA Four pieces of ciabatta crostini topped with diced roma tomatoes, garlic, basil, and olive oil	\$12.00

	BURRATA & PROSCIUTTO Burrata on a bed of arugula with cherry tomatoes topped with olive oil and balsamic with side of prosciutto & olives	\$22.00
	OCTOPUS TENTACLE Grilled Spanish octopus tentacle	\$19.00
	GAMBERETTI ALL'AGLIO Sautéed shrimp served in garlic and olive oil sauce	\$19.00
Y	GAMBERETTI FRADIAVOLA Sautéed shrimp with garlic, Calabrese peppers, and a spicy marinara sauce	\$19.00
	MEATBALLS Pork-beef meatballs in tomato sauce	\$19.00
	BRUSSEL SPROUTS Sautéed Brussel sprouts with pancetta pork and garlic in a balsamic sauce with parmesan cheese on top	\$19.00
	BEEF CARPACCIO Thinly sliced raw beef, topped with capers, olive oil, and lemon juice	\$19.00
	STEAMED CLAMS & MUSSELS Clams and Mussels sautéed with garlic, olive oil, parsley, and white wine	\$26.00

Your meal comes with complimentary bread. Extra basket of bread is \$0.50 per person.

NA. \$25.00

\$23.00

🚓 QUATTRO FORMAGGI \$23.00 Gorgonzola, provolone, mozzarella,

PINSA ROMANA (PIZZA)

MARGHERITA \$19.00

Tomato sauce, mozzarella, basil Add anchovies \$3.00

Add black olives \$3.00 Add sausage \$3.00 2 DIAVOLA

and pecorino cheese



Tomato sauce, mozzarella, soppressata, black olives Add mushrooms \$3.00 Add sausage \$3.00





RIGATONI WITH BUTTER LINGUINE WITH OLIVE OIL SAUTÉED MUSHROOMS ፊ CALABRESE PEPPERS

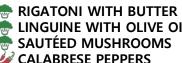
Tomato sauce, mozzarella, arugula,

Tomato sauce, mozzarella, bell

prosciutto, cherry tomatoes, truffle oil

peppers, mushrooms, onions, cherry

Add side of spicy Calabrese peppers \$3.00



SAN DANIELE

VEGETARIANA

tomatoes

\$ 6.00 \$ 12.00

6.00 S.

\$ 6.00

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¥ (OUP & S	AIAD ——*	
MEDITERRANEAN SALAD		SICILIANA SALAD	\$13.00
Romaine lettuce with shrimp, cherry tomatoes, onions, oranges, mozzarella, and olives with olive oil	\$21.00	Spring mix, cherry tomatoes, red onions, and olives in olive oil and balsamic dressing	
CAESAR SALMON SALAD	\$32.00	Add grilled chicken \$ 5.00 Add anchovy \$3.00 Add shrimp \$5.0	0
Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese topped with grilled salmon	33/7	CAESAR SALAD Romaine lettuce with Caesar dressing, topped with	\$13.00
	¢ 16 00	croutons and parmesan cheese	n
CAPRESE SALAD Fresh mozzarella, sliced roma tomatoes, and fresh basil	\$16.00	Add grilled chicken \$ 5.00 Add anchovy \$3.00 Add shrimp \$5.0	0
topped with olive oil and balsamic vinegar	W	MINESTRONE SOUP	\$12.00
No.	— PAST	'A ————————————————————————————————————	
Linguine		Rigatoni	
TUTTO MARE	\$36.00	BOLOGNESE	\$24.00
Mussels, salmon, shrimp, clams, calamari, and garlic served in a white wine sauce OR red sauce	l	Ground beef and tomato sauce <i>Add meatballs \$6.00 Add mushrooms \$3.00 Add peas \$3.00</i>)
CLAMS	\$29.00	MAFIOSA	\$25.00
Fresh clams, parsley, and garlic served in a white wine sauce		Ground Italian sausage, garlic, and marinara sauce <i>Add spicy Calabrese peppers \$3.00</i>	
PORTICELLO	\$27.00	GODFATHER	\$28.00
Shrimp, bell peppers, capers, black olives, and garlic		Ground Italian sausage, red wine, oregano, and Burrata	
served in a white wine sauce		cheese in tomato sauce Add spicy Calabrese peppers \$3.00	
CARBONARA	\$24.00		¢ > > > > >
Egg yolks, pancetta pork, and black pepper <i>Add peas \$3.00</i>	W	PASTA E PISELLI Peas, white onions, and olive oil Add pancetta \$5.00 Add mushrooms \$3.00 Add broccoli \$3.00	\$22.00
SCERIFFO NON PERDONA	\$27.00		¢ 20 00
Egg yolks, pancetta pork, Calabrian pepperoncino, and Calabrese oil with a splash of tomato sauce	w.	PRIMAVERA Bell peppers, cherry tomatoes, mushrooms, and broccoli in marinara sauce	\$26.00
PUTTANESCA	\$25.00		
Sautéed anchovies, black olives, capers, garlic, and parsley in a marinara sauce		Homemade Casarecce	
Add spicy Calabrese peppers \$3.00		AMATRICIANA	\$26.00
MEATBALLS	\$24.00	Marinara, pancetta pork, garlic, and onions Add spicy Calabrese peppers \$3.00	
Pork-beef meatballs in a fresh tomato sauce	φ 2 4.00	SALSICCIA E FUNGHI	\$28.00
	\$22.00	Ground Italian sausage and mushrooms in a white cream	φ20.00
MARINARA Fresh Italian basil and garlic in fresh chopped tomato	\$22.00	sauce Add peas \$3.00	
sauce		· ·	
Add spicy Calabrese peppers \$3.00 Add broccoli \$3.00 Add shrimp \$5.00		PESTO	\$24.00
CARRETTIERA	\$19.00	Homemade Pesto Genovese sauce Add chicken \$5.00 Add ground sausage \$5.00 Add shrimp \$5.00	
Sautéed anchovies, garlic, and extra olive oil Add spicy Calabrese peppers \$3.00 Add shrimp \$5.00 Add broccoli \$3.00	W	i	¢ 2 4 00
	_	QUATTRO FORMAGGI Gorgonzola, Parmesan, provolone, and Pecorino Romano	\$24.00
Homemade Fettuccine		cheese with heavy cream	
ALFREDO Heavy cream, butter, and parmesan cheese	\$21.00	Add shrimp \$5.00 Add ground sausage \$5.00 Add broccoli \$3.00	
Add chicken \$5.00 Add shrimp \$5.00 Add broccoli \$3.00		Homemade Pappardelle	
		LOS GATOS	\$33.00
VODKA PINK SAUCE Homemade tomato sauce with vodka shot and cream Add pancetta \$5.00 Add shrimp \$5.00 Add broccoli \$3.00	\$21.00	Clams, shrimp, and cherry tomatoes in a creamy pesto sauce	
······································		CAMPAGNOLA	\$28.00
		Ground sausage, beef demi-glace, cherry tomatoes, bell peppers in tomato sauce with a touch of creamy sauce	
Substitute Linguine or Rigatoni Pasta with our			
Homemade Fettuccine, Pappardelle, or Casarecce F	Pasta	RUSTICA	\$28.00
+\$4.00		Mushrooms and peas in a Bolognese sauce with a touch of creamy sauce	

Gluten-free options are available upon request \$3.00 Dairy-free options are available upon request.

All our sauces are homemade according to Sicilian traditions, without preservatives or chemical additives.

	Homemade Ravioli VEAL OSSOBUCO Ravioli stuffed with veal ossobuco served with beef demi- glace, butter, and tomato sauce	\$28.00
	CROSTACEI Ravioli stuffed with lobster, shrimp, and asparagus served in pink vodka sauce	\$28.00
	SHORT RIBS Ravioli stuffed with short ribs in a creamy, marsala sauce	\$28.00
W	GORGONZALA & PERA Ravioli stuffed with gorgonzola and pears served in gorgonzola sauce	\$28.00
w	FUNGHI PORCINI Ravioli stuffed with porcini mushrooms in a creamy sauce	\$28.00
W	SPINACH & CHEESE Ravioli stuffed with spinach and cheese in marinara sauce	\$28.00

Follow Us On 🕝 👩 Homemade Gnocchi

поше	emade Gnoccin	
Gorgonzo cheese wi	RO FORMAGGI Ila, Parmesan, provolone, and Pecorino Romano th heavy cream <i>\$5.00 Add ground sausage \$5.00 Add broccoli \$3.00</i>	\$22.00
	de Pesto Genovese sauce <i>\$5.00 Add ground sausage \$5.00 Add broccoli \$3.00</i>	\$22.00
	ARA de marinara sauce <i>\$5.00 Add ground sausage \$5.00 Add broccoli \$3.00</i>	\$22.00
Homemac	PINK SAUCE de tomato sauce with vodka shot and cream \$5.00 Add ground sausage \$5.00 Add broccoli \$3.00	\$22.00
BOLOG Ground b	NESE eef and tomato sauce	\$24.00

Risottos

SEAFOOD Mussels, salmon, shrimp, clams, calamari, and garlic in a red sauce	\$36.00
SALSICCIA E FUNGHI Ground Italian sausage and mushrooms in a white wine	\$25.00

sauce

W	FUNGHI PORCINI Porcini mushrooms in a white wine sauce	\$22.00
W	VEGANO Bell peppers, cherry tomatoes, mushrooms, and broccoli in pesto sauce	\$25.00 a

ENTRÉES — *

Served with a side of vegetables

Chicken CHICKEN ALLA MILANESE Breaded fried chicken served with French fries	\$21.00
CHICKEN PICCATA Sautéed chicken breast in a lemon – caper pan sauce	\$29.00
CHICKEN PARMIGIANA Breaded and fried chicken breast, topped with mozzarella cheese and fresh tomato sauce	\$29.00
CHICKEN MARSALA Golden pan-fried chicken and mushrooms in a rich Marsala wine sauce	\$29.00
CHICKEN PUTTANESCA Sautéed with olive oil, garlic, black olives, anchovy paste, and capers in a marinara sauce	\$29.00
CHICKEN ALLA CACCIATORA Chicken with cherry tomatoes, mushrooms, bell peppers, zucchini, and onions in a red wine, tomato sauce (side of veggies not included)	\$29.00

Fish

SALMON GRIGLIATO Grilled fresh salmon simply seasoned with salt & pepper	\$32.00	
SALMON PICCATA Sautéed fresh salmon in a lemon-caper pan sauce	\$33.00	
CIOPPINO Sautéed garlic and olive oil with clams, mussels, squid, salmon, and shrimp in a marinara sauce (side of veggies not included)	\$38.00	
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Before placing your order, please inform your server if you have a food allergy or intolerance. There may be cross contamination which could affect those with severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

