

# TRATTORIA *Branica*

## LUNCH MENU

### Lunch Appetizers

<b>Trota Affumicato</b> .....	8.75
Smoked trout with onions, caper and garlic lemon aioli.	
<b>Calamari Ephesus</b> .....	6.75
Fried calamari with garlic tarator.	
<b>Tenderloin Carpaccio</b> .....	7.75
With olive oil, lemon, parmesan, capers, and onions.	
<b>Toasted Ravioli</b> .....	6.50
With marinara.	
<b>Scampi alla Griglia</b> .....	8.95
Grilled shrimp in lemon-butter sauce.	
<b>Minestrone</b> .....	3.95
Cup of fresh vegetable soup.	

### Lunch Salads

<b>Branica Salad</b> .....	3.95
Mixed greens, tomato, onions & mozzarella with House vinaigrette. <b>Large 7.50.</b>	
<b>Spinach Salad</b> .....	7.95
Oranges, gorgonzola, walnuts & dried cranberries in a sherry vinaigrette.	
<b>Caesar</b> .....	3.95
Romaine with rosemary-garlic croutons. <b>Large 7.95.</b>	
<b>Fagioli</b> .....	4.95
Canellini beans, onions, cherry tomatoes & egg slices.	
<b>Add Chicken to our salads</b> .....	2.95

### Lunch Pizzas and Sandwiches

<b>Pizza Margherita</b> .....	7.50
Mozzarella, tomato and basil.	
<b>Pizza con Pepperoni</b> .....	7.95
Mozzarella cheese and pepperoni.	
<b>Branica Pizza</b> .....	8.95
Chicken, Gorgonzola, mushrooms & olives.	
<b>Grouper Sandwich</b> .....	8.25
With tarter sauce and fries.	
<b>Steak Sandwich</b> .....	9.95
6 oz. strip with toasted cheese garlic bread.	
<b>Chicken Parmigiano</b> .....	7.75
With fries.	

### Lunch Pastas

<b>Ditale Bolognese</b> .....	8.95
With meat sauce.	
<b>Cannelloni Romani</b> .....	8.95
Baked cannelloni with meat sauce and béchamel.	
<b>Farfalle Primavera</b> .....	7.50
With fresh vegetables & olive oil and marinara.	

### Lunch Pastas (Continued)

<b>Chicken Tortelloni</b> .....	7.95
In cream sauce, with peas and mushrooms.	
<b>Fettucine Genovesi</b> .....	7.75
With sun-dried tomatoes, mushrooms, and pine nuts in cream sauce.	
<b>Linguine con Vongole</b> .....	8.95
Clams in natural garlic sauce.	

### Lunch Entrees

<b>Veal al Limone</b> .....	9.95
Sautéed, in light lemon sauce with shiitake mushrooms.	
<b>Pork Chop</b> .....	8.95
8 oz. Breaded pork chop grilled with olive oil garlic.	
<b>Tenderloin Marsala</b> .....	10.95
In marsala wine with tomatoes and mushrooms.	
<b>Grigliata Biblico</b> .....	9.95
Sicilian style breaded tilapia, topped with tomato tapenade.	
<b>Grilled Salmon</b> .....	9.95
Topped with lemo butter capers.	
<b>Chicken Saltimbocca</b> .....	9.50
Chicken breast topped with prosciutto, mozzarella, and sage.	

## DINNER ONLY

### Antipasto/Appetizers

<b>Antipasto Misto for Two</b> .....	11.95
Trio of calamari, eggplant parmigiano & toasted ravioli.	
<b>Calamari Ephesus</b> .....	7.95
Fried calamari with garlic tarator.	
<b>Lumache alla Sam</b> .....	7.95
Snails in garlic-butter sauce & gorgonzola.	
<b>Carpaccio</b> .....	7.95
Topped with shaved parmesan, capers and onions.	
<b>Steamed Mussels</b> .....	8.50
In white wine, with tomato and garlic.	
<b>Trota Affumicato</b> .....	8.75
Smoked trout with onions, caper & garlic lemon aioli.	
<b>Shrimp Cocktail</b> .....	10.95
4 pieces of large shrimp with cocktail sauce.	
<b>Minestrone</b> .....	3.95
Fresh vegetable soup.	

### Insalata/Salads

<b>Branica</b> .....	4.95
Mixed Greens, tomatoes, onions, & mozzarella with house vinaigrette.	
<b>Cesare</b> .....	4.95
Rosemary croutons, & parmesan.	

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## Insalata/Salads (Continued)

<b>Fagioli</b> .....	<b>4.95</b>
Cannellini beans, onions, cherry tomatoes and egg slices.	
<b>Pomodoro</b> .....	<b>6.50</b>
Sliced tomatoes, basil, gorgonzola, & onions with balsamic vinaigrette.	
<b>Spinaci</b> .....	<b>5.95</b>
Oranges, gorgonzola, walnuts, and dried cranberries, in sherry vinaigrette.	

## I Primi/Pasta

<b>Tortelloni di Pollo</b> .....	<b>14.95</b>
Large chicken tortellini cream sauce with peas & mushrooms.	
<b>Linguini Con vongole</b> .....	<b>15.95</b>
Clams in natural garlic sauce.	
<b>Fettucine Golose</b> .....	<b>16.95</b>
Shrimp, scallops, asparagus, & tomatoes, in cognac cream sauce.	
<b>Linguine Pescatore</b> .....	<b>17.95</b>
Assorted daily seafood in natural sauce and a touch of marinara.	
<b>Rigatoni Amatriciana</b> .....	<b>13.95</b>
With spicy marinara, prosciutto, and onions.	
<b>Ravioli D'Aragosta</b> .....	<b>17.95</b>
Maine lobster tail ravioli with brandy cream shrimp sauce.	
<b>Cannelloni Romani</b> .....	<b>14.95</b>
Baked cannelloni with meat sauce and béchamel.	
<b>Risotto Milanese</b> .....	<b>14.95</b>
Italian rice, with salsiccia, onions, mushrooms, & saffron.	
<b>Spaghetti Bolognese</b> .....	<b>13.95</b>
Combination of salsiccia and beef cooked in our homemade meat sauce.	
<b>Farfalline Primavera</b> .....	<b>13.95</b>
With fresh vegetables in oil garlic & marinara.	
<b>Sachetti Quattro Formaggi</b> .....	<b>12.95</b>
Cheese filled pouches with fresh tomatoes & basil.	

## Pollo/Poultry Entrees

Garnished with vegetable and a starch of the day.  
**NO SUBSTITUTIONS.**

<b>Sorentino</b> .....	<b>17.95</b>
Chicken breast with eggplant, mozzarella, & a touch of tomato.	
<b>Picatta</b> .....	<b>17.95</b>
With white wine, lemon, mushrooms & capers.	
<b>Al Marsala</b> .....	<b>17.95</b>
Glazed in Marsala-wine sauce, with mushrooms and tomatoes.	
<b>Florentina</b> .....	<b>17.95</b>
With Brandy cream, oranges & spinach.	

## Pesce/Seafood Entrees

Garnished with vegetable and a starch of the day.  
**NO SUBSTITUTIONS.**

<b>Grigliata Biblico</b> .....	<b>19.95</b>
Sicilian style breaded tilapia topped with tomato tapenade.	
<b>Salmone Campagnolo</b> .....	<b>19.95</b>
Topped with lemon butter sauce & capers.	
<b>Scampi alla Griglia</b> .....	<b>20.95</b>
Grilled shrimp in lemon butter sauce.	
<b>Gamberi alla Monica</b> .....	<b>20.95</b>
Shrimp, served with spinach & artichokes in white wine sauce.	

## Vitello/Veal Entrees

Garnished with vegetable and a starch of the day.  
**NO SUBSTITUTIONS.**

<b>Al Limone</b> .....	<b>20.95</b>
Light lemon sauce with shiitake mushrooms.	
<b>Con Fontina</b> .....	<b>20.95</b>
White wine sauce with mushrooms & sliced fontinella.	
<b>Saltimbocca</b> .....	<b>20.95</b>
With prosciutto, mozzarella & sage.	
<b>Cotolette Modinese</b> .....	<b>20.95</b>
Classic pan-fried veal cutlets.	

## Arrosti/Steaks Entrees

Garnished with vegetable and a starch of the day.  
**NO SUBSTITUTIONS.**

<b>Costole di Maiale</b> .....	<b>18.95</b>
Two 8 oz. Sicilian pork chops grilled with olive oil & garlic.	
<b>Fileto Impanato</b> .....	<b>21.95</b>
8 oz. Encrusted filet with mozzarella and mushroom cognac sauce.	
<b>Filetto Arrosto</b> .....	<b>22.95</b>
8 oz.. Center cut beef filet, with mushroom demi-glase.	
<b>Bisteca ai Ferri</b> .....	<b>22.95</b>
12 oz. Strip steak seasoned & grilled to perfection.	
<b>Costola Glassata</b> .....	<b>24.95</b>
14 oz. Veal chop in demi-glase with mushrooms.	
<b>Tenderloin Broschette</b> .....	<b>19.95</b>
Breaded & grilled with lemon butter sauce.	

## Contorni/Side Dishes

<b>Grilled Asparagus</b> .....	<b>3.50</b>
<b>Sautéed Spinach</b> .....	<b>3.50</b>
<b>Pasta of Choice</b> .....	<b>3.50</b>
Pomodoro, Bolognese, <u>OR</u> Alfredo.	