BROOKHAVEN MENU

EATALIANO KITCHEN · BAR

LUNCH & DINNER

FIRST THINGS FIRST

CALAMARI FRITTI 16 lightly breaded calamari, marinara, lemon aioli

SAUTÉED CALAMARI 17 with capers, onion, garlic, lemon, tomatoes, EVOO

ARANCINI 12 bolognese risotto balls, parmesan, marinara

BRUSCHETTA **[VEG]** 12 tomato, basil, parmesan, EVOO & fig balsamic glaze

HOT ITALIAN SAUSAGE 12 peppers and onions, parmesan, marinara served on a toasted baguette

HOME MADE MEATBALLS 10 with marinara

SHRIMP SCAMPI 16 broiled shrimp with lemon butter parmesan crust

FRIED FRESH MOZZARELLA [VEG] 12 with marinara

SOUP OF THE DAY cup 8 bowl 10

EATALIANO CHARCUTERIE BOARD 24 prosciutto de Parma, Genoa salami, sopressata salami, capicola, dried fruits, nuts, mixed olives, roasted pepper & artichoke mix, ciabatta and herbed EVOO [for 2]

EATALIANO CHEESE BOARD [VEG] 24 parmigiano reggiano, Fontina and Manchego, fresh fruits, nuts, mixed olives, roasted red pepper & artichoke mix, ciabatta and herbed EVOO [for 2]

BOARD COMBO 39 charcuterie & Cheese board combo

EAT'S WINGS 19 10 jumbo wings, fried. Choice of: lemon aioli, cilantro garlic, mild, hot, or BBQ. served with celery and carrots, ranch or blue cheese

CRAB CAKE 18 lump crab cake with roasted red pepper sauce

STEAMED FRESH MUSSELS 22 in white wine butter sauce with Italian herbs

ENTRÉE SALADS

SPINACH SALAD [VEG] 15 fresh baby spinach, tomatoes, seasonal fruits, walnuts, goat cheese, roasted red pepper vinaigrette

CAESAR SALAD [VEG] 13 romaine, house herbed croutons, parmesan

GREEK SALAD [VEG] 15 spring mix, tomatoes, english cucumbers, kalamata olives, bermuda onions, pepperoncini, feta cheese, roasted red pepper vinaigrette

EATALIANO CHOPPED SALAD 16 romaine, radicchio, English cucumber, tomatoes, artichokes, Italian parsley, pepper, cannellini beans, Genoa salami, and citrus EVOO CAPRESE SALAD [VEG] 13 fresh mozzarella, vine ripe tomatoes, fresh basil, fig balsamic glaze, EVOO

QUINOA SALAD WITH ROASTED SEASONAL VEGETABLES [VEG] 16 Kale, baby spinach, cherry tomato, avocado, scallions, fresh garlic, tossed in citrus EVOO.

OCEAN 3 SALAD* 24 grilled salmon, grilled shrimp, lump crab, green mix, topped with capers, lemons and citrus EVOO

TOSCANA SALAD* 23 seared Ahi tuna, spring mix, edamame, avocado, radish, parsley, fresh garlic, fresh lemon, and EVOO

ADD: chicken 7 shrimp 7 salmon* 8 crab cake 10 seared tuna* 10 meatballs 6 beef tenderloin filet* 10

ARTISAN SANDWICHES

CHICKEN CUTLET PARMESAN 16 grilled chicken breast with marinara, mozzarella, parmesan cheese

PRESTO CHICKEN PESTO 16 grilled chicken breast, arugula, tomato, parmesan, mozzarella, nut-free pesto sauce

EATALIANO MUFFALETTA 14 Italian rosemary ham, sopressata salami, Genoa salami, capicola ham, fontina cheese, signature olive salad, ciabatta

RIBEYE STEAK AU JUS 18 Thinly sliced ribeye steak, sautéed onions and mushrooms and fontina cheese on a toasted baguette ITALIAN SAUSAGE PANINI 16 hot Italian link sausage, sautéed peppers & onions and marinara sauce

MEATBALL MARINARA 16 house made all beef meatballs with marinara and provolone cheese

GREEN MARKET PANINI **[VEG]** 15 grilled zucchini, eggplant, portobello mushrooms, roasted peppers, avocado, goat cheese and fig balsamic glaze

CAPRESE PANINI 15 Fresh mozzarella, vine ripe tomatoes, fresh basil, fig balsamic glaze, EVOO

CALZONES

4 CHEESE CALZONE [VEG] provolone, ricotta, mozzarella and parmesan 14 CHOPPED STEAK CALZONE thinly sliced ribeye steak, onions, ricotta, mushrooms, mozzarella & red sauce 18 CHICKEN CALZONE chicken, spinach, sundried tomatoes, ricotta, mozzarella & white sauce 16

PIZZA

EATALIANO CHEESE PIZZA 14 tomato sauce and mozzarella cheese

WHITE PIZZA 17 ricotta, chicken, spinach, mushroom, mozzarella cheese

MEAT YOUR PIZZA 22 pepperoni, sausage, applewood smoked bacon, rosemary ham, ground beef, mozzarella cheese

SUPREMO EATALIANO 24 pepperoni, sausage, rosemary ham, ground beef, onions, peppers, mushrooms, black olives, mozzarella cheese

1ST SHIFT 16 eggs, seasoned roasted potatoes, Italian sausage, mozzarella cheese 3COLORE MARGHERITA 17 fresh mozzarella, san marzano tomato, basil

GREEN MARKET [VEG] 18 zucchini, mushroom, roasted peppers, artichokes, black olives, spinach, mozzarella cheese

OCEAN 4 23 shrimp, salmon, scallops, mussels, artichokes, onions, roasted peppers, alfredo base, mozzarella cheese

#8 PIZZA 18 prosciutto di parma, arugula, gorgonzola cheese, EVOO garlic base

GLUTEN FREE CHEESE PIZZA [GF] 14 VEGAN CHEESE PIZZA [VEG] 15

PASTA

PAPPARDELLE PRIMAVERA [VEG] 20 flat pasta noodles, roasted squash, zucchini, portobello mushrooms, spinach, eggplant, onions & peppers, cherry tomatoes, sautéed garlic, olive oil, fresh herbs, parmesan

LOBSTER RAVIOLI 32 jumbo lobster ravioli with your choice of grilled salmon, crab cake, or shrimps and creamy lobster sauce

FOUR CHEESE JUMBO RAVIOLI [VEG] 16 jumbo ravioli served with house marinara sauce

PORTOBELLO MUSHROOM RAVIOLI [VEG] 17 jumbo ravioli with alla vodka creamy sauce

FETTUCINE ALFREDO [VEG] 14 fettucine pasta in creamy alfredo sauce and parmesan cheese

SPAGHETTINI MARINARA [VEG] 13 BOLOGNESE 19 thin Italian pasta served aldente with marinara sauce SALMON CANNELLONI 22 hand stuffed fresh pasta with grilled Atlantic Salmon, toped with lobster sauce and house blend cheese

SEAFOOD LINGUINI 26 linguini pasta with shrimp, mussels, clams, scallops, onions. Choice of white wine sauce or house marinara sauce

LASAGNA BOLOGNESE 20 hand stuffed fresh pasta sheets with all Angus beef Bolognese sauce, topped with house blend cheese

LASAGNA FLORENTINE 20 hand stuffed fresh pasta sheets with all natural chicken, fresh spinach, ricotta, Alfredo and topped with house blend cheese

GLUTEN FREE PENNE MARINARA [GF] 15 BOLOGNESE 21 served with house marinara sauce

ADD: chicken 7 shrimp 7 salmon* 8 crab cake 10 seared tuna* 10 meatballs 6 beef tenderloin filet* 10

ENTRÉES

PROTEIN OF YOUR CHOICE

VEAL SCALOPPINI 25 SHRIMP 24 SALMON* 29 CHICKEN 23

PAIRED WITH

MARSALA ENTRÉE mushroom and marsala wine sauce PICCATA ENTRÉE artichoke, capers, and white wine sauce PARMESAN ENTRÉE marinara sauce, mozzarella & parmesan

SHIITAKE RISOTTO [VEG] 17 aldente risotto, creamy white wine reduction, shiitake mushrooms, parmesan cheese, white truffle oil

VEAL CHOP MILANESE [GF] 34 pan fried bone-in breaded veal chop with spaghettini with San Marzano marinara sauce and parmesan cheese

EGGPLANT PARMESAN [VEG] 18 stacked eggplant with house marinara sauce, fresh mozzarella, parmesan and spaghettini SEARED SCALLOPS GNOCCHI* 32 seared scallops, San Marzano tomato jam, caper & creamy nut-free pesto gnocchi

GRILLED SALMON* 26 grilled marinated fresh Atlantic salmon served on a bed of sautéed spinach with roasted red bliss potatoes, carrots and broccoli

BEEF MEDALLIONS* 36 charbroiled beef medallions with oven roasted potatoes, onions, and house demi-glace

SIDES

GRILLED GARLIC ASPARAGUS 7 ROASTED BROCCOLI 7 OVEN ROASTED POTATOES 7 SAUTÉED FRESH SPINACH 7 GARLIC BREAD STICKS 5 CIABATTA & EVOO DIP 5 EATALIANO HOUSE FRIES 5 TRUFFLE PARMESAN FRIES 7 HOUSE GREEN MIX 6 CAESAR SALAD 7 GREEK SALAD 8

PLEASE ASK TO SEE OUR DESSERT MENU

*COOKED TO ORDER. SEARED TUNA, SALMON, AND FILET SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF 8 OR MORE WILL BE CHARGED AN AUTOMATIC GRATUITY OF 20%