

The Entire Staff Welcomes You To....

Brazi's

Italian Restaurant

Dinner Menu



Appetizers

Garlic Bread (cheese 50¢ extra)..... \$3.75

Fried Calamari lightly dusted, deep fried calamari, served with lemon and marinara \$10.95

Brazi-Style Fried Calamari deep-fried calamari tossed with hot cherry peppers, tossed with marinara sauce..... \$12.95

Clams Casino fresh clams baked with a blend of garlic, roasted peppers, onions & bacon . \$9.95

Artichokes Francese artichoke hearts dipped in egg batter and sauteed in a lemon, butter white wine sauce \$8.95

Bruschetta al Pomodoro toasted bread topped with fresh tomatoes, garlic marinated in olive oil and fresh basil \$6.95

Zuppa di Mussels Posillipo served red or white.....\$10.95

Hot Antipasto for 2 or 4 fried calamari, stuffed mushrooms & clams casino \$15.95 or \$29.95

Eggplant Rollatini rolled eggplant stuffed with ricotta, topped with marinara sauce ...\$9.95

Broccoli Rabe & Sausage (available seasonally) \$12.95

Fried Hot Peppers with Sausage & Potatoes \$11.95

Mozzarella in Carrozza fried mozzarella on white bread served with marinara \$7.95

Mozzarella Caprese sliced fresh mozzarella layered with roasted peppers, fresh tomatoes served with fresh basil and olive oil..... \$8.95

Crostina DiPolenta simmered corn polenta topped with melted gorgonzola cheese \$8.95

Soups

Pasta & Fagioli our own special blend of beans and pasta in a rich broth..... \$4.75

Tortellini in Brodo cheese-stuffed pasta simmered in chicken broth \$4.75

Soup of the Day \$4.75

Cup-Size for any of the above soups \$2.50

Salads

Caesar Salad crisp romaine lettuce and garlic croutons in traditional caesar dressing.....\$7.95 with shrimp: \$14.95..... with chicken: \$10.95

Tuscan Chicken Salad endive, radicchio, select greens with grilled chicken breast in a creamy balsamic vinaigrette.....\$9.95

Italian Antipasto a combination of meats and cheeses with fresh vegetables\$13.95

Sides

Steamed Broccoli\$3.00

Baked Potato \$2.50

Side of Fries\$2.95

Additional Shrimp.....\$3.00

Additional Meatball \$2.50

Side of Sausage..... \$2.50

Side of Spinach\$3.50

Side of Broccoli Rabe (seasonal) \$4.95



Pasta

Served with salad or soup of the day.
\$1.00 extra for pasta fagioli.
Gluten-free pasta available for additional \$2.00.

Cavatelli con Broccoli a great homestyle pasta made with cheese sauteed with garlic and fresh broccoli (red or white).....\$16.95 or \$29.95

Cavatelli con Rabe cheese-based pasta tossed with broccoli rabe in extra virgin olive oil & garlic\$18.95 or \$33.95

Trenette Macchiato our version of the classic marinara sauce \$17.95 or \$29.95

Trenette alla Oro ruffled noodles tossed with a combination of fresh broccoli, grilled chicken, onions, sun dried tomatoes in our own classic blend of cream sauce. \$18.95 or \$32.95

Penne alla Vodka penne pasta with caramelized onions, imported prosciutto in a creamy pink sauce \$16.95 or \$28.95

Served Individual or Family Style
which serves 3 or more as a second or third course

Penne Arrabbiata penne pasta sauteed with roasted onions, hot peppers and extra virgin olive oil in a tomato basil sauce.....\$16.95 or \$29.95

Fettuccini Alfredo classic blend of butter, cream and imported parmigiana cheese tossed with ribbons of pasta\$17.95 or \$30.95

Pasta Bella ribbons of fettuccini tossed with chicken, diced tomatoes, basil, garlic, olive oil and topped with mozzarella\$17.95 or \$32.95

Linguini Puttanesca anchovies, onions, and capers, and olives in a pomodoro sauce\$16.95 or \$29.95

Pappardelle Pomodorini Italian cherry tomatoes simmered in garlic & olive oil\$17.95 or \$30.95

Rigatoni Bolognese Meat sauce and flavorful vegetables over rigatoni pasta..... \$18.95 or \$32.95

Traditional Favorites

Served with salad or soup of the day. \$1.00 extra for pasta fagioli.

Lasagna al Forno traditionally prepared with ground beef, sausage, ricotta, mozzarella & tomato sauce..\$15.95

Eggplant Parmigiana battered eggplant topped with our own tomato sauce,baked with mozzarella.....\$16.95

Italian Combo a combination of lasagna, eggplant, ravioli, and tortellini topped with tomato sauce & mozzarella then baked to perfection \$16.95

Ravioli al Green Pesto a blend of fresh basil, garlic, pinoli nuts, imported romano cheese and a touch of cream tossed with cheese ravioli.....\$16.95

Ravioli alla Brazi cheese stuffed ravioli with fresh broccoli, shrimp in a creamy beshemel sauce..... \$19.95

Tortellini alla Toscana finger-wrapped circle pasta stuffed with cheese, simmered with broccoli, sun-dried tomatoes and finished with cream sauce \$18.95

Spaghetti & Meatballs a classic dish..... \$15.95

Linguini con Vongole clam sauce sauteed in your choice of red or white..... \$19.95

Penne al Salmone fresh chunks of salmon sauteed in a pink cream sauce, tossed with penne pasta..... \$19.95

Carne

Served with pasta, soup of the day or salad. \$1.00 extra for pasta fagioli.

New York Strip 14-oz. Angus strip loin grilled to your taste\$27.95

New York Strip alla Brazi 14-oz. prime loin grilled and topped with mushrooms & roasted potatoes with a touch of sherry sauce..... \$29.95

Pork Chops Scarpariello center cut chop broiled and topped wth hot cherry peppers, garlic, roasted potatoes in a brown sauce \$24.95

Pork Chops & Broccoli Rabe \$26.95

Pork Chops Gorgonzola center cut chop broiled and topped with gorgonzola, brandy & a touch of cream \$24.95

- No Substitutions Please -



Children's Specials

Chicken Parmigiana.....	\$8.95
Pasta with Tomato Sauce.....	\$6.95
..... add meatballs: \$2.50 each	
Lasagna.....	\$7.50
Ravioli	\$7.50
Chicken Fingers with french fries.....	\$8.50

Brazis Gift Certificates perfect for every occasion.

Private Parties Available for up to 55 people.



Pesce Served with pasta, soup of the day or salad. \$1.00 extra for pasta fagioli.

Risotto al Mare scallops, shrimp, salmon, clams, mussels & calamari over risotto, simmered in our marinara sauce \$31.95

Calamari al Sugo Di Pomodoro fresh squid sauteed in garlic, olive oil & white wine, with imported plum tomatoes, served over angel hair pasta \$20.95

Cioppino Amalfitana clams, mussels, shrimp, calamari & scallops sauteed in marinara or fra diavolo sauce over linguini \$30.95

Salmon alla Griglia grilled filet of salmon with fresh lemon, white wine and butter \$23.95

Salmon san Marino salmon with spinach, cherry peppers, topped with fresh mozzarella in a white wine sauce \$24.95

Shrimp Francese egg dipped & sauteed in lemon wine sauce \$22.95

Shrimp & Clams Pescatore fresh shrimp & clams perfectly seasoned, simmered in marinara and served over linguini \$23.95

Shrimp Scampi Mediterranea shrimp sauteed in a traditional lemon butter scampi sauce and served on a bed of capellini \$23.95

Shrimp Parmigiana jumbo breaded shrimp topped with tomato sauce & mozzarella \$22.95

Scrod Francese fresh scrod, egg-dipped and sauteed in a lemon butter wine sauce \$23.95

Scrod Livornese fresh scrod topped with onions, black olives, capers, plum tomatoes in a basil sauce \$23.95

Filet of Sole Florentine egg-batter-dipped sole sauteed with fresh lemon served over spinach \$23.95

Vitello/Pollo Served with pasta, soup of the day or salad. \$1.00 extra for pasta fagioli.

Veal Saltibocca topped with prosciutto & mozzarella cheese \$22.95

Veal Francese tender veal scallopine egg-dipped and sauteed in fresh lemon white wine sauce \$22.95

Veal Marsala medallions of veal sauteed with mushrooms in a marsala wine sauce \$22.95

Veal Parmigiana veal cutlet topped with mozzarella and tomato sauce \$21.95

Veal Caprese medallions of milk-fed veal sauteed in virgin olive oil, sliced garlic, plum tomatoes and topped with fresh mozzarella \$23.95

Chicken & Eggplant Parmigiana chicken lightly battered, topped with eggplant and baked with mozzarella & tomato sauce \$18.95

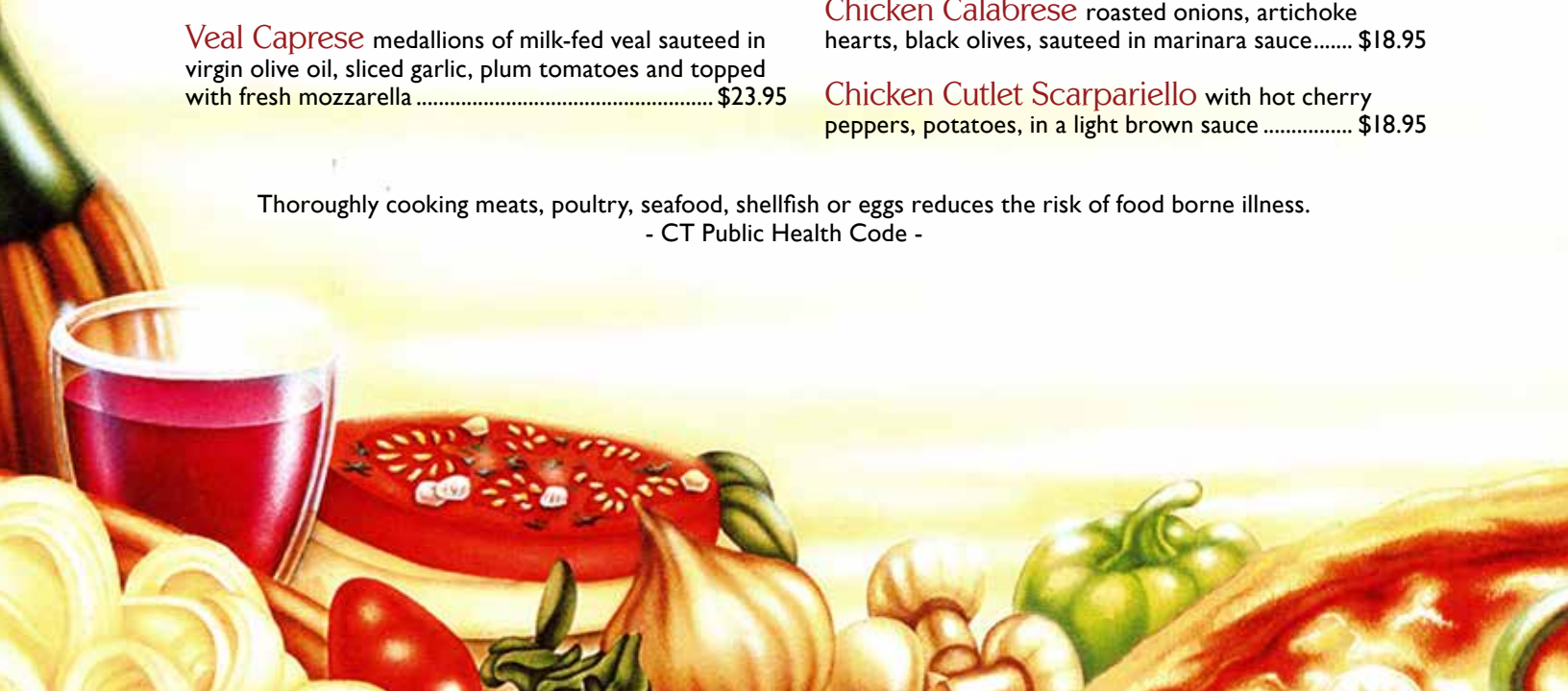
Chicken Parmigiana breaded chicken cutlet topped with mozzarella and tomato sauce \$17.95

Chicken Brazi stuffed with broccoli rabe & cheese, rolled in egg batter, sauteed in a lemon white wine sauce and topped with wild mushrooms \$20.95

Chicken Calabrese roasted onions, artichoke hearts, black olives, sauteed in marinara sauce \$18.95

Chicken Cutlet Scarpariello with hot cherry peppers, potatoes, in a light brown sauce \$18.95

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.
- CT Public Health Code -



Brick Oven Pizza

Whole Wheat Crust.....add \$2.00

Build it Yourself with Choice of Items:

Sausage
Meatballs
Pepperoni
Ham
Bacon
Chicken (\$2.00/small,
\$4.00/large)

Anchovies
Broccoli
Fresh Tomato
Spinach
Eggplant

Mushrooms
Peppers
Onions
Garlic
Hot Peppers
Extra Cheese

Personal 10" Pizza.....\$9.95
additional items.....75¢

Large 16" Pizza.....\$14.95
additional items.....\$1.50

Calzones

Cheese Calzone.....\$9.95
additional items.....75¢

Gourmet Brazi Pizzas

Small.....\$11.95 Large....\$17.95

Contadina ricotta, mushrooms, eggplant, broccoli & mozzarella (white)

Four Seasons mushrooms, prosciutto, eggplant, mozzarella (red)

Palermo hot cherry peppers, onions, sausage, mozzarella (red)

Romano sausage, mushrooms, onions and mozzarella (red)

All'arostito roasted peppers, chicken, broccoli, mozzarella (red)

Margherita plum tomatoes, olive oil, mozzarella, basil (red)

Louisiana BBQ chicken, onions, mozzarella

Casino clams, garlic, bacon, roasted peppers, mozzarella (white)

Neopolitan fresh arugula, shaved reggiano cheese, prosciutto, extra virgin olive oil (white)

Pesto fresh basil pesto topped with sliced tomatoes (white)

Special Pizzas

Oceanica shrimp, clams, garlic, lemon and other spices topped with mozzarella (white)

The Works pepperoni, sausage, bacon, meatballs, mushrooms, onions and peppers (red)

Small \$14.95Large \$24.95

Small \$14.95 Large \$22.95

- No Substitutions Please -

