The Entire Staff Welcomes You To....

Brazi’s

Italian Restaurant

Dinner Menu
**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 ...... $2.95

**Salads**

- **Caesar Salad**  
  crisp romaine lettuce and garlic croutons in traditional caesar dressing ....... $7.95

- **Tuscan Chicken Salad**  
  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

**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 ........................ $16.95 or $32.95

- **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
**Pasta**

No Substitutions Please.
Gluten-free pasta available for additional $2.00.

- **Cavatelli con Broccoli**  
  A great home-style 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

- **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 $32.95

- **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  
  $17.95 or $32.95

- **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 bechamel sauce  
  $20.95

- **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

**Traditional Favorites**

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

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  $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  
  $28.95

- **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 with hot cherry peppers, garlic, roasted potatoes in a brown sauce  
  $25.95

- **Pork Chops & Broccoli Rabe**  
  $26.95

- **Pork Chops Gorgonzola**  
  Center cut chop broiled and topped with gorgonzola, brandy & a touch of cream  
  $25.95

- **- No Substitutions Please -**
Children's Specials

Chicken Parmigiana.......................... $8.95
Pasta with Tomato Sauce.................. $6.95
...........................................add meatballs: $2.75 each
Lasagna...........................................$7.95
Ravioli ...........................................$7.50
Chicken Tenders with french fries...... $8.50

Brazi's Gift Certificates perfect for every occasion.

Private Parties Available for up to 55 people.

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

- CT Public Health Code -
**Pesce** Served with pasta, soup of the day or salad. $1.00 extra for pasta fagioli.

- **Risotto al Mare** scallions, shrimp, salmon, clams, mussels & calamari over risotto, simmered in our marinara sauce .................................................................$32.95
- **Calamari al Sugo DiPomodoro** fresh squid sauteed in garlic, olive oil & white wine, with imported plum tomatoes, served over angel hair pasta ........$21.95
- **Cioppino Amalfitana** clams, mussels, shrimp, calamari & scallops sauteed in marinara or fra diavolo sauce over linguini ..............................................$32.95
- **Salmon alla Griglia** grilled filet of salmon with fresh lemon, white wine and butter .................................................................$32.95
- **Salmon san Mariano** 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
- **Scrod Francese** fresh scrod, egg-dipped and sauteed in a lemon white 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

**Add-Ons**

- Steamed Broccoli ..................................................$3.50
- Baked Potato .........................................................$2.50
- Side of Fries ..........................................................$3.50
- Side of Sausage .......................................................$2.75
- Additional Shrimp ..................................................$3.25
- Additional Meatball...............................................$2.75
- Side of Spinach ........................................................$3.95
- Side of Broccoli Rabe (seasonal) .........................$5.50

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

- **Veal Saltimbocca** topped with prosciutto & mozzarella cheese ..........................................................................................$23.95
- **Veal Francese** tender veal scallopine egg-dipped and sauteed in fresh lemon white wine sauce .................................................................$23.95
- **Veal Marsala** medallions of veal sauteed with mushrooms in a marsala wine sauce .................................................................$23.95
- **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 .................................................................$21.95
- **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
Brick Oven Pizza

Build it Yourself with Choice of Items:

- Sausage
- Meatballs
- Pepperoni
- Ham
- Bacon
- Chicken ($3.00/small, $5.00/large)
- Anchovies
- Broccoli
- Fresh Tomato
- Spinach
- Eggplant
- Mushrooms
- Peppers
- Onions
- Garlic
- Hot Peppers
- Extra Cheese

Personal 10” Pizza............$10.95
additional items...............75¢

Large 16” Pizza............$15.95
additional items............$1.50

Calzones

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

Gourmet Brazi Pizzas

Contadina ricotta, mushrooms, eggplant, broccoli & mozzarella (white)
Palermo hot cherry peppers, onions, sausage, mozzarella (red)
All’arrostito roasted peppers, chicken, broccoli, mozzarella (red)
Louisiana BBQ chicken, onions, mozzarella
Neopolitan fresh arugula, shaved reggiano cheese, prosciutto, extra virgin olive oil (white)
Four Seasons mushrooms, prosciutto, eggplant, mozzarella (red)
Romano sausage, mushrooms, onions and mozzarella (red)
Margherita plum tomatoes, olive oil, mozzarella, basil (red)
Casino clams, garlic, bacon, roasted peppers, mozzarella (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

Small $15.95 ............... Large $25.95
Small $14.95 ............... Large $23.95

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

- No Substitutions Please -