



## APPETIZERS

<b>BURRATA &amp; PROSCIUTTO</b>	\$23	<b>STEAMED CLAMS &amp; MUSSELS</b>	\$27
Burrata on a bed of arugula with cherry tomatoes topped with olive oil and balsamic with side of prosciutto & olives		Clams and Mussels sautéed with garlic, olive oil, parsley, and white wine	
<b>MEATBALLS</b>	\$22	<b>OCTOPUS CARPACCIO</b>	\$26
4 Pork-beef meatballs in tomato sauce		Thinly sliced, boiled octopus topped with capers, olive oil, lemon juice, arugula, and cherry tomatoes ( <b>COLD DISH</b> )	
<b>BRUSSEL SPROUTS &amp; PANCETTA</b>	\$20	<b>OCTOPUS TENTACLE</b>	\$21
Sautéed Brussel sprouts with <b>pancetta</b> pork and garlic in a balsamic sauce with parmesan cheese on top		Grilled Spanish octopus tentacle	
<b>BEEF CARPACCIO</b>	\$20	<b>GAMBERETTI ALL'AGLIO</b>	\$20
Thinly sliced raw beef, topped with capers, olive oil, and lemon juice, topped with shaved Parmesan ( <b>COLD DISH</b> )		Sautéed shrimp served in garlic and olive oil sauce	
<b>FRIED ZUCCHINI</b>	\$16	<b>GAMBERETTI FRADIAVOLA</b>	\$20
Lightly battered, fried zucchini with side of marinara sauce		Sautéed shrimp with garlic, Calabrese peppers, and a spicy marinara sauce	
<b>BRUSCHETTA</b>	\$13	<b>SPICY SAUTÉED CALAMARI</b>	\$22
Four pieces of ciabatta crostini topped with diced roma tomatoes, garlic, basil, and olive oil		Sautéed calamari with Calabrese peppers, garlic, and a spicy marinara sauce	
<b>ARANCINI (RICEBALLS)</b>	\$20	<b>FRIED CALAMARI</b>	\$22
Spinach & Cheese (Vegetarian) or Meat Bolognese – 4 pieces total (mix available), <b>clarify with server</b>		Lightly battered, fried calamari with side of tartar sauce	
<b>MOZZARELLA MARINARA</b>	\$20	<b>BROCCOLI CALABRESE</b>	\$20
Breaded, deep-fried mozzarella cheese topped with fresh marinara sauce		Sautéed with garlic, olive oil, and spicy Calabrese peppers	

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

## SOUP & SALADS

<b>CAESAR SALMON SALAD</b>	\$34	<b>SICILIANA SALAD</b>	\$14
Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese topped with grilled salmon		Spring mix, cherry tomatoes, red onions, and olives in olive oil and balsamic dressing <i>Add grilled chicken \$5 Add anchovy \$3 Add shrimp \$6</i>	
<b>MEDITERRANEAN SALAD</b>	\$23	<b>CAESAR SALAD</b>	\$14
Romaine lettuce with shrimp, cherry tomatoes, onions, oranges, mozzarella, and olives with olive oil		Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese <i>Add grilled chicken \$5 Add anchovy \$3 Add shrimp \$6</i>	
<b>CAPRESE SALAD</b>	\$17	<b>MINESTRONE SOUP</b>	\$14
Fresh mozzarella, sliced roma tomatoes, and fresh basil topped with olive oil and balsamic vinegar		Homemade hearty Italian vegetable soup with fresh seasonal vegetables	
<b>ARUGULA SALAD</b>	\$14	<b>MEAT TORTELLINI IN BRODO</b>	\$15
Arugula, cherry tomatoes, lemon and olive oil dressing, topped with shaved Parmesan <i>Add grilled chicken \$5 Add anchovy \$3 Add shrimp \$6</i>		Tortellini filled with prosciutto, served in hot broth	

## SIDES

<b>RIGATONI WITH BUTTER</b>	\$12	<b>OLIVES</b>	\$8
<b>LINGUINE WITH OLIVE OIL</b>	\$12	<b>BROCCOLI</b>	\$6
<b>SAUTÉED MUSHROOMS</b>	\$6	<b>FRENCH FRIES</b>	\$12
<b>CALABRESE PEPPERS</b>	\$6	<b>ANCHOVIES</b>	\$6

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Vegetarian Spicy

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# PASTA

## LINGUINE

<b>TUTTO MARE</b>	\$38
Mussels, salmon, shrimp, clams, calamari, and garlic served in a <b>white wine sauce</b> OR <b>red sauce</b>	
<b>CLAMS</b>	\$32
Fresh clams, parsley, and garlic served in a white wine sauce	
<b>CARBONARA</b>	\$26
Creamy egg yolks, pancetta pork, cream, and black pepper	
<i>Add peas \$3</i>	
<b>SCERIFFO NON PERDONA</b>	\$29
Creamy egg yolks, pancetta pork, Calabrian pepperoncino, Calabrese pepper, and cream, with a splash of tomato sauce.	
<b>PUTTANESCA</b>	\$27
Sautéed anchovies, black olives, capers, garlic, and parsley in a marinara sauce	
<i>Add spicy Calabrese peppers \$3</i>	
<b>MEATBALLS</b>	\$26
Pork-beef meatballs in a fresh tomato sauce	
<b>MARINARA</b>	\$24
Fresh Italian basil and garlic in fresh chopped tomato	
<i>Add spicy Calabrese peppers \$3 Add shrimp \$6 Add broccoli \$3</i>	
<b>CARRETTIERA</b>	\$21
Sautéed anchovies, garlic, and extra olive oil	
<i>Add spicy Calabrese peppers \$3 Add shrimp \$6 Add broccoli \$3</i>	

## RIGATONI

<b>BOLOGNESE</b>	\$28
Ground beef and tomato sauce	
<i>Add meatballs \$6 Add mushrooms \$3 Add peas \$3</i>	
<b>MAFIOSA</b>	\$27
Ground Italian sausage, garlic, and marinara sauce	
<i>Add spicy Calabrese peppers \$3</i>	
<b>GODFATHER</b>	\$30
Ground Italian sausage, red wine, oregano, and Burrata cheese in tomato sauce	
<i>Add spicy Calabrese peppers \$3</i>	
<b>POMODORO</b>	\$24
House-made tomato sauce with fresh tomatoes	
<i>Add pancetta \$5 Add mushrooms \$3 Add broccoli \$3</i>	
<b>PRIMAVERA</b>	\$28
Bell peppers, cherry tomatoes, mushrooms, and broccoli in marinara sauce OR pink sauce	

## HOMEMADE PAPPARDELLE

<b>LOS GATOS</b>	\$35
Clams, shrimp, and cherry tomatoes in a creamy pesto sauce	
<b>CAMPAGNOLA</b>	\$30
Ground sausage, beef demi-glace, cherry tomatoes, bell peppers in tomato sauce with a touch of creamy sauce	
<b>RUSTICA</b>	\$30
Mushrooms and peas in a Bolognese sauce with a touch of creamy sauce	

## HOMEMADE CASARECCE

<b>SALSICCIA E FUNGHI</b>	\$30
Ground Italian sausage and mushrooms in a white cream sauce	
<i>Add peas \$3</i>	
<b>AMATRICIANA</b>	\$27
Marinara, pancetta pork, garlic, and onions	
<i>Add spicy Calabrese peppers \$3</i>	
<b>PESTO</b>	\$27
House-made basil pesto with fresh basil, garlic, Parmesan Cheese, and a touch of cream	
<i>Add chicken \$5 Add ground sausage \$6 Add shrimp \$6 Add Salmon \$12</i>	
<b>QUATTRO FORMAGGI</b>	\$27
Gorgonzola, Parmesan, provolone, and Pecorino Romano cheeses with heavy cream	
<i>Add shrimp \$6 Add ground sausage \$5 Add broccoli \$3 Add Salmon \$12</i>	

## HOMEMADE FETTUCCINE

<b>ALFREDO</b>	\$24
Heavy cream, butter, and parmesan cheese	
<i>Add chicken \$5 Add shrimp \$6 Add broccoli \$3 Add Salmon \$12</i>	
<b>PINK SAUCE</b>	\$24
Homemade tomato sauce with and cream	
<i>Add pancetta \$5 Add shrimp \$6 Add broccoli \$3 Add Salmon \$12</i>	

## HOMEMADE RAVIOLI & TORTELLINI

<b>LOBSTER</b>	\$34
Ravioli stuffed with lobster, shrimp, and asparagus, cherry tomatoes, served in pink sauce	
<b>BEEF SHORT RIBS</b>	\$32
Ravioli stuffed with short ribs in a creamy sauce	
<b>GORGONZOLA &amp; PERA</b>	\$30
Ravioli stuffed with gorgonzola and pears served in gorgonzola sauce	
<b>FUNGHI PORCINI</b>	\$30
Ravioli stuffed with porcini mushrooms in a creamy sauce	
<b>SPINACH &amp; CHEESE</b>	\$30
Ravioli stuffed with spinach and cheese in marinara sauce	
<b>MEAT TORTELLINI CAPRICCIOSI</b>	\$30
Filled with prosciutto, served in a white Alfredo sauce with peas and ham, topped with shaved Parmesan.	

## HOMEMADE GNOCCHI

<b>BOLOGNESE</b>	\$28
Ground beef and tomato sauce	
<b>SORRENTINA</b>	\$26
House-made tomato sauce and burrata cheese	
<b>PESTO</b>	\$25
House-made basil pesto with fresh basil, garlic, Parmesan Cheese, and a touch of cream	
<i>Add shrimp \$6 Add ground sausage \$5 Add broccoli \$3 Add Salmon \$12</i>	
<b>QUATTRO FORMAGGI</b>	\$24
Gorgonzola, Parmesan, provolone, and Pecorino Romano cheeses with heavy cream	
<i>Add shrimp \$6 Add ground sausage \$5 Add broccoli \$3 Add Salmon \$12</i>	
<b>PINK SAUCE</b>	\$24
Homemade tomato sauce and cream	
<i>Add shrimp \$6 Add ground sausage \$5 Add broccoli \$3 Add Salmon \$12</i>	

All our sauces are homemade according to Sicilian traditions, without preservatives or chemical additives. Gluten-free (+\$3) or dairy-free options are available upon request. Substitute Linguine or Rigatoni Pasta with our Homemade Fettuccine, Pappardelle, or Casarecce Pasta (+\$4).

 Vegetarian  Spicy

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## RISOTTOS

### SEAFOOD

Mussels, salmon, shrimp, clams, calamari, and garlic in a red sauce

\$38

### FUNGHI PORCINI

Porcini mushrooms, white onions in a white wine sauce

\$25

### SALSICCIA E FUNGHI

Ground Italian sausage, mushrooms, white onions in a white wine sauce

\$27

### VEGANO

Bell peppers, cherry tomatoes, mushrooms, and broccoli in a pesto sauce

\$26

## PINSA ROMANA (PIZZA)

### MARGHERITA

Tomato sauce, mozzarella, basil  
Add anchovies \$3

\$20

### SAN DANIELE

Tomato sauce, mozzarella, prosciutto, arugula, cherry tomatoes, truffle oil, topped with shaved Parmesan

\$25

### QUATTRO FORMAGGI

Gorgonzola, provolone, mozzarella, and pecorino cheese  
Add black olives \$3 Add sausage \$3

\$23

### PEPPERONI

Tomato sauce, mozzarella, pepperoni.  
Add black olives \$3 Add sausage \$3

\$23

### VEGETARIANA

Tomato sauce, mozzarella, bell peppers, mushrooms, onions, cherry tomatoes  
Add side of spicy Calabrese peppers \$3

\$23

### BOSCAIOLA

Tomato sauce, mozzarella, sausage and mushrooms  
Add black olives \$3

\$23

## CHICKEN

### CHICKEN ALLA MILANESE

Breaded fried chicken served with French fries OR vegetables

\$22

## FISH

### SALMON GRIGLIATO

Grilled fresh salmon simply seasoned with salt & pepper

\$33

### CHICKEN PICCATA

Sautéed chicken breast in a lemon-caper pan sauce

\$32

### SALMON PICCATA

Sautéed fresh salmon in a lemon-caper pan sauce

\$34

### CHICKEN PARMIGIANA

Breaded and fried chicken breast, topped with mozzarella cheese and fresh tomato sauce

\$32

### SWORDFISH GRIGLIATO

Grilled Swordfish, lightly seasoned and grilled to perfection

\$37

### CHICKEN MARSALA

Golden pan-fried chicken and mushrooms in a rich Marsala wine sauce

\$32

### SWORDFISH PICCATA

Sautéed swordfish in a lemon-caper pan sauce

\$38

## VEAL

### VEAL PICCATA

Sautéed veal breast in a lemon-caper pan sauce

\$36

### SWORDFISH PUTTANESCA

Sautéed swordfish, anchovies, black olives, capers, garlic, and parsley in a marinara sauce

\$39

### VEALPARMIGIANA

Breaded and fried veal breast, topped with mozzarella cheese and fresh tomato sauce

\$36

### CIOOPPINO

Sautéed garlic and olive oil with clams, mussels, squid, salmon, and shrimp in a marinara sauce

### VEAL MARSALA

Golden pan-fried veal and mushrooms in a rich Marsala wine sauce

\$36

*Side of veggies not included*



[www.italianbrothersbayarea.com](http://www.italianbrothersbayarea.com)

Catering

Food Pictures

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