

# Brother's Trattoria

## Easter Menu

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### APPETIZERS \$17

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**Noce di Cocco**  
Coconut crusted Shrimp  
served w/ Spicy Honey  
Mustard

**Panko Fried  
Eggplant**  
Topped with Fresh  
Mozzarella, Roma  
Tomato and Basil in a  
Pomodora Sauce

**Burrata Tradizionale**  
Burrata cheese over  
mixed greens &  
balsamic glaze served  
w/ a toasted crostini

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### ENTREES

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**Eggplant Rollatini \$24**  
Thinly sliced eggplant rolled w/ a mixture of  
spinach, mozzarella, ricotta & parmigiana  
cheese served parmigiana style w/ a side of  
linguine

**Risotto Mare E Terra \$42**  
Our Chef's risotto medley of shrimp, scallops,  
and asparagus in a tomato consommé sauce

**Limone Dentice \$39**  
Pan seared red snapper in a lemon caper  
crabmeat sauce served w/ sautéed broccoli

**Pollo Di Casa \$28**  
Panko breaded chicken breast topped w/  
creamy gorgonzola & served w/mashed  
potatoes

**Rack of Lamb \$45**  
In a Pinot Noir reduction served w/ fingerling  
potatoes

**Virginia Ham \$27**  
Served w/ mashed potatoes and spinach.  
Finished in a honey glaze

**Vitello Di Nori \$29**  
Veal with asparagus, roasted red peppers,  
shallots and shiitake mushrooms in a  
madeira wine sauce w/ potatoes

**Parmigiana Trattoria Chicken \$25**  
Breaded chicken, baked w/ our fresh  
tomato sauce & mozzarella

**Anita \$24**  
Gnocchi, shiitake mushrooms,  
spinach, and scallions in roasted garlic  
and extra virgin olive oil

**Guzzouto Rosso \$49**  
Clams, mussels, shrimp, calamari & a  
lobster tail served over linguine in a  
tomato basil sauce

**Pollo A La Selezione \$26**  
Pan seared chicken prepared  
Marsala style served with a side of  
linguine

**Veal Romano \$29**  
Pan fried veal layered with eggplant and  
ham, topped with mozzarella and tomato  
sauce served with linguine

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ALL ENTREES SERVED W/ BROTHER'S SIGNATURE SALAD

\* No Substitutions \*