



*Established July 1977*



*We Take Pride in Making All Of Our  
Gourmet Food Here at Broginò's Cuisine*

We use the best fresh ingredients for our products. We only use skinless breast of chicken and fresh veal. All of our vegetables are fresh and no chemical substances are used for preparation. We use only extra virgin olive oil and unsaturated vegetable oil in our cooking and most sauces are made with wine instead of oil. We proudly make our bread and pizzas fresh every morning with no cholesterol, no preservatives and a minimum amount of salt . . . So enjoy the art of Italian cooking at Broginò's with no guilty feelings.

*Thanks for coming*

*Broginò's*

**WARNING:** Drinking Distilled Spirits, Beer, Coolers,  
Wine and Other Alcoholic Beverages  
During Pregnancy Can Cause Birth Defects.



# Brogino's

## Appetizers

Caprese (no half) . . . . .	(For 2)	13.00
Antipasto . . . . .	(For 2)	14.00
Mushrooms (Fried or Sauteed) . . . .	(For 2)	13.00
Fried Mozzarella with Marinara Sauce . . . . .	(For 2)	13.00
Fried Calamari . . . . .	(For 2)	13.00
Salad or Soup . . . . .	per person	6.00
Side of Pasta with Meat or Marinara Sauce . . . . .		7.00
Italian Sausage (2) . 8.00	Meatballs (2) . 8.00	
Goat Cheese & Fresh Mango Salsa . .		13.00
Asparagus with Roasted Sesame Seeds (Balsamic) . . . . .		13.00
Shrimp Cocktail . . . . .		16.00

## Seafood

Complete Dinners Served with Tureen of Soup,  
Bowl of Salad and Plenty of Garlic Bread

Complete A la Carte

Scallops Parmigiana . . . . .	29.00	25.00
(Side of Spaghetti)		
Large scallops dipped in cream, egg & bread crumbs, pan-fried, then covered with Parmesan cheese, marinara sauce and Mozzarella cheese, then baked		
Shrimp & Scallops Parmigiana . . . . .	27.00	23.00
(Side of Spaghetti)		
Shrimp Florentine . . . . .	27.00	23.00
(Side of Spaghetti)		
Large shrimp pan-fried, covered with spinach, marinara sauce, Mozzarella and Parmesan cheese, then baked		
Scallops Florentine . . . . .	29.00	25.00
(Side of Spaghetti)		
Large scallops dipped in cream, egg and bread crumbs. Pan-fried and covered with spinach, marinara sauce, Parmesan and Mozzarella cheese, then baked		
Shrimp Parmigiana . . . . .	27.00	23.00
(Side of Spaghetti)		
Large shrimp dipped in egg, cream and bread crumbs. Pan-fried and covered with marinara sauce, Parmesan and Mozzarella cheese, then baked		
Scallops . . . . .	29.00	25.00
(Scampi over Angel Hair)		
Delicious scallops sauteed in butter, garlic, scallions, capers and spices. Unreal!		
Scampi . . . . .	27.00	23.00
(Scampi over Angel Hair)		
Large shrimp sauteed in garlic butter, lemon juice and spices. Delicious!		
Mahi Mahi . . . . .	27.00	23.00
Grilled to perfection and served with your choice of steamed vegetables or spaghetti. (Saffron sauce optional)		
Seafood Fettucini . . . . .	28.00	24.00
White egg noodles caressed with rich red seafood sauce, made of tomatoes, clams and scallops		
Linguini & Clams . . . . .	26.00	22.00
A blending of linguini and whole baby clams in a garlic and wine sauce. Red or white sauce		
Cioppino . . . . .	29.00	25.00
A fish stew made with scallops, shrimp, clams, crab and ocean fish spiced with garlic, rosemary and fennel		

### Chicken Palermo

(Side of Angel Hair)

Chicken breasts, scalloped potatoes, sweet onion and fresh mushrooms all grilled and served over a creamy saffron sauce.

For Veal Palermo, add \$4.00

29.00 25.00 A la Carte

### Chicken Sardegna

Fresh slices of chicken breast layered with smoked ham, artichoke hearts and spinach, rolled and sauteed in sweet butter then flambýéed with brandy and simmered in cream with fresh mushrooms and peppercorns.

Served with bow tie pasta

29.00 25.00 A la Carte

### Something Different

A blend of large shrimps and jumbo scallops sauteed in butter and simmered in our Alfredo sauce. Served on a bed of fettucini

28.00 24.00 A la Carte

### Shrimp Asparagus

Large shrimp sauteed in a scampi sauce with fresh asparagus and mushrooms.

Served over linguini

28.00 24.00 A la Carte

Scampi & Scallops . . . . . 27.00 23.00  
(Over Angel Hair)

Large shrimp and fresh scallops sauteed in butter, lemon juice and spices

Fresh Atlantic Salmon . . . . 27.00 23.00

Marinated & charbroiled, served over angel hair with asparagus



# Traditional Veal and Chicken Specialties

All chicken entrees are made with fresh boneless chicken breast.  
All veal entrees are made with fresh veal.

Complete dinners served with tureen of soup, bowl of salad and plenty of garlic bread. **For veal entrees please add \$5.00**

	Complete	A la Carte		Complete	A la Carte
<b>Chicken or Veal Parmigiana</b>	<b>20.95</b>	<b>16.95</b>	<b>Chicken Alfredo</b> . . . . .	<b>21.95</b>	<b>17.95</b>
(Side of Spaghetti)			Served over a nest of fettucini.		
Dipped in egg and bread crumbs, pan-fried covered with Parmesan cheese, marinara sauce and Mozzarella cheese, then baked			Fresh mushrooms optional		
<b>Chicken or Veal Scallopini</b>	<b>20.95</b>	<b>16.95</b>	<b>Chicken or Veal &amp; Peppers</b>	<b>20.95</b>	<b>16.95</b>
(Side of Spaghetti)			(Side of Spaghetti)		
Sauteed in butter with fresh mushrooms and herbs, flambéed with sherry and simmered in our tomato sauce			Fresh chicken breast floured and browned in butter then simmered in a tomato sauce with bell peppers and spices		
<b>Chicken or Veal Milanese</b> .	<b>20.95</b>	<b>16.95</b>	<b>Chicken or Veal Sorrento</b> .	<b>23.95</b>	<b>19.95</b>
(Side of Spaghetti)			(Side of Spaghetti)		
<b>Chicken or Veal Marsala</b> .	<b>20.95</b>	<b>16.95</b>	Thin slices of tomatoes, eggplant and sweet onions, all grilled and served over a creamy saffron sauce with a touch of Mozzarella on top		
(Side of Spaghetti)			<b>Chicken A La Napoli</b> . . . . .	<b>21.95</b>	<b>17.95</b>
Sauteed with butter and simmered in Marsala wine with fresh mushrooms and spices			(Side of Spaghetti)		
<b>Chicken or Veal Piccata</b> . .	<b>21.95</b>	<b>16.95</b>	Fresh chicken breast and mushrooms grilled, covered with lean smoked ham and Mozzarella cheese and baked. Served over our creamy saffron sauce		
(Side of Spaghetti)			<b>Chicken Chianti</b> . . . . .	<b>21.95</b>	<b>17.95</b>
Sauteed with butter and simmered with Chardonnay capers and fresh lemon juice			Fresh chicken breast grilled then layered with smoked ham, mushrooms and a light chianti sauce (fresh tomatoes and basil base), served with a side of angel hair		
<b>Chicken or Veal Cacciatore</b>	<b>21.95</b>	<b>16.95</b>	<b>Chicken Asparagus</b> . . . . .	<b>22.95</b>	<b>18.95</b>
(Side of Spaghetti)			A blend of fresh asparagus, mushrooms and capers sauteed then simmered in a lite picata sauce. Served over a nest of linguini		
Sauteed with butter and simmered in tomato sauce, fresh mushrooms, onions and Marsala wine					
<b>Chicken or Veal Florentine</b>	<b>21.95</b>	<b>17.95</b>			
(Side of Spaghetti)					
Sauteed with butter, topped with spinach, marinara sauce and Mozzarella cheese, then baked					

# House Specialties

	Complete	A la Carte		Complete	A la Carte
<b>Cannelloni Florentine</b> . . .	<b>20.95</b>	<b>16.95</b>	<b>Sausage &amp; Peppers</b> . . . . .	<b>20.95</b>	<b>16.95</b>
Pasta rolls stuffed with meat, cheese, spinach and onion			(Side of Spaghetti)		
<b>Fettucini Alfredo</b> (The Classic)	<b>20.95</b>	<b>16.95</b>	Freshly made sausage browned in a skillet with bell peppers and marinara sauce		
<b>Manicotti</b> . . . . .	<b>20.95</b>	<b>16.95</b>	<b>Eggplant Parmigiana</b> . . . . .	<b>20.95</b>	<b>16.95</b>
Pasta rolls stuffed with meat and cheese			(Side of Spaghetti)		
<b>Lasagna</b> (Regular or Vegetarian) .	<b>20.95</b>	<b>16.95</b>	<b>Eggplant Florentine</b> . . . . .	<b>20.95</b>	<b>16.95</b>
<b>Osso Bocco</b> . . . . .	<b>22.95</b>	<b>18.95</b>	(Side of Spaghetti)		
Fresh California lamb shanks, Idaho potatoes, sweet Spanish onions, Roma tomatoes, beans, herbs and spices. Simmered for three hours.			Thin slices of eggplant sauteed with butter, topped with spinach, marinara sauce and Mozzarella cheese, then baked		
<b>Ravioli</b> . . . . .	<b>20.95</b>	<b>16.95</b>	<b>Italian Stir-Fry</b> . . . . .	<b>20.95</b>	<b>16.95</b>
Beef, cheese or Portobello mushroom with choice of sauce in the pasta section			Lowfat, low cholesterol.. A blend of vegetables sauteed in extra virgin olive oil with chicken breast and served over our angel hair with soy sauce		
			<b>Ribeye Steak</b> (16 oz) . . . . .	<b>37.00</b>	<b>33.00</b>
			Marinated & charbroiled. (Side of steamed vegetable)		

# Brogino's Combinations

You may substitute veal with chicken entrees please add \$4.95

	Complete	A la Carte		Complete	A la Carte
<b>1) Chicken Scallopini, Lasagna &amp; Spaghetti</b> . . . . .	<b>21.95</b>	<b>17.95</b>	<b>5) Shrimp &amp; Eggplant Parmigiana</b>		
<b>2) Eggplant &amp; Chicken Parmigiana</b>			(Side of Spaghetti) . . . . .	<b>23.95</b>	<b>19.95</b>
(Side of Spaghetti) . . . . .	<b>21.95</b>	<b>17.95</b>	<b>6) Combination Parmigiana</b>	<b>25.95</b>	<b>21.95</b>
<b>3) Cannelloni Florentine, Meat Ravioli &amp; Lasagna</b>	<b>21.95</b>	<b>17.95</b>	(Side of Spaghetti) A blend of shrimp, scallops, veal, eggplant, chicken breasts and mushrooms dipped in egg, cream, milk and bread crumbs, pan-fried and covered with marinara sauce and Parmesan cheese, topped with Mozzarella, then baked		
(All Served with Meat Sauce)			<b>7) Chicken &amp; Scallops Parmigiana</b>		
<b>4) Shrimp &amp; Chicken Parmigiana</b>			(Side of Spaghetti) . . . . .	<b>28.00</b>	<b>23.00</b>
(Side of Spaghetti) . . . . .	<b>23.95</b>	<b>19.95</b>	<b>8) Combo of Cheese Ravioli, Lasagna &amp; Manicotti</b>	<b>21.95</b>	<b>17.95</b>
			(All Served with Meat Sauce)		





## Pasta

Your Choice of:

Spaghetti • Fettucini • Angel Hair • Mostaccioli • Linguini  
Tortelloni (Cheese) • Half Ravioli-Half Spaghetti • Bow Tie

With:

	Complete	A la Carte
<b>Meat Sauce</b> . . . . .	<b>18.95</b>	<b>14.95</b>
<b>Marinara Sauce</b> . . . . .	<b>18.95</b>	<b>14.95</b>
<b>Mushroom Sauce</b> . . . . .	<b>18.95</b>	<b>14.95</b>
<b>Meatballs</b> . . . . .	<b>19.95</b>	<b>15.95</b>
<b>Italian Sausage</b> . . . . .	<b>19.95</b>	<b>15.95</b>
<b>Butter &amp; Romano Cheese</b>	<b>18.95</b>	<b>14.95</b>
<b>Carbonara Sauce</b> . . . . .	<b>19.95</b>	<b>15.95</b>
<i>Prepared with chopped ham, parsley, green onion, sweet peas, cream and spices</i>		
<b>Garden Sauce</b> . . . . .	<b>18.95</b>	<b>14.95</b>
<i>Prepared with a blend of broccoli, cauliflower, zucchini, onion and celery, sauteed in butter and simmered with fresh tomato sauce and Marsala wine</i>		
<b>Chicken &amp; Broccoli</b> . . . . .	<b>19.95</b>	<b>15.95</b>
<b>Fresh Tomato and Basil</b> . .	<b>19.45</b>	<b>15.45</b>
<i>Garlic, onion and olive oil</i>		

	Complete	A la Carte
<b>Baked Pasta Florentine</b> . .	<b>18.95</b>	<b>14.95</b>
<i>Your choice of pasta covered with spinach, meat or marinara sauce and Mozzarella cheese, then baked</i>		
<b>Primavera Sauce</b> . . . . .	<b>18.95</b>	<b>14.95</b>
<i>Prepared with garden vegetables and cream sauce</i>		
<b>Chicken &amp; Mushroom Sauce</b>	<b>19.95</b>	<b>15.95</b>
<i>Prepared with chicken breast and mushrooms, sauteed in butter and simmered in marsala wine and tomato sauce</i>		
<b>Eggplant &amp; Olives</b> . . . . .	<b>18.95</b>	<b>14.95</b>
<i>Sauteed in butter and simmered with Marsala wine and tomato sauce</i>		
<b>Secret Sauce</b> . . . . .	<b>18.95</b>	<b>14.95</b>
<i>A blend of mushrooms, bell peppers &amp; onions sauteed in butter and simmer in a tangy meat sauce</i>		
<b>Pesto Sauce</b> . . . . .	<b>18.95</b>	<b>14.95</b>
<b>Alfredo Sauce</b> . . . . .	<b>19.95</b>	<b>15.95</b>

## Gourmet Pizza (10"-14")

Items to Choose: Sausage, Pepperoni, Onions, Pineapple, Eggplant, Zucchini, Jalapeños, Anchovies  
Spinach, Broccoli, Cauliflower, Bell Peppers, Mushrooms, Artichoke Hearts, Salami, Black Olives and Tomatoes

	Small	Large
<b>Any One Item</b> . . . . .	<b>14.95</b>	<b>16.95</b>
<b>Deluxe or Vegetarian</b> . . .	<b>16.95</b>	<b>19.95</b>
<i>Up to six items</i>		

	Small	Large
<b>Any Two Items</b> . . . . .	<b>15.95</b>	<b>18.95</b>
<b>Hawaiian Pizza</b> . . . . .	<b>16.95</b>	<b>19.95</b>
<i>Pepperoni, pineapple, capacola, olives and fresh tomatoes</i>		

Any extra items .60 to \$1.00

## Individual Dinner Pizzas (8")

(Sorry, no split!)

<b>Chicken Barbeque</b> . . . . .	<b>15.95</b>
<i>Cheese, barbeque sauce, chicken breast, mushrooms, onions and fresh tomatoes</i>	
<b>Clam Pizza</b> . . . . .	<b>15.95</b>
<i>Cheese, sauce, baby clams, spinach, parsley, onions, mushrooms and garlic</i>	
<b>Fresh Tomato Basil</b> . . . . .	<b>15.95</b>
<i>Whole milk mozzarella and sauce, fresh tomato and fresh basil</i>	

<b>Heart Warmer</b> . . . . .	<b>15.95</b>
<i>Cheese, sauce, chicken breast, onions, fresh tomatoes, mushrooms and pepperoncinis</i>	
<b>Heart Saver</b> . . . . .	<b>15.95</b>
<i>Cheese, sauce, broccoli, cauliflower, zucchini, mushrooms and fresh tomatoes</i>	
<b>Dimaré</b> . . . . .	<b>16.95</b>
<i>Cheese, sauce, bay shrimp, fresh tomatoes, onions and bell peppers</i>	

**Calzone Florentine** . . . . . **16.95**

*A pizza folded and stuffed with meatballs, Ricotta, Mozzarella and Romano cheese, mixed with bell peppers, mushrooms, spices and layered with pepperoni, spinach and fresh onion. Served with meat sauce*

**Grilled Chicken Salad** . . . . . **16.95**

*Grilled Shrimp Salad 22.95 - House Dressing*

## Sandwiches

Add \$2.00 for Soup or Salad

<b>Italian Sausage</b> . . . . .	<b>12.95</b>
<b>Hoagie</b> . . . . .	<b>12.95</b>

**Meatball & Cheese** . . . . . **12.95**

## Beverages

Milk . . . . .	3.75
Coffee . . . . .	3.75
Tea . . . . .	4.00
Soft Drinks . . . . .	3.50
Mineral Water . . . . .	4.25
Fruit Juices . . . . .	4.25
Espresso . . . . .	4.00
Cappuccino . . . . .	4.50
Cafe Late . . . . .	4.75

## Desserts

9.95

Please Ask  
for Dessert Menu

## Beer

Sam Adams . . . . .	6.00
Sierra Nevada/Heineken .	6.00
Miller Lite . . . . .	5.00
Budweiser or Bud Light .	5.00
Coors Light . . . . .	5.00
Stella . . . . .	6.00
Corona . . . . .	6.00
Moretti (Best of Italy) . . .	6.00
Peroni/Guinness . . . . .	6.00