

# BROTHERS RESTAURANT

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## APPETIZERS

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### CLAMS CASINO 11

*Fresh Chopped Clams Stuffed with Herbed Bacon Butter and Ritz Cracker Crumbs*

### ANTIPASTO FOR TWO 19

*Cured Italian Meats, Marinated Artichokes, Olives, Roasted Red Peppers, Grilled Portobello Mushrooms, and Cheese (GF)*

### FRIED CALAMARI 13

*Fried Golden Brown with Hot Cherry Peppers Served with House-made Marinara*

### FRESH GARLIC BREAD 8

*Toasted Italian Bread Topped with Fresh Garlic, Basil and Olive Oil Add Cheese 1 (V)*

### BLACKENED SCALLOPS 13

*Pan-Seared with Cajun Seasoning Served over a Bed of Mixed Greens (GF)*

### BRUSCHETTA 9

*Slices of Toasted Italian Bread Topped with Plum Tomatoes, Diced Onions, Fresh Basil and Olive Oil (V)*

### FRIED MOZZARELLA 9

*Hand-Breaded Mozzarella Wedges Served with House-made Marinara Sauce (V)*

### SAUTÉED LOCAL MUSSELS 11

*Your Choice of Garlic, Shallots and White Wine or Fra Diavolo with Spicy Marinara Sauce (GF)*

### EGGPLANT ROLLATINI 10

*Rolled with Ricotta, Diced Chicken, and Spinach Finished with Marinara Sauce and Mozzarella*

### STUFFED MUSHROOMS 9

*White Button Mushrooms Stuffed with Ground Beef, Onions, Garlic, Celery and Bread Crumbs*

### GRAND MARNIER SHRIMP 13

*Succulent Egg Battered Jumbo Shrimp Sautéed in Grand Marnier Sauce (GF)*

### BROCCOLI RABE 11

*Sautéed with Garlic Oil and Tomatoes and Served with Bread (V)*

### STUFFED PEPPERS 9

*Stuffed with Ground Beef, Italian Sausage and White Rice Finished with House-made Marinara*

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## APPETIZERS

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### LOBSTER RAVIOLI 13

*Stuffed with Fresh Tender Lobster Meat and Cheese Tossed with a Sweet Red Bell Pepper Sauce*

### SHORT RIB CROSTINI 13

*Braised Short Rib atop Slices of Italian Bread with Asiago Cheese and Creamy Mashed Potatoes*

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## ZUPPA

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### SOUP OF THE DAY

### PASTA FAGGIOLI 6 (V)

### MINISTRONE 5 (V, V+)

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## ENSALADA

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### ADD STEAK TIPS 7 SHRIMP 8 CHICKEN 5 OR SALMON 7

### HOUSE SIDE SALAD 4

*Mesclun Field Greens, Vine-Ripened Tomato, Cucumber, Shredded Carrots, and Sliced Onion with Balsamic Vinaigrette (GF, V, V+)*

### KING KALE CAESAR SALAD 9

*Crisp Romaine, Young Kale, Herb Croutons, and Crispy Parmesan with House-made Caesar Dressing (V)*

### CAPRESE SALAD 9

*Vine-Ripened Tomatoes, Fresh Basil and Fresh Mozzarella with Aged Balsamic Reduction (GF, V)*

### BROTHERS GREEN GURU 9

*Tender Baby Kale, Carrots, Broccoli and Spiced Roasted Pepitas tossed in a Creamy Tarragon Dressing (GF, V)*

### CRANBERRY SALAD 10

*Mixed Greens, Tomatoes, Dried Cranberries and Candied Walnuts tossed in a Balsamic Gorgonzola Vinaigrette (GF, V)*

### ROASTED BEET SALAD 10

*Sliced Red and Gold Beets, Fried Goat Cheese, Shaved Parmesan and Arugula Finished with Balsamic Vinaigrette (V)*

*Gluten Free (GF), Vegetarian (V), Vegan (V+) Please let your server know about dietary restrictions or preferences prior to ordering. We have gluten-free pasta that will be substituted when requested*

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# BROTHERS RESTAURANT

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## FLATBREADS

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PERFECT FOR ONE OR AS AN APPETIZER TO SHARE 13

### CHICKEN BLT

*Grilled Chicken, Applewood Smoked Bacon, Roma Tomatoes, Lettuce*

### SALSICCIA

*Italian Sausage, Hot Cherry Peppers*

### DELUXE

*Mushrooms, Peppers, Onions, Sausage, Salami, Pepperoni*

### CHICKEN BROCCOLI

*Grilled Chicken and Broccoli with Alfredo Sauce*

### CHICKEN AND ROASTED RED PEPPERS

### BUFFALO CHICKEN

*Spicy Breaded Chicken and Blue Cheese Crumbles with House-made Marinara*

### FLATBREAD TOPPINGS

CREATE YOUR OWN WITH UP TO 3 TOPPINGS

*Anchovies, Artichoke Hearts, Applewood Smoked Bacon, Broccoli Florets, Cherry Peppers, Fried Eggplant, Fresh Garlic, Green Peppers, Grilled Chicken, Ham, Meatballs, Mushrooms, Black Olives, Onions, Pepperoni, Prosciutto Red Roasted Peppers, Salami, Sausage or Ricotta*

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## BROTHERS CLASSICS

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\*\*CHOICE OF EITHER PASTA OR CHEFS DAILY SELECTION OF POTATO AND SEASONAL FRESH VEGETABLES

### FRANCAISE

YOUR CHOICE OF CHICKEN 17, VEAL 19 OR SHRIMP 19

*Dipped in an Egg Batter and Sautéed in the White Wine and Lemon Butter Sauce\*\* (GF)*

### PARMIGIANA

YOUR CHOICE OF EGGPLANT 16, CHICKEN 17 OR VEAL 19

*Hand-Breaded with Layers of House-made Marinara and Melted Mozzarella Cheese\*\**

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## BROTHERS CLASSICS

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### SALTIMBOCCA

YOUR CHOICE OF CHICKEN BREAST 17 OR TENDER VEAL 19  
*Sautéed with Sage and Mushrooms in White Wine and Butter Finished with Fresh Mozzarella and Prosciutto\*\* (GF)*

### MARSALA

YOUR CHOICE OF PAN-SEARED CHICKEN BREAST 17 OR VEAL 19  
*Sautéed with Sliced Mushrooms and Diced Prosciutto in Marsala Wine Sauce\*\* (GF)*

### PICCATA

YOUR CHOICE OF CHICKEN BREAST 17 OR TENDER VEAL 19  
*Sautéed with Sliced Mushrooms, Fresh Lemon Juice and Capers in a White Wine and Butter Sauce\*\* (GF)*

### BROGLIAMENTA FOR TWO

*The Perfect Taste of Each of our Veal Marsala, Chicken and Eggplant Parmigiana and House-made Cheese Ravioli Served with Sautéed Spinach and Grilled Italian Sausage 33*

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## CARNE

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### HOUSE STEAK TIPS 19

*12 oz of Grilled Marinated Steak Tips Smothered with Mushrooms, Peppers and Onions Served over Mashed Potatoes (GF)*

### FILET MIGNON 28

*10 oz Filet Mignon Served over Mashed Potatoes with Grilled Asparagus and Classic Red Wine Demi-Glace (GF)*

### PORK CHOP WITH VINEGAR PEPPERS 18

*Center Cut Pork Chop Served with Vinegar Peppers and Peddler Potatoes (GF)*

### DELMONICO STEAK 28

*A True Feast of a 14 oz. Black Angus Ribeye Served with Mashed Potatoes, Seasonal Fresh Vegetables and Classic Red Wine Demi-Glace (GF)*

### CHIANTI BRAISED SHORT RIB 24

*Fork Tender Slow Braised Beef Short Ribs (GF) Served with Au Jus, Mashed Potatoes and Grilled Asparagus*

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## PESCE

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### LOCAL HADDOCK 18

*Lightly Seasoned Haddock with Your Choice of Preparation: Baked, Pan-Seared or Francaise over Pasta or with Potato and Seasonal Vegetable (GF)*

### SAUTÉED MUSSELS 17

*Fresh Local Mussels Served over Linguini with Your Choice of House-made Marinara, Scampi or Fra Diavolo (GF)*

### BROTHERS SALMON 18

*Pan-Seared Salmon with a Plum Tomato Caper Sauce Served with Basmati Rice and Grilled Asparagus (GF)*

### LOBSTER RAVIOLI 21

*Our House-made Ravioli Stuffed with Chunks of Fresh Tender Lobster Meat and Cheese Tossed with Crabmeat and Sherry Pink Sauce*

### LINGUINI AND CLAMS 18

*Fresh Littleneck Clams Sautéed with Diced Garlic and Your Choice of House-made Marinara, Scampi or Fra Diavolo atop Fresh Linguini (GF)*

### SHRIMP CAPELLINI 19

*Delicate Angel Hair Pasta Tossed with Fresh Broccoli, Artichoke Hearts, and Baby Spinach in a Sun-Dried Tomato Cream Sauce with Sautéed Shrimp (GF)*

### FRUTTI DE MARE 22

*Classic Preparation of Shrimp, Scallops, Littleneck Clams, Mussels and Flaky Haddock over Pasta with Your Choice of Marinara, Scampi or Fra Diavolo (GF)*

### PAN-SEARED SCALLOPS 20

*Served over Vegetable Risotto and Finished with an Arugula Salad*

#### NEED CATERING?

*We offer drop-off of our delicious dishes to your office, home or social event  
Call or email to speak to an event specialist to help you plan the perfect lunch, dinner or cocktail reception  
catering@brothers-restaurant.com  
or 617.879.0808*

*Visit our Sister Restaurants!  
Gaetano's Ristorante  
271 Main Street, Stoneham, MA 02180  
(781) 279-0100*

*Airport Diner  
10 Furlong Dr, Revere, MA 02151  
(781) 289-3979*

**GIFT CERTIFICATES ARE AVAILABLE  
PLEASE ASK YOUR SERVER**

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## ESPECIALTIES

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### LAMB SHANK 19

*Served with Butternut Squash and Brussel Sprout Risotto and Finished with Arugula Salad*

### PASTA BOLOGNESE 18

*Your choice of Pasta Topped with our House-made Meat Sauce*

### PASTA LOUISE 18

*Chicken Breast Sautéed with Tomatoes, Tender Asparagus and Artichoke Hearts Tossed in a Vodka Cream Sauce over Penne (GF)*

### CHICKEN BROCCOLI FUSILLI 18

*Tender Chicken and Fresh Broccoli Florets Tossed with Your Choice of Fresh Garlic and Oil or Creamy Alfredo Sauce (GF)*

### RIGATONI VODKA 18

*Sautéed Chicken, Fresh Bell Peppers, Onions and Fresh Basil Tossed in Pink Vodka Cream Sauce (GF)*

### BROTHERS PENNE 18

*Sautéed Chicken Tossed with Vine-Ripened Tomatoes, Fresh Basil, Pecorino Romano and Cheese (GF)*

### STEAK TIP PASTA 19

*Steak Tips Tossed in Sautéed Garlic, Tomatoes, Onions, Spinach, Feta Cheese, Kalamata Olives and Penne (GF)*

### CAVATAPPI FORMAGGIO 17

*Roasted Eggplant, Fresh Mozzarella, and Roma Tomatoes Tossed with Cavatappi Pasta and Pecorino Romano Cheese (GF, V)*

### WILD MUSHROOM TORTELLONI 17

*Our Signature Tortelloni Stuffed with Porcini and Portobello Mushrooms and Fresh Ricotta Finished with a Tomato Cream Reduction (V)*

### CHEESE RAVIOLI 16

*Our Version of the Classic Stuffed with Four Cheeses and Finished with Bolognese or Marinara Sauce*

### TUSCAN RAVIOLI 17

*Stuffed with Eggplant, Roasted Red Pepper, Black Olives and Pecorino Romano Cheese Tossed in a Fresh Tomato, Basil and Garlic Cream Sauce (V)*

### FETTUCINE CARBONARA

*Fettuccine Tossed with Diced Pancetta, Sweet Peas, Sliced Mushrooms and Diced Roma Tomatoes Finished with Romano Cheese, Cream and Butter Sauce with Your Choice of Sautéed Chicken 17 or Scallops 19 (GF)*

### CLASSIC CHICKEN SPINACI 17

*Egg Battered Chicken Sautéed with Mushrooms and Spinach in a Marsala Cream Sauce over Your Choice of Pasta (GF)*

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