

# BROTHERS RESTAURANT

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## APPETIZERS

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### CLAMS CASINO 9

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

### ANTIPASTO FOR TWO 18

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

### FRIED CALAMARI 12

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

### FRESH GARLIC BREAD 7

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

### BLACKENED SCALLOPS 12

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

### BRUSCHETTA 8

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

### FRIED MOZZARELLA 8

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

### SAUTÉED LOCAL MUSSELS 9

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

### EGGPLANT ROLLATINI 9

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

### STUFFED MUSHROOMS 8

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

### GRAND MARNIER SHRIMP 11

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

### BROCCOLI RABE 10

*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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### LOBSTER RAVIOLI 13

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

### SHORT RIB CROSTINI 11

*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 5

### PASTA FAGGIOLI 5 (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, V+)*

### CRANBERRY SALAD 9

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

### ROASTED BEET SALAD 9

*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*

*\*Consumption of raw or undercooked meat, seafood, poultry, shellfish, or eggs may cause food-borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy\**

# 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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## PANINIS

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### CHICKEN PROSCIUTTO PANINI 11

Marinated Grilled Chicken, Sliced Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil Pesto  
Pressed Between Slices of Fresh Sourdough Bread

### EGGPLANT CAPRESE PANINI 11

Crispy Eggplant, Fresh Mozzarella, Tomatoes and Mixed Greens with Pesto and Balsamic Reduction  
Pressed Between Slices of Fresh Sourdough Bread (V)

### CHICKEN PARMESAN PANINI 11

Light Breaded Chicken Breast with Melted Mozzarella Cheese and House-made Marinara  
Pressed Between Slices of Fresh Sourdough Bread

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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 14, Veal 16 or Shrimp 16  
Dipped in an Egg Batter and Sautéed in the White Wine and Lemon Butter Sauce\*\* (GF)

### PARMIGIANA

Your Choice of Crispy Eggplant 13, Chicken 14 or Veal 16  
Hand-Breaded with Layers of House-made Marinara and Melted Mozzarella Cheese\*\*

### SALTIMBOCCA

Your Choice of Chicken Breast 14 or Tender Veal 16  
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 14 or Veal 16  
Sautéed with Sliced Mushrooms and Diced Prosciutto in Marsala Wine Sauce\*\* (GF)

### PICCATA

Your Choice of Chicken Breast 14 or Tender Veal 16  
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 16

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

### PORK CHOP WITH VINEGAR PEPPERS 15

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

### CHIANTI BRAISED SHORT RIB 18

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

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## PESCE

### LOCAL HADDOCK 186

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

### SAUTÉED MUSSELS 14

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

### BROTHERS SALMON 14

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

### LOBSTER RAVIOLI 18

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

### LINGUINI AND CLAMS 16

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

### SHRIMP CAPELLINI 16

*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 18

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

#### 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**

## ESPECIALTIES

### PASTA LOUISE 14

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

### CHICKEN BROCCOLI FUSILLI 14

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

### RIGATONI VODKA 14

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

### BROTHERS PENNE 14

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

### STEAK TIP PASTA 16

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

### CAVATAPPI FORMAGGIO 13

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

### WILD MUSHROOM TORTELLONI 13

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

### CHEESE RAVIOLI 14

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

### TUSCAN RAVIOLI 14

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

### FETTUCCINE 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 14 or Scallops 16 (GF)*

### CLASSIC CHICKEN SPINACI 14

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

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