












APPETIZERS








BURRATA & PROSCIUTTO	\$22	STEAMED CLAMS & MUSSELS	\$26
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	
MEATBALLS	\$19	OCTOPUS CARPACCIO	\$26
Pork-beef meatballs in tomato sauce		Thinly sliced, boiled octopus topped with capers, olive oil, lemon juice, arugula, and cherry tomatoes (COLD DISH)	
BRUSSEL SPROUTS	\$19	OCTOPUS TENTACLE	\$19
Sautéed Brussel sprouts with pancetta pork and garlic in a balsamic sauce with parmesan cheese on top		Grilled Spanish octopus tentacle	
BEEF CARPACCIO	\$19	GAMBERETTI ALL'AGLIO	\$19
Thinly sliced raw beef, topped with capers, olive oil, and lemon juice (COLD DISH)		Sautéed shrimp served in garlic and olive oil sauce	
 ZUCCHINI FLOWERS	\$19	 GAMBERETTI FRADIAVOLA	\$19
Breaded, fried filled with mozzarella cheese		Sautéed shrimp with garlic, Calabrese peppers, and a spicy marinara sauce	
 FRIED ZUCCHINI	\$15	 SPICY SAUTÉED CALAMARI	\$19
Lightly battered, fried zucchini with side of marinara sauce		Sautéed calamari with Calabrese peppers, garlic, and a spicy marinara sauce	
 BRUSCHETTA	\$12	FRIED CALAMARI	\$21
Four pieces of ciabatta crostini topped with diced roma tomatoes, garlic, basil, and olive oil		Lightly battered, fried calamari with side of tartar sauce	
ARANCINI	\$19	 BROCCOLI CALABRESE	\$19
 Choose 4 pieces of spinach & cheese (vegetarian), Bolognese sauce, or 2 of each		Sautéed with garlic, olive oil, and spicy Calabrese peppers	
 MOZZARELLA MARINARA	\$19		
Breaded, deep-fried mozzarella cheese topped with fresh marinara sauce			

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

SOUP & SALADS

MEDITERRANEAN SALAD	\$22	 SICILIANA SALAD	\$13
Romaine lettuce with shrimp, cherry tomatoes, onions, oranges, mozzarella, and olives with olive oil		Spring mix, cherry tomatoes, red onions, and olives in olive oil and balsamic dressing	
CAESAR SALMON SALAD	\$33	Add grilled chicken \$5 Add anchovy \$3 Add shrimp \$5	
Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese topped with grilled salmon		 CAESAR SALAD	\$13
 CAPRESE SALAD	\$16	Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese	
Fresh mozzarella, sliced roma tomatoes, and fresh basil topped with olive oil and balsamic vinegar		Add grilled chicken \$5 Add anchovy \$3 Add shrimp \$5	
		 MINISTRONE SOUP	\$12
		Homemade hearty Italian vegetable soup with a mix of fresh seasonal vegetables.	

SIDES

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

Before placing your order, please inform your server if you have a food allergy or intolerance. There may be cross contamination which could affect those with severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

PASTA


LINGUINE

TUTTO MARE \$37
Mussels, salmon, shrimp, clams, calamari, and garlic served in a white wine sauce OR red sauce

CLAMS \$30
Fresh clams, parsley, and garlic served in a white wine sauce


TARANTINA \$30
Mussels, shrimp, garlic in marinara sauce

CARBONARA \$25
Creamy egg yolks, pancetta pork, and black pepper
Add peas \$3

 **SCERIFFO NON PERDONA** \$28
Creamy egg yolks, pancetta pork, Calabrian pepperoncino, and Calabrese pepper with a splash of tomato sauce

PUTTANESCA \$26
Sautéed anchovies, black olives, capers, garlic, and parsley in a marinara sauce
Add spicy Calabrese peppers \$3

MEATBALLS \$25
Pork-beef meatballs in a fresh tomato sauce

 **MARINARA** \$23
Fresh Italian basil and garlic in fresh chopped tomato
Add spicy Calabrese peppers \$3 Add shrimp \$5 Add broccoli \$3


CARRETTIERA \$20
Sautéed anchovies, garlic, and extra olive oil
Add spicy Calabrese peppers \$3 Add shrimp \$5 Add broccoli \$3


RIGATONI

BOLOGNESE \$25
Ground beef and tomato sauce
Add meatballs \$6 Add mushrooms \$3 Add peas \$3

MAFIOSA \$26
Ground Italian sausage, garlic, and marinara sauce
Add spicy Calabrese peppers \$3

GODFATHER \$29
Ground Italian sausage, red wine, oregano, and Burrata cheese in tomato sauce
Add spicy Calabrese peppers \$3

 **PASTA E PISELLI** \$23
Peas, white onions, and olive oil
Add pancetta \$5 Add mushrooms \$3 Add broccoli \$3

 **PRIMAVERA** \$27
Bell peppers, cherry tomatoes, mushrooms, and broccoli in marinara sauce



HOMEMADE PAPPARDELLE

LOS GATOS \$34
Clams, shrimp, and cherry tomatoes in a creamy pesto sauce

CAMPAGNOLA \$29
Ground sausage, beef demi-glaze, cherry tomatoes, bell peppers in tomato sauce with a touch of creamy sauce

RUSTICA \$29
Mushrooms and peas in a Bolognese sauce with a touch of creamy sauce


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

HOMEMADE CASARECCE


AMATRICIANA \$27
Marinara, pancetta pork, garlic, and onions
Add spicy Calabrese peppers \$3


SALSICCIA E FUNGHI \$29
Ground Italian sausage and mushrooms in a white cream sauce
Add peas \$3

 **PESTO** \$25
Homemade Pesto Genovese sauce
Add chicken \$5 Add ground sausage \$5 Add shrimp \$5

 **QUATTRO FORMAGGI** \$25
Gorgonzola, Parmesan, provolone, and Pecorino Romano cheeses with heavy cream
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

HOMEMADE FETTUCCINE

 **ALFREDO** \$22
Heavy cream, butter, and parmesan cheese
Add chicken \$5 Add shrimp \$5 Add broccoli \$3


 **VODKA PINK SAUCE** \$22
Homemade tomato sauce with vodka shot and cream
Add pancetta \$5 Add shrimp \$5 Add broccoli \$3


HOMEMADE RAVIOLI


VEAL OSSOBUCO \$29
Ravioli stuffed with veal ossobuco served with beef demi-glaze, butter, and tomato sauce

CROSTACEI \$29
Ravioli stuffed with lobster, shrimp, and asparagus served in pink vodka sauce


SHORT RIBS \$29
Ravioli stuffed with short ribs in a creamy, marsala sauce


 **GORGONZOLA & PERA** \$28
Ravioli stuffed with gorgonzola and pears served in gorgonzola sauce


 **FUNGHI PORCINI** \$28
Ravioli stuffed with porcini mushrooms in a creamy sauce


 **SPINACH & CHEESE** \$28
Ravioli stuffed with spinach and cheese in marinara sauce

HOMEMADE GNOCCHI

 **QUATTRO FORMAGGI** \$23
Gorgonzola, Parmesan, provolone, and Pecorino Romano cheeses with heavy cream
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

 **PESTO** \$23
Homemade Pesto Genovese sauce
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

 **MARINARA** \$23
Homemade marinara sauce
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

 **VODKA PINK SAUCE** \$23
Homemade tomato sauce with vodka shot and cream
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

BOLOGNESE \$25
Ground beef and tomato sauce

Follow Italian Brothers Restaurant   

RISOTTOS

SEAFOOD

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

\$37

SALSICCIA E FUNGHI

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

\$26



FUNGHI PORCINI

Porcini mushrooms, white onions in a white wine sauce

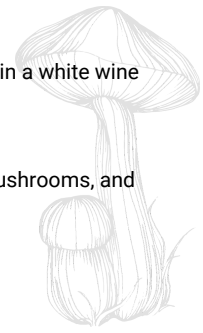
\$23



VEGANO

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

\$25



PINSA ROMANA (PIZZA)



MARGHERITA

Tomato sauce, mozzarella, basil
Add anchovies \$3

\$19



QUATTRO FORMAGGI

Gorgonzola, provolone, mozzarella, and pecorino cheese
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

SAN DANIELE

Tomato sauce, mozzarella, arugula, prosciutto, cherry tomatoes, truffle oil

\$25



DIABOLA

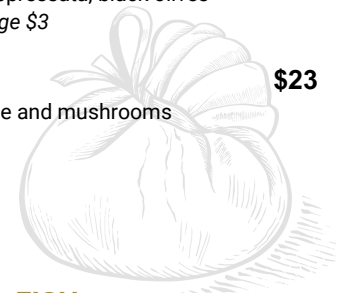
Tomato sauce, mozzarella, soppressata, black olives
Add mushrooms \$3 Add sausage \$3

\$23

BOSCAIOLA

Provolone, mozzarella, sausage and mushrooms
Add black olives \$3

\$23



ENTRÉES

Served with a side of vegetables

CHICKEN

CHICKEN ALLA MILANESE

Breaded fried chicken served with French fries OR vegetables

\$21

CHICKEN PICCATA

Sautéed chicken breast in a lemon-caper pan sauce

\$30

CHICKEN PARMIGIANA

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

\$30

CHICKEN MARSALA

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

\$30

CHICKEN PUTTANESCA

Sautéed with olive oil, garlic, black olives, anchovy paste, and capers in a marinara sauce

\$30

CHICKEN ALLA CACCIATORA

Chicken with cherry tomatoes, mushrooms, bell peppers, zucchini, and onions in a red wine, tomato sauce
Side of veggies not included

\$30

FISH

SALMON GRIGLIATO

Grilled fresh salmon simply seasoned with salt & pepper

\$33

SALMON PICCATA

Sautéed fresh salmon in a lemon-caper pan sauce

\$34

CIOPPINO

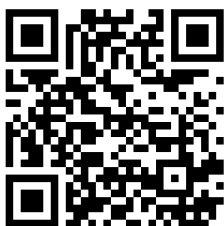
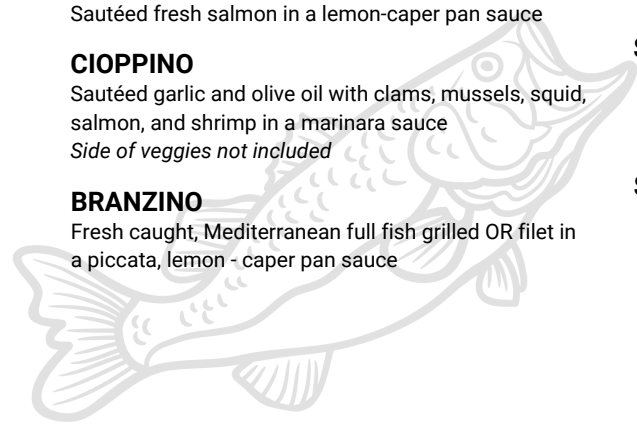
Sautéed garlic and olive oil with clams, mussels, squid, salmon, and shrimp in a marinara sauce
Side of veggies not included

\$39

BRANZINO

Fresh caught, Mediterranean full fish grilled OR filet in a piccata, lemon - caper pan sauce

\$40



www.italianbrothersbayarea.com



Catering



Food Picture

Before placing your order, please inform your server if you have a food allergy or intolerance. There may be cross contamination which could affect those with severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.



Vegetarian



Spicy

Follow Italian Brothers Restaurant

