

## ❧ Pesce ❧

*Zuppa di Pesce* ..... \$27.25  
A seafood feast of black mussels, shrimp, clams, scallops, calamari, and scungilli in a fresh tomato or butter and garlic sauce over your choice of pasta

*Scallops di Andrea* ..... \$23.95  
Sea scallops braised with butter and garlic served over farfalle pasta and garnished with parsley and fresh tomatoes

*Lobster Ravioli* ..... \$21.75  
Ravioli stuffed with lobster and poached with shrimp in a delicate tomato cream

*Poached Salmon* ..... \$24.95  
Salmon poached with shrimp and scallops in a delicate tomato cream

*Horseradish Crusted Salmon* ..... \$21.75  
Pan seared and baked, served with a horseradish mayonnaise

*Romano Crusted Salmon* ..... \$21.75  
Pan seared and baked, topped with romano cheese and bread crumbs

*Sole Pepperonata* ..... \$20.50  
Delicate filet of sole lightly floured and sauteed with sweet and hot peppers, served with sauteed broccoli

*Filet di Sole* ..... \$19.95  
Lightly floured and pan seared in a lemon caper butter, garnished with fresh basil and tomatoes

*Shrimp fra Diavolo* ..... \$19.95  
Shrimp sauteed with fresh basil and crushed red pepper in a white-wine marinara over fettucine pasta

*Shrimp di Gorgonzola e Pepperonata* ..... \$19.95  
Shrimp sauteed with mushrooms and roasted red peppers in a basil-brandy and gorgonzola cream over bow-tie pasta

*Spaghetti con Vongole* ..... \$19.95  
Fresh clams sauteed in a white-wine and garlic or fresh tomato sauce over a bed of spaghetti

## ❧ Side Orders ❧

*Appetizer Portion Pasta* ..... \$6.25  
Ravioli, Spaghetti, Angel hair, Farfalle, Penne, Fettuccine or Manicotti topped with either meat sauce, marinara, alfredo or pesto cream

*Spinach Florentine* ..... \$4.25

*Broccoli* ..... \$4.00  
Sauteed with garlic and olive oil

*Meatballs or Italian Sausage* ..... \$3.75

*Garlic Bread (Add mozzarella \$1.25)* ..... \$2.95

## ❧ Pizza ❧

*Neopolitan* ..... \$16.95 med \$19.95 large  
Thin crust, topped with our homemade pizza sauce and mozzarella

*Spinach and Four Cheese* ..... \$18.00 med \$21.00 large  
Spinach florentine with provolone, mozzarella, ricotta and romano

*Grilled Chicken* ..... \$18.00 med \$21.00 large  
Red onion, fresh basil, mozzarella and romano

*Portofino* ..... \$18.00 med \$21.00 large  
Pesto, gorgonzola, mozzarella, sun dried tomatoes and portobello mushrooms

*Bari* ..... \$18.00 med \$21.00 large  
Sliced tomatoes, greek olives, red onion, fresh basil and mozzarella

*Spicy Italian* ..... \$19.95 med \$23.95 large  
Spicy Italian sausage, pepperoni, canadian bacon, hot cherry peppers, mozzarella and tomato sauce

*Tomato Balsamic* ..... \$18.00 med \$21.00 large  
Fresh tomatoes, red onion, feta, mozzarella, topped with pesto and balsamic dressing

*Extra Toppings* \$1.25 Pepperoni, ham, Italian sausage, beef, black olives, onions, mushrooms, green peppers, hot cherry peppers, anchovies, fresh basil and mozzarella

*Gourmet Toppings* \$2.95 Artichokes, spinach, portobello mushrooms, roasted red peppers, broccoli, gorgonzola, feta, pesto

*Select Gourmet Toppings* \$4.25 Grilled chicken, shrimp or eggplant

## ❧ Pasticerra ❧

*Chef's Special Dessert* ..... \$6.95

*Tiramisu* ..... \$6.25  
Lady fingers soaked in espresso and marsala, topped with shaved chocolate, cocoa and a light mascarpone cream

*Caramel Pie* ..... \$6.25  
Oreo-crust filled with caramel and topped with a brandy flavored whipped cream

*Vanilla Cheesecake* ..... \$5.25  
New York style cheesecake

*Cannoli* ..... \$3.50  
A crisp pastry shell filled with sweetened ricotta, either vanilla or chocolate

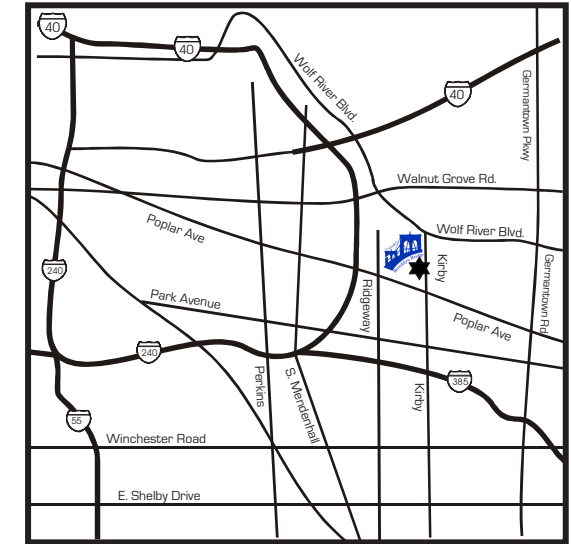
*Gelato* ..... \$5.95  
Chef's special flavor (seasonal availability)

❧ 18% gratuity added for 5 or more guests ❧  
❧ Visa, Mastercard and American Express accepted ❧ NO CHECKS ❧



## BROOKLYN BRIDGE

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## ❧ Appetizers ❧

*Appetizer Sampler* ..... \$21.95  
A sampling of our most popular appetizers – Fried Calamari, Insalata Caprese and Spinach-Artichoke Dip

*Calamari di Fritte* ..... \$11.75  
Fried calamari served with marinara sauce, fresh lemon and our sweet pepper ranch dressing

*Mussels fra Diavolo* ..... \$10.25  
Black mussels sauteed in a spicy tomato sauce

*Zuppa di Clams* ..... \$10.25  
Clams sauteed in white wine, butter and garlic or fresh tomato sauce

*Shrimp Gorgonzola* ..... \$10.25  
Shrimp sauteed with fresh basil and brandy in a gorgonzola cream (Add scallops \$4.00)

*Fried Eggplant* ..... \$9.25  
Medallions of breaded eggplant, gently fried and served with marinara sauce

*Spinach-Artichoke Dip* ..... \$9.25  
A blend of artichokes, spinach florentine, romano, mozzarella and provolone cheeses served with crostini

*Shrimp & Spinach Stuffed Mushrooms* ..... \$8.95  
Stuffed with spinach, shrimp, gorgonzola and mozzarella cheeses

*Pizza for One* ..... \$8.95  
Fresh tomato sauce and mozzarella (Add toppings \$0.65)

*Insalata Caprese* ..... \$8.75  
Tomatoes and fresh mozzarella topped with olive oil and fresh basil

*Ravioli al Forno* ..... \$8.50  
A combination of meat and cheese ravioli, lightly toasted with meat or marinara sauce

## Insalata

**Salmon Insalata** ..... \$18.75  
A filet of pan seared salmon served over a blend of romaine lettuce, fresh tomatoes, crumbled gorgonzola and smoked pancetta with honey balsamic dressing

**Insalata di Giorgio** ..... \$13.75  
Romaine lettuce topped with fresh basil, tomatoes, red onion and gorgonzola in a balsamic vinaigrette (with grilled chicken or shrimp)

**Antipasto Supreme** ..... \$12.00  
Genoa salami, pepperoni, ham, prosciutto, mozzarella, provolone, roasted red peppers, mushrooms, onions, olives, tomatoes, egg and green peppers over a blend of romaine lettuce with Italian dressing

**Greek Insalata** ..... \$8.95  
A blend of romaine lettuce with cucumber, green peppers, red onions and tomatoes topped with feta cheese, greek olives, a pepperoncini and croutons with Italian dressing (Half Portion \$5.00)

**Insalata di Cesare** ..... \$8.25  
Romaine lettuce tossed with our homemade caesar dressing, shaved romano and croutons (Add chicken or shrimp \$4.25)

**Insalata di casa** ..... \$3.95  
A blend of romaine lettuce with sweet red peppers, shredded carrot, red cabbage and croutons

## Pasta

**Pasta Combo** ..... \$22.95  
Eggplant parmigiana, meat ravioli, spinach lasagna and a meatball

**Cheese Tortellini Carolina** ..... \$18.25  
Mushrooms, peas, and pancetta sauteed in a garlic romano cream sauce over tortellini

**Ravioli/Spaghetti Combo** ..... \$17.95  
Spaghetti and a meatball with your choice of meat or cheese ravioli

**Ravioli with Sausage** ..... \$17.50  
Cheese ravioli topped with spicy Italian sausage in a mascarpone-marinara sauce

**Ravioli Pomodoro** ..... \$17.25  
Meat or cheese ravioli in a marinara or meat sauce

**Spinach Lasagna** ..... \$17.25  
Lasagna noodle stuffed with spinach, ricotta and romano, topped with marinara and mozzarella

**Lasagna Amalfitano** ..... \$16.95  
Four layers of pasta, mozzarella, ricotta and romano, Italian sausage and meat sauce

**Gnocchi di Regina** ..... \$17.95  
Italian potato dumplings served with marinara and pesto cream

**Farfalle** ..... \$16.95  
Bow-tie pasta sauteed with fresh basil and mushrooms in a sundried tomato cream (Add chicken or shrimp \$4.25)

**Penne with Grilled Chicken** ..... \$19.75  
Penne pasta tossed with grilled chicken, broccoli and mushrooms in a garlic romano cream

**Vodka Penne** ..... \$16.95  
Plum tomatoes gently simmered with vodka in a delicate cream sauce (Add chicken or shrimp \$4.25)

**Penne Calabrese Arrabiata** ..... \$16.75  
Penne pasta tossed with blackened garlic cloves, chili flakes, fresh basil and red wine, in a spicy marinara (Add sausage \$3.00)

**Baked Penne** ..... \$16.75  
Penne pasta mixed with ricotta and topped with mozzarella with your choice of marinara or meat sauce

**Spinach Manicotti** ..... \$17.50  
Large, tube shaped pasta stuffed with seasoned ricotta and topped with mozzarella and a spinach-artichoke cream sauce

**Manicotti** ..... \$16.95  
Large, tube shaped pasta stuffed with seasoned ricotta cheese topped with marinara sauce and melted mozzarella

**Fettucini Alfredo** ..... \$16.95  
Fettucini pasta tossed with a rich garlic romano cream sauce (Add chicken or shrimp \$4.25)

**Capellini Aglio e Olio** ..... \$12.50  
Angel hair pasta sauteed with garlic, fresh parsley, crushed red pepper and olive oil

**Spaghetti Pomodoro** ..... \$11.95  
With meat or marinara sauce (Add meatballs or Italian sausage \$3.00)

## Entrée

**Eggplant Parmigiana** ..... \$18.75  
Breaded eggplant stuffed with ricotta and topped with marinara and melted mozzarella

**Steak Marsala** ..... \$28.50  
17oz N.Y. strip pan seared and topped with a caramel-flavored wine sauce with mushrooms, garnished with fried onions

**Steak Pizzaiolo** ..... \$28.50  
17oz N.Y. strip braised with roasted garlic cloves in a tomato demi-glace

**Filetto e Gamberi Fernando** ..... \$27.95  
8oz filet of beef braised with pancetta, shrimp and portobello mushrooms in a basil-branding gorgonzola cream sauce over angel hair pasta

**Filetto di Vincenzo** ..... \$24.95  
Beef tenderloin wrapped with pancetta, pan seared and served with a mushroom demi-glace, over a bed of angel hair in a pesto cream (Gorgonzola stuffed \$2.95)

**Filetto di LaRocca** ..... \$24.95  
Beef tenderloin braised with garlic cloves, topped with mozzarella and a tomato demi-glace served over spaghetti

**Vitello e Gamberi Tropea** ..... \$26.95  
Veal and shrimp sauteed with portobello mushrooms and fresh basil in a white-wine marinara over angel hair pasta, garnished with shaved romano

**Vitello lolla Bridgida** ..... \$25.95  
Breaded veal scallopini served over gnocchi in a caramelized onion cream with mushrooms and garnished with tomatoes and green onions

**Vitello Saltimbocca Romana** ..... \$24.75  
Veal braised in a white-wine mushroom cream and topped with prosciutto and mozzarella

**Vitello Parmigiana** ..... \$22.75  
Breaded veal, topped with meat sauce and mozzarella, then baked

**Vitello Marsala** ..... \$22.75  
Tender veal sauteed with mushrooms in a caramel flavored wine sauce

**Vitello Piccata** ..... \$22.75  
Tender veal sauteed with fresh lemon, white wine, artichokes and capers

**Pollo zia Nuciforo** ..... \$21.95  
Breast of chicken sauteed with artichokes, capers, greek olives and lemon, topped with fresh basil, feta and tomatoes

**Pollo di Oliver** ..... \$21.95  
Breast of chicken braised with Italian sausage, portobello mushrooms in a dijon mustard cream and topped with gorgonzola

**Pollo di Cippoline** ..... \$21.95  
Breast of chicken sauteed with mushrooms in a caramelized onion cream, served over gnocchi pasta

**Pollo di Daniela** ..... \$21.50  
Sauteed breast of chicken with spinach and mushrooms in a roasted garlic cream sauce

**Pollo di Florentine** ..... \$20.95  
Breast of chicken topped with prosciutto and mozzarella in a white-wine mushroom cream, served with spinach-florentine

**Pollo di Basilico** ..... \$20.95  
Breast of chicken baked with fresh basil and bread crumbs and served with fettuccine alfredo

**Pollo di Marsala** ..... \$19.95  
Breast of chicken sauteed with mushrooms and in a caramel flavored wine sauce

**Pollo di Piccata** ..... \$19.95  
Breast of chicken sauteed with lemon, capers and artichokes in a delicate white wine sauce

**Pollo di Parmigiana** ..... \$19.95  
Breaded breast of chicken baked and topped with meat sauce and mozzarella