

# BROCCOLINI'S

Est. Madison NJ 1997

Cooper City FL 2012

## WELCOME TO BROCCOLINI'S

WE OFFER DIFFERENT MENUS FOR YOUR DINING EXPERIENCE

DINNER MENU, DAILY SPECIALS, PRIX FIX DINNER (3 COURSE COMPLETE DINNER)

### *WINE SELECTION BY THE GLASS*

### *FULL WINE LIST AVAILABLE*

## WHITE WINES

## RED WINES

PINOT GRIGIO HOUSE SELECTION	8.75
PINOT GRIGIO COLLIO DOC ITALY	10.5
SAUVIGNON BLANC HOUSE SELECTION	9.5
RIESLING DR LOOSEN GERMANY	9.5
CHARDONNAY HOUSE SELECTION	8.75
CHARDONNAY SEAN MINOR CA.	10.25
MOSCATO HOUSE SELECTION ITALY	9.5
WHITE ZINFANDEL HOUSE SELECTION	7.5
SANGUE DI GIUDA ITALY (SWEETRED)	8.5

MERLOT HOUSE SELECTION	8.5
MERLOT FAT BASTARD FRANCE	10
CABERNET HOUSE SELECTION	8.5
CABERNET TOURTOISE CREEK CA	10.
CHIANTI HOUSE SELECTION ITALY	8.5
CHIANTI CLASSICO DOCG ITALY	10.75
PINOT NOIR BLOCK 9 CA.	10.5
MONTEPULCIANO ITALY	8.75
MALBEC HOUSE SELECTION	9

SPARKLING: PROSECCO 10.75

BEER IMPORTS HEINEKEN – PERONI  
BEER DOMESTIC MILLER LITE – COORS LIGHT - YUENGLING

WE MAY ADD...20% GRATUITY ON PARTIES OF 6 OR MORE

VEGETARIAN SELECTION ITEMS WITH  ARE VEGETARIAN

### SHARING CHARGE \$4

ALL OUR DISHES ARE COOKED AT THE ORDERS SOME REQUIERE LONGER PREPARATION TIME 

\* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risks of Contracting a foodborne illness-especially if you have certain medical condition

# Appetizers/Antipasti

**✓ BRUSCHETTA 9**

FRESH TOMATOES, ONIONS, GARLIC AND BASIL TOASTED BREAD WITH PARMESAN CHEESE

**✓ EGGPLANT ROLLATINO 10**

EGGPLANT ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH, LACED WITH TOMATO SAUCE

**PROSCIUTTO PEPPERS AND BURRATA 16**

PARMA PROSCIUTTO, FRESH TOMATO AND BURRATA (CREAMY FRESH MOZZARELLA) ROASTED PEPPERS, OLIVE OIL FRESH BASIL & GARLIC

**✓ NAPOLEONE 14.5**

GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR

**MUSSELS AL SALTO 12**

MUSSELS ON THE HALF SHELL WITH GARLIC, OREGANO, OLIVE OIL CHOICE OF RED OR WHITE SAUCE

**MEATBALLS AND RICOTTA 11**

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH RICOTTA AND PARMESAN CHEESE

**FRIED CALAMARI 13**

**CLASSIC:** FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE

**BROCCOLI RABE AND SAUSAGE 13**

ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED WITH GARLIC AND XVOO

**CRABMEAT STUFFED MUSHROOMS 14**

MUSHROOMS CAPS STUFFED WITH CRABMEAT IN A LIGHT LOBSTER SAUCE

## Appetizer/Main salads

**HOMEMADE GORGONZOLA DRESSING 1.5**

**ADD GRILLED OR BLACKENED: TOFU \$8 CHICKEN \$9 SHRIMP \$12 SALMON \$15**

**HOUSE SALAD 11 (SMALL 6.5)**

ROMAINE LETTUCE AND SPRING MIX WITH TOMATOES, CARROTS AND CUCUMBERS

**CAESAR SALAD 11 (SMALL 6.5)**

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING

**ARUGOLA TOMATO 13 (SMALL 7)**

ARUGOLA TOMATOES, TOSSED WITH LEMON GARLIC OLIVE OIL DRESSING TOPPED WITH PARMESAN CHEESE

**CAPRESE 13 (SMALL 7)**

FRESH TOMATOES AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL & OLIVE OIL

**TOMATO, ONIONS, GORGONZOLA 13 (SMALL 7)**

TOMATOES, RED ONION, TOPPED WITH GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING

**INSALATA REGALE 14**

ROMAINE, SPRING MIX TOPPED WITH FRESH TOMATO, MOZZARELLA, ARTICHOKE, OLIVES, ROASTED PEPPERS AND BROCCOLI

## SOUPS:

**✓ PASTA FAGIOLI SOUP Cup 5 Bowl 9**

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

**MEAT TORTELLINI BEEF BROTH Cup 5 Bowl 9**

MEAT TORTELLINI IN A BEEF BROTH

**ITALIAN WEDDING SOUP Cup 8 Bowl 15**

CHICKEN BROTH WITH MINI MEATBALLS, VEGETABLES AND PASTINA

# House Specialty Pasta and Risotto

Whole Wheat Pasta (penne) 1.95- Gluten free Pasta (penne)2.95

**PAPPARDELLE WITH SALMON AND SHRIMP 24** **WITH RISOTTO 26**  
FRESH PASTA, SALMON MORSELS, MUSHROOMS, SPINACH, CREAMY PARMESAN CHEESE SAUCE TOPPED WITH SHRIMP

**PAPPARDELLE CACCIATORA, 23** **WITH RISOTTO 25**  
HOMEMADE PAPPARDELLE, CHICKEN AND SAUSAGE WITH ONIONS, PEPPERS, GARLIC IN A WHITE WINE TOMATO SAUCE

**PENNE OR GNOCCHI BOLOGNESE 18** **Gnocchi add 2**  
PENNE WITH OUR HOMEMADE MEAT SAUCE (GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED WINE SAUCE)

**LINGUINE VONGOLE 19.5** **Fresh Black linguine or Risotto add 2**  
LINGUINE PASTA, WITH GARLIC, HERBS, FRESH CLAMS & BABY CLAMS IN A RED OR WHITE SAUCE

**LINGUINE OR RISOTTO FRUTTI DI MARE 24.75** **Fresh Black linguine or Risotto add 2**  
LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE

**LINGUINE NAPOLETANA 15** w/meatballs 18.5 w/sausage 19 w/chicken 19.5 w/ shrimp 21  
**GNOCCHI (ADD 2)**  
LINGUINE WITH ONIONS, GARLIC, FRESH BASIL AND TOMATO SAUCE

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## Customize the following pasta your way

Add chicken Grilled or Blackened \$6 sausages \$6 shrimp \$8 Tofu \$4 Meatless chicken \$5

**FETTUCCINE CIME DI RAPA 19.50**  
SERVED IN A SAUCE OF: GARLIC, SUNDRIED TOMATOES, BROCCOLI RABE AND OLIVE OIL

**FETTUCCINE PIEMONTESE 21.25** **GNOCCHI RISOTTO add 2**  
garlic, mushrooms, onions, Bacon, Portobello, Parmesan and Gorgonzola cheese sauce

**PENNE BROCCOLINI 19** **WITH RISOTTO 20.75 WITH GNOCCHI 21.25**  
PENNE PASTA WITH FRESH BROCCOLI, PROSCIUTTO AND MUSHROOMS IN A LITE CREAMY PARMESAN CHEESE PESTO SAUCE

**PENNE VODKA 17** **GNOCCHI 19**  
PENNE PASTA WITH ONIONS AND SUNDRIED TOMATOES IN A VODKA CREAMY TOMATO

**FETTUCCINE ALFREDO 17.5**  
HOMEMADE FRESH FETTUCCINE, IN A CREAMY PARMESAN CHEESE SAUCE

**ROLLATA 19**  
BAKED PASTA WITH A FILLING OF SAUSAGE, BEEF AND VEAL, MOZZARELLA CHEESE IN A CREAMY MUSHROOM TOMATO SAUCE

**LOBSTER RAVIOLI 23.5**  
LOBSTER FILLED RAVIOLI WITH SHRIMP, SPINACH AND FRESH TOMATOES IN A CREAMY LOBSTER PINK SAUCE

**WILD MUSHROOMS RAVIOLI 19.5**  
MUSHROOMS RAVIOLI, PORTOBELLO MUSHROOMS, ONIONS, CREAMY CHEESE TRUFFLE SAUCE

**CHEESE OR MEAT RAVIOLI 17**  
RAVIOLI SERVED IN CREAMY ALFREDO OR VODKA SAUCE

**LASAGNA EMILIANA 17.5**  
LASAGNA WITH BECHAMEL, MEAT SAUCE, RICOTTA CHEESE AND MOZZARELLA

**LASAGNA VEGETARIANA 17.5**  
CARROTS, PEAS, MUSHROOMS AND SPINACH, ARTICHOKE, BROCCOLI, BAKED WITH RICOTTA AND MOZZARELLA

# House Specialty Entrees

*Entrée served with Pasta, or broccoli and potatoes*

*Spinach 4                                  Risotto 5*

Additional \$5 for pasta with Alfredo, Meat Sauce or Vodka Sauce-Garlic olive oil \$2.75

## **PARMIGIANA**

BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE, SERVED OVER PASTA

Chicken 21.75 - Veal 26 - Pork 23 - Shrimp 23.5 - Eggplant 18.5

## **PORTOBELLO FIORENTINA**

PORTOBELLO MUSHROOMS, BREADED, LAYERED WITH RICOTTA, SPINACH, CREAMY GARLIC, SAUCE OVER PASTA

Portobello 19.75      W/ Veal 26.75      W/Chicken 23.5      W/Pork 24

## **HOUSE SPECIALTY**

Choice of: Chicken 24      Veal 28.5      (Pork Loin Breaded) 24.5

## **VENEZIANO**

SAUTÉED WITH MUSHROOMS, ONIONS AND ROASTED PEPPERS IN A CREAMY MARSALA WINE SAUCE, SERVED OVER PASTA

## **TARTUFATO**

SAUTÉED, GARLIC, PORTOBELLO MUSHROOMS,  
ONIONS, FONTINA CHEESE, CREAMY WHITE TRUFFLE SAUCE SERVED OVER PASTA

## **ROMANO**

TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA AND GARLIC IN A WHITE WINE  
SAUCE SERVED OVER PASTA

**OSSOBUCO (REQUIRES 45 MINUTES PREPARATION)      Pork 25      Lamb 29**

LAMB, PORK OR SHANK SIMMERED WITH FRESH VEGETABLES IN A RED WINE AND TOMATO SAUCE SERVED OVER PASTA

## **CHICKEN OR PORK GORGONZOLA      25.5**

CHICKEN BREAST OR PORK CHOP (BREADED) SAUTEED WITH ITALIAN SAUSAGES, GARLIC, MUSHROOMS AND SUN-DRIED TOMATOES IN A GORGONZOLA CHEESE CREAMY WHITE WINE SAUCE

# Seafood/Fresh Catch

**ZUPPA DI PESCE POSILLIPO      28**

SNAPPER, SIMMERED WITH CLAMS. MUSSELS, CALAMARI AND SHRIMP WITH GARLIC AND FRESH HERBS, WHITE WINE TOMATO SAUCE SERVED OVER LINGUINE

**SALMON LIVORNESE      23.75**

(MILD FLAVOR, MEDIUM FIRM TEXTURE, LARGE FLAKED FISH)

SAUTEED WITH GARLIC, FRESH BASIL, ONIONS, OLIVES AND CAPERS IN A WHITE WINE TOMATO SAUCE OVER PASTA

**SNAPPER PICCATA      26.75**

(DELICATE, SWEET FLAVOR, LARGE MOIST, FLAKED FISH)

SAUTEED WITH CAPERS, WHITE WINE LEMON BUTTER SAUCE, WITH PASTA

## **CATANIA**

**SALMON 23.75      SNAPPER 26.75      SHRIMP 24.00**

GRILLED SERVED OVER, WHITE BEANS, GARLIC, OLIVE OIL, FRESH HERBS, TOPPED WITH BRUSCHETTA WITH BROCCOLI

# Vegetarian Dishes

**TOFU 16**

**MEATLESS CHICKEN 22**

PLANT BASE CHICKEN CUTLET BREADED

**PARMESAN**

TOPPED WITH TOMATO SAUCE AND  
PROVOLONE CHEESE SERVED WITH  
PASTA

**MARSALA**

SERVED IN A MUSHROOMS, MARSALA  
WINE SAUCE WITH SERVED WITH PASTA

**MILANESE**

BREADED, SERVED OVER MIXED  
GREENS, FRESH TOMATO AND  
MOZZARELLA CHEESE BALSAMIC GLAZE  
WITH ROASTED POTATOES

**EGGPLANT MIRAFFIORE 19.5**

EGGPLANT, WITH ROASTED PEPPERS,  
GORGONZOLA AND MOZZARELLA  
CHEESE, MARSALA WINE MUSHROOMS  
SAUCE WITH PASTA

**PORTOBELLO BRUNELLO 21**

PORTOBELLO, BREADED WITH ROASTED  
PEPPERS, EGGPLANT, AND MOZZARELLA  
CHEESE, BAKED SERVED WITH CHEESE  
RAVIOLI

**PORTOBELLO SICILIANO 21**

PORTOBELLO, BREADED AND EGGPLANT  
ROLLATINO, BAKED WITH TOMATO  
SAUCE AND PROVOLONE CHEESE

**SIDE ORDERS:**

**SAUTEED SPINACH 6**

**BROCCOLI RABE 7**

**BROCCOLI 5**