

BROCCOLINI'S

Est. Madison NJ 1997
Cooper City FL 2012

TAKE OUT MENU

EXTRA	DRESSINGS		EXTRA	BREAD	
	CAESAR DRESSING		HALF BAGUETT		\$ 3.00
BALSAMIC OR	SMALL	\$ 0.80	ADD ONS		
2OZ	MEDIUM	\$ 2.50			
8 OZ	LARGE	\$ 5.00	1 PIECE	BURRATA	\$4.00
16 OZ			EACH	MEATBALLS	\$1.99
EXTRA	SAUCES		1 SAUSAGE		\$ 1.99
8 OZ		\$ 1.50	1 PC GRILLED	CHICKEN	\$ 4.00
16 OZ		\$ 3.00	4 GRILLED	SHRIMP	\$ 6.00
HERB OR	GARLIC OIL		SIDE SALAD		
2OZ	SMALL	\$ 1.00	CAESAR OR	HOUSE	
8 OZ	MEDIUM	\$ 3.00	SHRIMP 4 PC	SALAD	3.00
16 OZ	LARGE	\$6.00			

VEGETARIAN SELECTION ITEMS WITH  ARE VEGETARIAN

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

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

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