BROCCOLINI'S

Est. Madison NJ 1997 Cooper City FL 2012

TAKE OUT MENU

EXTRA	DRESSINGS		EXTRA	BREAD	
BALSAMIC OR	CAESAR DRESSING		HALF BAGUETT		\$ 3.00
2OZ	SMALL	\$ 0.80	ADD ONS		
8 OZ 16 OZ	MEDIUM LARGE	\$ 2.50 \$ 5.00	1 PIECE	BURRATA	\$4.00
EXTRA	SAUCES		EACH	MEATBALLS	\$1.99
8 OZ		\$ 1.50	1 SAUSAGE		\$ 1.99
16 OZ		\$ 3.00	1 PC GRILLED	CHICKEN	\$ 4.00
HERB OR	GARLIC OIL		4 GRILLED	SHRIMP	\$ 6.00
20Z 8 OZ	SMALL MEDIUM	\$ 1.00 \$ 3.00	SIDE SALAD	HOUSE	
16 OZ	LARGE	\$6.00	SHRIMIPAR4QPC	\$\$\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	3.00

VEGETARIAN SELECTION ITEMS WITH V 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

V BRUSCHETTA 9

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

V EGGPLANT ROLLATINO 10

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

PROSCIUTTO PEPPERS AND BURRATA 16

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

V NAPOLEONE 14.5

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

MUSSELS AL SALTO 12

CARROTS AND CUCUMBERS

MEATBALLS AND RICOTTA 11

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

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 (SMALL6.5) CAESAR SALAD

 $11 \qquad \qquad (SMALL 6.5)$

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN

CAESAR DRESSING

ARUGOLA TOMATO 13 (SMALL 7)

ROMAINE LETTUCE AND SPRING MIX WITH TOMATOES,

7) *CAPRESE*

(SMALL 7)

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

FRESH TOMATOES AND MOZZARELLA SLICED&

13

TH PARMESAN CHEESE 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, ARTICHOKES, OLIVES, ROASTED PEPPERS AND BROCCOLI

SOUPS:

▼ PASTA FAGIOLISOUP Cup 5 Bowl 9
TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

MEAT TORTELLINI BEEF BROTHCup 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

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

V 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 20.75WITH GNOCCHI 21.25

PENNE PASTA WITH FRESH BROCCOLI, PROSCIUTTO AND MUSHROOMS IN A LITE CREAMY PARMESAN CHEESE PESTO SAUCE

V PENNE VODKA

17 GNOCCHI 19

V FETTUCCINE ALFREDO

17.5

PENNE PASTA WITH ONIONS AND SUNDRIED TOMATOES IN A

VODKA CREAMY TOMATO

HOMEMADE FRESH FETTUCCINE, IN ACREAMY 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

WILD MUSHROOMS RAVIOLI 19.5

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

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, ARTICHOKES, 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 SUNDRIED 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 MIRAFIORE 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