

# 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

### *WINE SELECTION BY THE GLASS*

### *FULL WINE LIST AVAILABLE*

## WHITE WINES

## RED WINES

PINOT GRIGIO HOUSE SELECTION	9	MERLOT HOUSE SELECTION	9
PINOT GRIGIO COLLIO DOC ITALY	11	MERLOT FAT BASTARD FRANCE	11
SAUVIGNON BLANC HOUSE SELECTION	10	CABERNET HOUSE SELECTION	9
RIESLING DR LOOSEN GERMANY	10	CABERNET TOURTOISE CREEK CA	11
CHARDONNAY HOUSE SELECTION	9	CHIANTI HOUSE SELECTION ITALY	9
CHARDONNAY SEAN MINOR CA.	11	CHIANTI CLASSICO DOCG ITALY	11
MOSCATO HOUSE SELECTION ITALY	10	PINOT NOIR BLOCK 9 CA.	11
WHITE ZINFANDEL HOUSE SELECTION	8	MONTEPULCIANO ITALY	9
SANGUE DI GIUDA ITALY (SWEETRED)	9	MALBEC HOUSE SELECTION	9

SPARKLING: PROSECCO 11

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**

**Gluten Free options are available, to accommodate dietary requirements;  
however, please note that our kitchen is not gluten free**

**\* 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 11.50**

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

**✓ EGGPLANT ROLLATINO 12**

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

**PROSCIUTTO PEPPERS AND BURRATA 19.5**

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

**✓ BURRATA SICILIANA 16.95**

ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH BURRATA DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR

**MUSSELS AL SALTO 13.50**

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

**MEATBALLS AND RICOTTA 12.50**

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

**FRIED CALAMARI 14.75**

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

**BROCCOLI RABE AND SAUSAGE 15.75**

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

**CRABMEAT STUFFED MUSHROOMS 15.50**

MUSHROOMS CAPS STUFFED WITH CRABMEAT IN A LIGHT LOBSTER SAUCE

## Appetizer/Main salads

**HOMEMADE GORGONZOLA DRESSING 1.75**

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

**HOUSE SALAD 12 (SMALL 7)**

ROMAINE LETTUCE AND SPRING MIX WITH TOMATOES, CARROTS AND CUCUMBERS

**CAESAR SALAD 12 (SMALL 7)**

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING

**ARUGOLA TOMATO 14 (SMALL 8)**

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

**CAPRESE 14 (SMALL 8)**

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

**TOMATO, ONIONS, GORGONZOLA 14 (SMALL 8)**

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

**INSALATA REGALE 15.75**

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

## SOUPS:

**✓ PASTA FAGIOLI SOUP Cup 6 Bowl 10**

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

**MEAT TORTELLINI BEEF BROTH Cup 6 Bowl 10**

MEAT TORTELLINI IN A BEEF BROTH

**ITALIAN WEDDING SOUP Cup 9 Bowl 15.50**

CHICKEN BROTH WITH MINI MEATBALLS, VEGETABLES AND PASTINA

# House Specialty Pasta and Risotto

Whole Wheat Pasta (penne) \$2.5 - Gluten free Pasta (penne) \$3.5

**PAPPARDELLE WITH SALMON AND SHRIMP 25.5** *WITH RISOTTO add 2.50*  
FRESH PASTA, SALMON MORSELS, MUSHROOMS, SPINACH, CREAMY PARMESAN CHEESE SAUCE TOPPED WITH SHRIMP

**PAPPARDELLE CACCIATORA, 24.75** *WITH RISOTTO add 2.50*  
HOMEMADE PAPPARDELLE, CHICKEN AND SAUSAGE WITH ONIONS, PEPPERS, GARLIC IN A WHITE WINE TOMATO SAUCE

**PENNE OR GNOCCHI BOLOGNESE 19.95** *Gnocchi add 2.5*  
PENNE WITH OUR HOMEMADE MEAT SAUCE (GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED WINE SAUCE)

**LINGUINE VONGOLE 20.50** *Fresh Black linguine or Risotto add 2.5*  
LINGUINE PASTA, WITH GARLIC, HERBS, FRESH CLAMS & BABY CLAMS IN A RED OR WHITE SAUCE

**LINGUINE OR RISOTTO FRUTTI DI MARE 26.50** *Fresh Black linguine or Risotto add 2.5*  
LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE

**LINGUINE NAPOLETANA 15.50** w/meatballs 19 w/sausage 21.5 w/chicken 21.5 w/ shrimp 24  
GNOCCHI (ADD 2.5)  
LINGUINE WITH ONIONS, GARLIC, FRESH BASIL AND TOMATO SAUCE

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## Customize the following pasta your way

Add chicken Grilled or Blackened \$6.5 sausages \$6.5 shrimp \$8.5 Meatless chicken \$5.5

**FETTUCCINE CIME DI RAPA 22**  
SERVED IN A SAUCE OF: GARLIC, SUNDRIED TOMATOES, BROCCOLI RABE AND OLIVE OIL

**FETTUCCINE PIEMONTESE 23** *GNOCCHI RISOTTO add 2.5*  
garlic, mushrooms, onions, Bacon, Portobello, Parmesan and Gorgonzola cheese sauce

**PENNE BROCCOLINI 21** *GNOCCHI RISOTTO add 2.5*  
PENNE PASTA WITH FRESH BROCCOLI, PROSCIUTTO AND MUSHROOMS IN A LITE CREAMY PARMESAN CHEESE PESTO SAUCE

**PENNE VODKA 18.95** *GNOCCHI add 2.5*  
PENNE PASTA WITH ONIONS AND SUNDRIED TOMATOES IN A VODKA CREAMY TOMATO

**FETTUCCINE ALFREDO 19.95**  
HOMEMADE FRESH FETTUCCINE, IN A CREAMY PARMESAN CHEESE SAUCE

**ROLLATA 20.5**  
BAKED PASTA WITH A FILLING OF SAUSAGE, BEEF AND VEAL, MOZZARELLA CHEESE IN A CREAMY MUSHROOM TOMATO SAUCE

**LOBSTER RAVIOLI 25**  
LOBSTER FILLED RAVIOLI WITH SHRIMP, SPINACH AND FRESH TOMATOES IN A CREAMY LOBSTER PINK SAUCE

**WILD MUSHROOMS RAVIOLI 21**  
MUSHROOMS RAVIOLI, PORTOBELLO MUSHROOMS, ONIONS, CREAMY CHEESE TRUFFLE SAUCE

**CHEESE OR MEAT RAVIOLI 18**  
RAVIOLI SERVED IN CREAMY ALFREDO OR VODKA SAUCE

**LASAGNA EMILIANA 18.5**  
LASAGNA WITH BECHAMEL, MEAT SAUCE, RICOTTA CHEESE AND MOZZARELLA

**LASAGNA VEGETARIANA 18.5**  
CARROTS, PEAS, MUSHROOMS AND SPINACH, ARTICHOKE, BROCCOLI, BAKED WITH RICOTTA AND MOZZARELLA



# Vegetarian Dishes

## **PORTOBELLO AND EGGPLANT PARMESAN**

PORTOBELLO AND EGGPLANT WITH  
TOMATO SAUCE WITH SERVED WITH  
PASTA

## **PORTOBELLO MARSALA**

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

## **PORTOBELLO CAPRICCIOSA**

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

## **EGGPLANT MIRAFIORE 20**

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**