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

WHITE WINES

PINOT GRIGIO HOUSE SELECTION	9
PINOT GRIGIO COLLIO DOC ITALY	11
SAUVIGNON BLANC HOUSE SELECTION	10
RIESLING DR LOOSEN GERMANY	10
CHARDONNAY HOUSE SELECTION	9
CHARDONNAY SEAN MINOR CA.	11
MOSCATO HOUSE SELECTION ITALY	10
WHITE ZINFANDEL HOUSE SELECTION	8
SANGUE DI GIUDA ITALY (SWEETRED)	9

HEINEKEN -

BEER IMPORTS

FULL WINE LIST AVAILABLE

RED WINES

N	9	MERLOT HOUSE SELECTION	9			
LY	11	MERLOT FAT BASTARD FRANCE	11			
ECTION	10	CABERNET HOUSE SELECTION	9			
<i>I</i>	10	CABERNET TOURTOISE CREEK CA	11			
DN	9	CHIANTI HOUSE SELECTION ITALY	9			
	11	CHIANTI CLASSICO DOCG ITALY	11			
ALY	10	PINOT NOIR BLOCK 9 CA.	11			
CTION	8	MONTEPULCIANO ITALY	9			
TRED)	9	MALBEC HOUSE SELECTION	9			
	SPARKLING: PROS	ECCO 11				
PERONI .						

BEER DOMESTIC MILLER LITE – COORS LIGHT - YUENGLING

We may add $\ldots 20\%$ gratuity on parties of 6 or more

VEGETARIAN SELECTION ITEMS WITH \mathbf{V} ARE VEGETARIAN

SHARING CHARGE \$4

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

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

Appetizers/Antipasti

W 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 WITHTOMATO SAUCE

PROSCIUTTO PEPPERS AND BURRATA 19.5

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

W 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 $% \mathcal{A}$

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

ARUGOLA TOMATO14(SMALL 8)ARUGULA TOMATOES, TOSSED WITH LEMON GARLICOLIVE OIL DRESSING TOPPED WITH PARMESAN CHEESE

CAESAR SALAD12(SMALL 7)ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWNCAESAR DRESSING

CAPRESE14(SMALL 8)FRESH TOMATOES AND MOZZARELLA SLICED&SEASONED WITH FRESH BASIL &OLIVE OIL

TOMATO, ONIONS, GORGONZOLA14(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:

V 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

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 **V** 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 Customize the following pasta your way Add chicken Grilled or Blackened \$6.5 sausages \$6.5 shrimp \$8.5 Meatless chicken \$5.5 **V** 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 **V** PENNE VODKA 18.95 GNOCCHI add 2.5 **V***FETTUCCINE ALFREDO* 19.95 PENNE PASTA WITH ONIONS AND SUNDRIED TOMATOES IN A HOMEMADE FRESH FETTUCCINE, IN ACREAMY PARMESAN VODKA CREAMY TOMATO 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 WILD MUSHROOMS RAVIOLI 21 LOBSTER FILLED RAVIOLI WITH SHRIMP, SPINACH AND MUSHROOMS RAVIOLI, PORTOBELLO MUSHROOMS, ONIONS, FRESH TOMATOES IN A CREAMY LOBSTER PINK SAUCE 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, $R{\rm icotta}$ cheese and mozzarella

PAPPARDELLE WITH SALMON AND SHRIMP 25.5

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

WITH RISOTTO add 2.50

House Specialty Entrees

Entrée served with Pasta, or broccoli and potatoes Spinach 4.5 Risotto 5.5

Additional \$5.95 for pasta with Alfredo, Meat Sauce or Vodka Sauce - Garlic olive oil \$3

PARMIGIANA

BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE, SERVED OVER PASTA Chicken 23 - Veal 29 - Pork 24.5 - Shrimp 25 - Eggplant 19.95

PORTOBELLO FIORENTINA

PORTOBELLO MUSHROOMS, BREADED, LAYERED WITH RICOTTA, SPINACH, CREAMY GARLIC, SAUCE OVER PASTA Portobello 21 W/ Veal 29 W/Chicken 26 W/Pork 26

CHICKEN OR PORK GORGONZOLA 27

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

HOUSE SPECIALTY

Choice of: Chicken 26.5 Veal 31 (Pork Loin Breaded) 26.5

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

Seafood/Fresh Catch

ZUPPA DI PESCE POSILLIPO 31

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

SALMON LIVORNESE 25.5

(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

(DELICATE, SWEET FLAVOR, LARGE MOIST, FLAKED FISH) SAUTEED WITH CAPERS, WHITE WINE LEMON BUTTER SAUCE, WITH PASTA

28

SALMON 25.5

CATANIA SNAPPER 28

SHRIMP 25.00

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

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 SICILIANO21PORTOBELLO, BREADED AND EGGPLANTROLLATINO, BAKED WITH TOMATOSAUCE AND PROVOLONE CHEESE

SIDE ORDERS:

SAUTEED SPINACH 6 BROCCOLI RABE 7 BROCCOLI 5