

Broccolini's
Restaurant & Catering
Dinner Menu

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Est. NJ. 1997

PREVIOUSLY IN SARASOTA AND NEW JERSEY, OUR FAMILY COMES TO SOUTH FLORIDA BRINGING A COMBINATION OF ITALIAN CLASSICS ALONG WITH OUR MOST POPULAR SIGNATURE FAMILY DISHES.

IT IS OUR PLEASURE TO ACCOMMODATE ANY SPECIAL NEEDS OR REQUESTS.

*WE STRIVE TO MAKE YOUR DINNER EXPERIENCE A PLEASANT ONE,
THANK YOU FOR YOUR PATRONAGE!*

Enjoy!

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

**THERE IS A \$3.50 CHARGE ON SHARED ENTREES
18% GRATUITY ON PARTIES OF 8 OR MORE**

V = VEGETARIAN SELECTION

Appetizers / Antipasti

V *Bruschetta Genovese*

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, FRESH MOZZARELLA
ON TOASTED BREAD, TOPPED WITH PARMESAN CHEESE 5.50

V *Eggplant Rollatino*

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA
CHEESE, SPINACH & LACED WITH
TOMATO SAUCE 7.00

Fried Calamari

FRESH CALAMARI, FRIED & SERVED
WITH YOUR CHOICE OF
MILD OR SPICY SAUCE 9.50

Roasted Peppers and Prosciutto

PROSCIUTTO, FRESH TOMATO, MOZZARELLA, ROASTED PEPPERS, WITH OLIVE OIL, FRESH BASIL & GARLIC 8.50

Mussels al Salto

PRINCE EDWARD ISLAND MUSSELS, GARLIC, OREGANO,
OLIVE OIL, YOUR CHOICE OF
RED OR WHITE SAUCE 7.50

Calamari Balsamico

FRIED CALAMARI WITH A SPECIAL SAUCE OF: GARLIC
WALNUTS, OREGANO, WHITE WINE,
BALSAMIC VINEGAR 10.00

V *Portobello Polenta*

PORTOBELLO MUSHROOMS SAUTEED WITH
SUN DRIED TOMATOES, FRESH ROSEMARY,
GARLIC & OLIVE OIL, SERVED OVER POLENTA 9.00

V *Burrata*

FRESH MOZZARELLA WITH A CREAMY FILLING SERVED
WITH FRESH TOMATO, SEASONED WITH OLIVE OIL FRESH
BASIL AND BALSAMIC GLAZE 7.00

Meatballs Ricotta

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE
TOPPED WITH A SCOOP OF FRESH RICOTTA CHEESE 6.95

Chicken Gorgonzola

CHICKEN BITES SERVED IN A CREAMY
GORGONZOLA, MUSHROOMS SAUCE 6.95

Salads / Insalate

House Salad

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO,
CARROTS, CUCUMBERS 4.50

Pomodori e Cipolle

FRESH TOMATOES AND RED ONIONS SLICES, TOPPED
WITH GORGONZOLA CHEESE CRUMBS WITH BALSAMIC
DRESSING 5.50

Caprese

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED
WITH FRESH BASIL, &, OLIVE OIL 6.50

*Caesar Salad**

ROMAINE LETTUCE, PARMESAN CHEESE &
OUR OWN CAESAR DRESSING 4.50

*Chicken or Shrimp Caesar**

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS & OUR OWN CAESAR DRESSING

WITH CHICKEN 12.50 WITH SHRIMP 16.50

Soup

Pasta e Fagioli

V TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

CUP 3.50 BOWL 4.50

Pasta / Primi piatti

Add a House Salad or Soup \$ 1.00

Caesar salad \$ 1.95

Gorgonzola Vinaigrette 1.50

Capellini al Gusto

PASTA IN A TOMATO AND BASIL SAUCE WITH CHOICE OF : MEATBALLS SAUSAGE OR GRILLED CHICKEN 15.50

v Penne Vodka

PENNE PASTA WITH VODKA, ONIONS, SUN DRIED TOMATO IN A CREAMY TOMATO SAUCE 16.00
WITH SHRIMP 19.50
WITH CHICKEN 17.95

Penne Bolognese

PENNE WITH OUR HOMEMADE MEAT SAUCE
(GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED WINE SAUCE) 15.50

v Penne Primavera

PASTA TOSSED WITH ONIONS, BROCCOLI, MUSHROOMS, CHOPPED TOMATOES,
ZUCCHINI, EGGPLANT IN A GARLIC & OLIVE OIL SAUCE 15.50

Penne Broccolini

PENNE, BROCCOLI, PROSCIUTTO, CHICKEN PIECES, MUSHROOMS IN A CREAMY PESTO SAUCE 17.50

Fetuccine Alfredo with Chicken

FETUCCINE IN A CREAMY PARMESAN CHEESE SAUCE WITH GRILLED CHICKEN 16.95

Linguine Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE,
SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR
WHITE SAUCE 18.95

Linguine alla Vongole

LINGUINE PASTA, WITH FRESH CLAMS &
BABY CLAMS , CHOICE OF
RED OR WHITE SAUCE 17.00

Capellini Cinque Terre

ANGEL HAIR PASTA, SERVED WITH SHRIMP, RAISINS, WALNUTS & SPINACH IN A PINK SAUCE 19.95

Lasagna Bolognese

PASTA LAYERED WITH BECHAMEL
AND MEAT SAUCE TOPPED WITH
BOLOGNESE SAUCE 15.95

Orecchiette con Broccoletti e Salsiccia

ORECCHIETTE PASTA WITH BROCCOLI RABE,
SAUSAGE, SUN DRIED TOMATO,
IN A GARLIC & OLIVE OIL SAUCE 16.95

Lobster Ravioli

FRESH LOBSTER MEAT RAVIOLI SERVED IN A
LIGHT CREAMY TOMATO AND PARMESAN
CHEESE SAUCE 19.95

Risotto Funghi e Pollo

IMPORTED ARBORIO RICE WITH CHICKEN,
MUSHROOMS, ARTICHOKE, SPINACH
CREAMY GARLIC PARMESAN 18.00

Whole Wheat Pasta1.50 Extra

Gluten free Pasta2.50 Extra

Entrees / Secondi Piatti

Add a House Salad or Soup \$ 1.00

Caesar salad \$ 1.95

Gorgonzola Vinaigrette 1.50

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.50

Marsala

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE

CHICKEN....17.95 VEAL.....19.50

Parmiggiana

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

CHICKEN.....17.95 VEAL.....19.50 **V** EGGPLANT.....16.50

Francese

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE

CHICKEN.....17.95 VEAL.....19.50

House Specialty

Rollata

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE, BEEF AND VEAL,
BAKED & SERVED IN A CREAMY MUSHROOM TOMATO CREAM SAUCE

16.50

Chicken and Sausages

CHICKEN AND ITALIAN SAUSAGE WITH MUSHROOMS,
SUN DRIED TOMATOES, WHITE WINE, CREAMY GORGONZOLA CHEESE SAUCE

18.95

Veal Romano

VEAL SCALLOPINE SAUTÉED & TOPPED WITH SPINACH, SUN-DRIED
TOMATOES, MOZZARELLA, IN A LITE WHITE WINE SAUCE

20.00

Veal Sorrento

VEAL SCALLOPINE TOPPED WITH PROSCIUTTO, EGGPLANT,
FRESH TOMATO & MOZZARELLA CHEESE, IN A WHITE WINE TOMATO SAUCE

20.00

Lamb Shanks

LAMB SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO
SAUCE SERVED WITH FETTUCCINE

24.00

Marsigliese

SEAFOOD COMBINATION OF: CLAMS, MUSSELS, CALAMARI, SHRIMP, ONIONS, PEPPERS,
ROSEMARY, WHITE BEANS, GARLIC, WINE TOMATO SAUCE

20.00

Shrimp Portofino

JUMBO SHRIMP, SAUTÉED WITH GARLIC, MUSHROOMS ARTICHOKES, OLIVES,
WHITE WINE TOMATO SAUCE

20.00

Butcher Block Selection*

CHOOSE A FRESH CUT OF MEAT FROM OUR SPECIAL'S & HAVE IT PREPARED TO YOUR TASTE

Add 3 Jumbo Shrimp to your Selection \$ 5.95

GRILLED SERVED WITH YOUR CHOICE OF THE FOLLOWING TOPPINGS:

BEURRE CAFÉ DE TURIN
(HOUSE SPECIAL STEAK BUTTER)

ROSEMARY GARLIC OLIVE OIL

TRUFFLE PORCINI BUTTER

SAUTÉED WITH YOUR CHOICE OF THE FOLLOWING SAUCES:

Barolo with Polenta

SAUTÉED IN A RICH BAROLO WINE SAUCE, GORGONZOLA CHEESE SERVED OVER POLENTA

Tartufata

SAUTÉED WITH SHALLOTS, CREAMY BRANDY, AND WHITE TRUFFLE SAUCE SERVED OVER SAUTÉED SPINACH

Giambotta

SAUTEED WITH ONIONS, PEPPERS MUSHROOMS, POTATOES GARLIC WHITE WINE SAUCE

Fresh Catch of the Day a la Carte*

CHOOSE A FRESH FISH FROM OUR SPECIAL'S BOARD & HAVE IT PREPARED TO YOUR TASTE

Add 3 Jumbo Shrimp to your Selection \$ 5.95

GRILLED SERVED WITH YOUR CHOICE OF THE FOLLOWING TOPPINGS:

ROSEMARY GARLIC OLIVE OIL

LOBSTER BUTTER

PESTO AND TOASTED PINENUTS

SAUTÉED WITH YOUR CHOICE OF THE FOLLOWING SAUCES:

Livornese

SAUTÉED WITH FRESH GARLIC, OREGANO, OLIVES, CAPERS, ONIONS LITE WHITE WINE TOMATO SAUCE

Piccante

BLACKENED INA FRESH SAUCE OF TOMATOES, GARLIC ROSEMARY HOT CHERRY PEPPERS WHITE WINE SAUCE

Genovese

SAUTEED FRANCAISE STYLE WITH FRESH BASIL, CHOPPED FRESH TOMATOESWHITE WINE, LEMON BUTTER SAUCE

Side Orders:

Sautéed Spinach 4.99

Broccoli Rabe 4.99