

Broccolini's

(Est. NJ. 1997)

Restaurant & Catering



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
WE MAY ADD...18% GRATUITY ON PARTIES OF 8 OR MORE**

V = VEGETARIAN SELECTION

Appetizers / Antipasti

Prosciutto, Peppers and Mozzarella

Prosciutto, fresh tomato and Mozzarella,
roasted peppers, with olive oil,
fresh basil & garlic 8.50

▼ Eggplant Rollatino

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

Mussels al Salto

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH,
GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF
RED OF WHITE SAUCE OR CREAMY SAMBUCA 7.50

▼ Portobello Brunello

PORTOBELLO MUSHROOMS BREADED TOPPED WITH
ROASTED PEPPERS, GRILLED EGGPLANT FRESH
MOZZARELLA LIGHT TOMATO SAUCE 9.00

Broccoli rabe and.....

ITALIAN MILD SAUSAGE, BROCCOLI RABE
AND WHITE BEANS SAUTEED
WITH GARLIC AND OLIVE OIL 6.99

▼ Bruschetta Genovese

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

Fried Calamari

FRESH CALAMARI, FRIED & SERVED
WITH YOUR CHOICE OF
MILD OR SPICY SAUCE 8.99

Meatballs Ricotta

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE
TOPPED WITH A SCOOP OF FRESH RICOTTA CHEESE 6.99

Chicken or Calamari Balsamico

FRIED CALAMARI OR CHICKEN BITES WITH A SAUCE OF:
GARLIC, WALNUTS, HERBS, WINE, BALSAMIC VINEGAR
CHICKEN 7.95 CALAMARI 9.99

Sausage Polenta

ITALIAN SAUSAGE WITH MUSHROOMS, SUN DRIED
TOMATOES, WHITE WINE, CREAMY GORGONZOLA
CHEESE SAUCE 7.50

▼ Napoleone

GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND
FRESH MOZZARELLA PILED HIGH, DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR 9.00

Salads / Insalate

House Salad

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

Caprese

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

Tomatoes, Onions and Gorgonzola

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

Caesar Salad*

ROMAINE LETTUCE, PARMESAN CHEESE &
OUR OWN CAESAR DRESSING 4.50

Cesar or House salad Speciale

HOUSE SALAD OR CAESAR SALAD TOPPED WITH FRESH TOMATO AND MOZZARELLA,
ARTICHOKES, OLIVES, ROASTED PEPPERS AND BROCCOLI 7.50

WITH CHICKEN 15.50 WITH SHRIMP 18.50 WITH GRILLED SALMON 18.00

Soup

Pasta e Fagioli

▼ TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

CUP 3.50 BOWL 4.50

Italian Favorites Classic

*Add a House Salad or Soup \$ 1.25 - Caesar salad \$ 1.99 –
Gorgonzola Vinaigrette 1.50 - Parmesan cheese Shavings .99*

Capellini al Gusto

PASTA IN A TOMATO AND BASIL SAUCE WITH CHOICE OF : MEATBALLS, SAUSAGE OR GRILLED CHICKEN 15.55

Penne Bolognese

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

▼ Penne Giardino

PASTA TOSSED WITH ONIONS, BROCCOLI, MUSHROOMS,
CHOPPED TOMATOES, ZUCCHINI, ARTICHOKE IN A
TOMATO CREAMY PESTO SAUCE 15.55

Fetuccine Alfredo

FETUCCINE IN A CREAMY PARMESAN CHEESE SAUCE.....15.55 WITH SHRIMP.....18.95 WITH CHICKEN..... 17.55

Lasagna Bolognese

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

Linguine alla Vongole

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

Marsala

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE
CHICKEN.....17.99 VEAL.....19.55 (Boneless Pork Chop Breaded)...17.99

Parmiggiana

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE
CHICKEN.....17.99 VEAL.....19.55 ▼ EGGPLANT.....16.55 (Boneless Pork Chop) 17.99

Francese

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE
CHICKEN.....17.99 VEAL.....19.75

House Specialty Pasta

Penne Vodka

PENNE PASTA WITH VODKA, ONIONS, SUN DRIED
TOMATO IN A CREAMY TOMATO SAUCE.....16.00
WITH SHRIMP.....18.95 WITH CHICKEN.....17.55

Linguine Frutti di Mare

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

Capellini Cinque Terre

ANGEL HAIR PASTA, SERVED IN A SAUCE OF GARLIC
WITH SHRIMP, RAISINS, WALNUTS & SPINACH
IN A PINK TOMATO CREAMY PESTO SAUCE
WITH SHRIMP.....18.95 WITH CHICKEN.....17.55

Fettuccine Albese

FETUCCINE WITH GARLIC, MUSHROOMS, ONIONS,
PROSCIUTTO PORCINI WHITE TRUFFLE OIL CREAMY
PARMESAN AND BRIE CHEESE SAUCE.....17.00
WITH SHRIMP.....18.95 WITH CHICKEN.....18.50

Linguine con Broccoletti e Salsiccia

LINGUINE PASTA WITH BROCCOLI RABE, SAUSAGE, SUN
DRIED TOMATO, IN A GARLIC & OLIVE OIL SAUCE 16.99

Risotto Funghi e Pollo

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

Rollata

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE, BEEF AND VEAL,
BAKED & SERVED IN A CREAMY MUSHROOM TOMATO CREAM SAUCE 16.55

House Specialty Entrees

*Add a House Salad or Soup \$ 1.25 - Caesar salad \$ 1.99 –
Gorgonzola Vinaigrette 1.50 - Parmesan cheese Shavings .99*

Ripieno

BREADED PORTOBELLO MUSHROOMS AND..... STUFFED WITH RICOTTA AND SPINACH BAKED IN A CREAMY GARLIC, MUSHROOMS SPINACH WHITE WINE SAUCE OVER PASTA

- (a) Portobello 16.50 (b) Chicken and Portobello 19.00
(C) Veal and Portobello 21.00 (d)Pork and Portobello 18.00

Chicken Contadina

Chicken and sausage sauteed with garlic, topped with fresh tomato and mozzarella cheese, in a creamy Pesto mushrooms sauce 19.00

Chicken Corsica

Chicken sauteed with Garlic, topped with sauteed spinach Creamy white wine sauce Baked with Brie Cheese 19.00

Veal Romano

Veal scallopine sautéed & topped with spinach, sun-dried tomatoes, mozzarella, in a lite white wine sauce 21.00

Veal Veneziano

Veal scallopine sauteed with onions, roasted peppers, mushrooms, creamy Marsala wine sauce 21.00

Pork Giambotta

16 OZ CENTER CUT PORK CHOP SAUTEED, ONIONS, PEPPERS MUSHROOMS, POTATOES GARLIC WHITE WINE SAUCE 18.50

Rack of Lamb Chop

LAMB RACK CHOP GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH POTATOED AND VEGETABLE 24.00

NY Steak Tartufata

ANGUS NY STRIP STEAK SERVED WITH SAUTÉED WITH SHALLOTS, CREAMY BRANDY, AND WHITE TRUFFLE SAUCE SERVED OVER SAUTÉED SPINACH WITH ROASTED POTATOES.....12oz 19.50.....14oz 24.00.....20oz 30.00

Ossobuco

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA
PORK 18.50 LAMB 21.00 VEAL 32.00

Salmon Livornese

SAUTÉED WITH FRESH GARLIC, OREGANO, OLIVES, CAPERS, ONIONS LITE WHITE WINE TOMATO SAUCE 18.00

Mahi mahi Genovese

MAHI MAHI SAUTEED IN A LIGHT FRESH BASIL, GARLIC WHITE WINE FRESH CHOPPED TOMATO SAUCE 18.00

Tilapia Toscanini

TILAPIA SAUTEED WITH CREAMY ONIONS, SPINACH MOZZARELLA CHEESEWHITE WINE SAUCE TOPPED WITH SHRIMP AND SCALLOPS 18.00

Shrimp Portofino

JUMBO SHRIMP, SAUTÉED WITH GARLIC, MUSHROOMS ARTICHOKE, OLIVES, WHITE WINE TOMATO SAUCE 20.00

Posillipo

A COMBINATION OF SEAFOOD: CLAMS, MUSSELS, CALAMARI, SCALLOPS AND SHRIMP WITH FISH BITES(TILAPIA, SALMON, MAHI) INA GARLIC, ONIONS, PEPPERS, WHITE BEANS AND POTATOES, WHITE WINE TOMATO SAUCE 21.00

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.50 Risotto 1.95

Side Orders:

Sautéed Spinach 4.99

Broccoli Rabe 4.99

Broccoli 3.95

French Fries 3.95

Roasted Potatoes 3.95

Whole Wheat Pasta1.50 Extra

Gluten free Pasta2.50 Extra

Substitute pasta with Alfredo, meat sauce or Vodka sauce 1.95