

# Menu

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## Lunch: Soups/Salads

*Take a look at the "From the Grill" section to add a little something to your salad.*

### Antipasto

\$9.95

Fresh young mozzarella, prosciutto, marinated artichoke spears and fire roasted red peppers served over mixed field greens tossed in our homemade Fresca dressing.

### Fresca Salad

\$8.25

Mixed field greens tossed in our homemade creamy balsamic vinaigrette dressing, served with sliced pears and topped with golden raisins, glazed walnuts and gorgonzola cheese.

### Caesar Salad

\$6.50

Hearts of romaine lettuce tossed with our homemade traditional Caesar dressing, topped with tomatoes, fresh made croutons and grated parmesan.

### Mista Salad

\$5.95

Mixed field greens tossed in our homemade creamy Italian dressing, topped with tomatoes, sliced cucumbers and shaved carrots.

### Cup of Soup with Mista Salad

\$8.95

Substitute Caesar Salad for \$1 or \$2 for Fresca Salad

### Soup of the Day

Be sure to ask your server about our delicious homemade soup of the day

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## Lunch: Appetizers

### Spinach Artichoke Crostini

\$7.95

Add a Fresh spinach, roasted garlic and artichoke hearts sautéed with a blend of Italian cheeses and heavy cream. Served with toasted crostini bread. description about this item

### Tuscan Grilled Vegetables

\$8.50

Fresh zucchini, squash, eggplant and fire roasted red peppers grilled then topped with gorgonzola cheese and drizzled with our balsamic reduction

### Bacon Wrapped Jumbo Shrimp

\$9.95

5 fresh Gulf Coast jumbo shrimp bacon wrapped then oven baked and drizzled with our balsamic reduction.

### Jumbo Meatballs

\$8.95

3 jumbo hand rolled meatballs slow cooked in our fresh marinara sauce and served with toasted crostini bread.

### Calamari Sicilian

\$8.95

Fresh calamari simmered in white wine, garlic and Italian herbs until tender, then sautéed in our light spicy plum tomato sauce.

### Bruscatini

\$8.95

Homemade focaccia bread toasted and topped with fresh diced tomatoes, basil, garlic, fresh young mozzarella and pesto, drizzled with our balsamic reduction.

### Fresh Blue Mussels

25 for \$14 - 12 for \$7.50

Sautéed blue mussels served in your choice of spicy marinara or garlic white wine.

### Funghi Firenze

\$7.95

Jumbo mushroom caps stuffed with spinach, garlic and gorgonzola cheese, topped with asiago and mozzarella cheese and served on a bed of our spinach cream sauce.

## Mediterranean Crab Cakes

\$14.95

Fresh minced shallot, diced fire roasted red pepper and capers mixed with seasoned jumbo lump crab meat. Lightly breaded with panko bread crumbs. Topped with our creamy garlic parmesan sauce.

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## Lunch: Grilled Paninis/Wraps

*Here at Branciforte's, our panini bread is made fresh daily and we use only the finest meats and cheeses. Our fresh baked paninis and wraps are served hot off the panini grill*

### Sicilian

\$8.95

Prosciutto di Parma, salami, sliced ham, fresh young mozzarella, lettuce, tomato and served with our balsamic dressing.

### Toscano

\$8.95

Smoked turkey, brie cheese, fresh sliced pear, lettuce and honey Dijon mustard.

### Verde

\$8.95

Grilled eggplant, squash, zucchini, fresh young mozzarella, lettuce, tomato and served with our balsamic gorgonzola dressing.

### Pollo

\$8.95

Marinated grilled chicken breast, fire roasted red pepper, asiago, lettuce and chipotle dressing.

### Club

\$8.95

Turkey, ham, bacon, lettuce, tomato, and mayonnaise.

### Half Panini with Mista Salad

\$8.95

Add \$1 for Caesar Salad or \$2 for Fresca salad

## Half Panini with Cup of Soup

\$8.95

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## Lunch: Create Your Own Pasta

*Choose your pasta and sauce*

\$8.95

- Spaghetti
- Gluten Free Spaghetti (add \$2)
- Fettuccini
- Angel Hair
- Penne
- Linguini
- Cheese Ravioli (add \$2)
- Pomodoro (tomato)
- Bolognese (tomato meat)
- Creamy Pesto
- Alfredo
- Vodka

Feel free to add any items from the “Pizza Topping List” or “From the Grill” section to specialize your pasta dish.

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## Lunch: Specialty Pasta Dishes

### Homemade Lasagna

\$15.95

Our lasagna is made using only the finest meats and cheeses layered between fresh pasta sheets and topped with our homemade marinara and whole milk mozzarella. Served with the vegetable of the day

## Risotto con Pollo

\$12.95

Italian risotto sautéed with gorgonzola, parmesan, pecorino and romano cheese until creamy and topped with a grilled chicken breast.

## Linguini Vegetali

\$9.95

Linguini tossed with fresh julienned squash, zucchini and carrots in our garlic white wine sauce.

## Spinach Cannelloni

\$9.95

Pasta tubes filled with a blend of spinach, ricotta and romano cheese served with our spinach cream sauce.

## Alfredo con Pollo

\$10.95

Fettuccini tossed with sliced mushrooms in our creamy Alfredo sauce then topped with a grilled chicken breast.

## Spaghetti and Meatballs

\$13.95

Spaghetti tossed in our delicious marinara sauce, served with 2 homemade jumbo meatballs.

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## Lunch: Individual Specialty Pizzas

*Our hand tossed 12" pizzas are made in the traditional Italian way with thin crust and using a brick oven. We use only the finest whole milk mozzarella, homemade pizza sauce and fresh dough made daily.*

### Margherita

\$11.95

Traditional Italian style made with fresh young mozzarella cheese and basil.

### Fiorentina

\$12.95

Fresh spinach, garlic, pecorino, romano and mozzarella cheese

## Luisa

\$12.95

Fresh tomatoes, pesto, ricotta cheese, fresh garlic and mozzarella cheese.

## Milano

\$12.95

Artichoke hearts, prosciutto, mushrooms, black olives and mozzarella cheese.

## Vegetali

\$13.95

Grilled zucchini, eggplant, squash, fire roasted red peppers, crumbled gorgonzola and mozzarella cheese.

## Ronaldo

\$12.95

Pepperoni, sausage, mushrooms, ricotta and mozzarella cheese.

## Bruschetta

\$13.95

No sauce, fresh diced tomatoes, minced garlic and basil, fresh mozzarella cheese, lightly drizzled with a balsamic reduction

## Bianca

\$14.95

Gorgonzola cream sauce topped with mozzarella cheese, grilled chicken, sliced onions and crumbled gorgonzola

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## Lunch: Create Your Own Pizza

*Each additional topping \$1. Add grilled chicken \$3 \*Substitute our classic tomato sauce for a creamy pesto sauce or <sup>LEP</sup>gorgonzola cream sauce for \$1 Pepperoni Italian Sausage Prosciutto Ham Bacon Mushrooms Spinach Onions Artichoke Hearts Eggplant Fire Roasted Red Pepper Fresh Garlic Black Olives Fresh Tomatoes Squash Pesto Zucchini Asiago Cheese Gorgonzola Cheese Romano Cheese Ricotta Cheese <sup>PEP</sup>*

## Cheese Pizza

\$9.95

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## Lunch: From the Grill

*We here at Branciforte's bring only the finest premium cuts of meat to the table for our customers, so please enjoy! All entrees are served with our starch and vegetable of the day*

- 8 oz. Filet Mignon \$31.50
- 16 oz. Cowboy Cut Ribeye \$34.95
- 12 oz. French Cut Pork Chop \$17.95
- 5 oz. Wild Caught Salmon Filet \$11.95
- 5 oz. Marinated Chicken Breast \$8.95

All meats From The Grill are served with your choice of Garlic Rosemary Butter Sauce or a Balsamic Reduction Drizzle. Add our delicious Wild Mushroom Sauce for \$3

### Make it Surf and Turf if you like!

Four Jumbo Shrimp \$6 — One Fresh Handmade Crab Cake \$8  
One 8 oz. Lobster Tail \$25 — Three Jumbo Scallops \$12.50

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## Lunch: Entrees

### Salmon Rosini

\$12.95

Fresh 5 oz. Salmon filet marinated and oven baked. Topped with a blend of diced tomatoes, minced garlic and fresh basil in extra virgin olive oil.

### Pollo Piemontese

\$10.95

Thinly sliced chicken breast topped with a mixture of ricotta cheese and sautéed spinach, rolled in a puff pastry then oven baked until golden brown. Finished with our spinach cream sauce.

### Flounder Piccata

\$15.95

Fresh 10 oz. skin on US Gulf water flounder filet sautéed in our white wine lemon butter sauce with capers.

### Pork Chop Pizzaiola

\$18.95

12 oz. French cut bone in Pork Chop sautéed in garlic, capers and black olives in our light spicy plum tomato sauce.

## Polpetone (Italian Meatloaf)

\$11.95

Delicious blend of Italian meats and cheeses wrapped in a puff pastry then oven baked. Served with our creamy cognac sauce.

## Chicken Involtini

\$9.95

Boneless chicken breast layered with ham and asiago cheese, rolled and wrapped with bacon then oven baked and topped with our butter sage sauce.

## Eggplant Parmesan

\$9.95

Thinly sliced fresh eggplant lightly egg battered then pan fried and layered with ricotta and parmesan cheese. Topped with our marinara sauce and mozzarella cheese then oven baked.

## Chicken Marsala

\$9.95

Boneless chicken breast sautéed with fresh mushrooms, minced shallots and prosciutto in a savory marsala wine sauce.

## Pan Fried Flounder

\$15.95

US Gulf water skin on 10oz. flounder filet lightly panko breaded and pan fried until golden crispy. Served with a lemon wedge and butter sauce on the side.

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## Lunch: Desserts

### Branciforte's Family Cheesecake

\$5.95

Made with a delicious blend of mascarpone, ricotta, cream cheese and vanilla.

### Tiramisu

\$5.95

Delicate layers of lady fingers, mascarpone and espresso.

## Chocolate Mocha Cake

\$5.95

A rich blend of chocolate layered with a chocolate espresso ganache icing.

## Cannoli

\$4.50

Pastry tubed filled with sweet ricotta cheese and served with chocolate chips.

## Gelato and Sorbets

\$4.25

Your choice of gelato topped with fresh berries and drizzled with our local honey.

## Panna Espresso

\$7.95

Panna cotta gelato topped with espresso, and glazed walnuts.

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## Dinner: Soup/Salads

*Take a look at the "From the Grill" section to add a little something to your salad.*

### Antipasto

\$9.95

Fresh young mozzarella, prosciutto, artichoke spears and fire roasted red peppers served over mixed field greens tossed in our homemade Fresca dressing.

### Fresca Salad

\$8.25

Mixed field greens tossed in our homemade creamy balsamic vinaigrette dressing, served with sliced pears and topped with golden raisins, glazed walnuts and gorgonzola cheese.

### Caesar Salad

\$6.50

Hearts of romaine lettuce tossed with our homemade traditional Caesar dressing, topped with tomatoes, fresh made croutons and grated parmesan.

### Mista Salad

\$5.95

Mixed field greens tossed in our homemade creamy Italian dressing, topped with tomatoes, sliced cucumbers and shaved carrots.

## Soup of the Day

Be sure to ask your server about our delicious homemade soup of the day

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## Dinner: Appetizers

### Spinach Artichoke Crostini

\$7.95

Fresh spinach, roasted garlic and artichoke hearts sautéed with a blend of Italian cheeses and heavy cream. Served with toasted crostini bread.

### Tuscan Grilled Vegetables

\$8.50

Fresh zucchini, squash, eggplant and fire roasted red peppers grilled then topped with gorgonzola cheese and drizzled with our balsamic reduction.

### Bacon Wrapped Jumbo Shrimp

\$9.95

5 fresh Gulf Coast jumbo shrimp bacon wrapped then oven baked and drizzled with our balsamic reduction.

### Jumbo Meatballs

\$8.95

3 jumbo hand rolled meatballs slow cooked in our fresh marinara sauce and served with toasted crostini bread.

### Calamari Sicilian

\$8.95

Fresh calamari simmered in white wine, garlic and Italian herbs until tender, then sautéed in our light spicy plum tomato sauce.

### Bruscatini

\$8.95

Homemade focaccia bread toasted and topped with fresh diced tomatoes, basil, garlic, fresh young mozzarella and pesto, drizzled with our balsamic reduction.

## Fresh Blue Mussels

25 for \$14 - 12 for \$7.50

Sautéed blue mussels served in your choice of spicy marinara or garlic white wine.

## Funghi Firenze

\$7.95

Jumbo mushroom caps stuffed with spinach, garlic and gorgonzola cheese, topped with asiago and mozzarella cheese and served on a bed of our spinach cream sauce.

## Mediterranean Crab Cakes

\$14.95

Fresh minced shallot, diced fire roasted red pepper and capers mixed with seasoned jumbo lump crab meat. Lightly breaded with panko bread crumbs. Topped with our creamy garlic parmesan sauce.

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## Dinner: From the Grill

*All entrees are served with our starch and vegetable of the day • 8 oz. Filet Mignon \$31.50 • 16 oz. Cowboy Cut Ribeye \$34.95 • 12 oz. French Cut Pork Chop \$17.95 • 8 oz. Wild Caught Salmon Filet \$17.95 • Two 4 oz. Marinated Chicken Breast \$11.95 <sup>SEP</sup>Sauce: Garlic Rosemary Butter Sauce or Balsamic Reduction Drizzle. Wild Mushroom Sauce for \$3 Make it Surf and Turf if you like! Four Jumbo Shrimp \$6 — One Fresh Handmade Crab cake \$8 <sup>SEP</sup> One 8 oz. Lobster Tail \$25 — 3 Jumbo Scallops \$12.50 <sup>SEP</sup>*

All meats From the Grill served with your choice of sauce; Garlic Rosemary Butter Sauce or Balsamic Reduction Drizzle.

Add our delicious Wild Mushroom Sauce for \$3

### Make it Surf and Turf if you like!

Four Jumbo Shrimp \$6 — One Fresh Handmade Crab cake \$8

One 8 oz. Lobster Tail \$25 — 3 Jumbo Scallops \$12.50

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## Dinner: Entrees

### Seafood Trio

\$26.95

Two jumbo scallops, two jumbo shrimp and one 8 oz. grilled Salmon filet, topped with our garlic lemon butter sauce.

## Chicken Involtini

\$16.95

Two boneless chicken breasts layered with ham and asiago cheese rolled, then wrapped with bacon, oven baked and topped with our butter sage sauce.

## Stuffed Pork Chop

\$21.95

Marinated 12 oz. Pork Chop stuffed with spinach, asiago and gorgonzola cheese. Oven baked and topped with your choice of our mushroom Marsala sauce or our spicy plum tomato sauce.

## Slow-roasted Beef Tips over Risotto

\$26.95

Hand cut beef tips with mixed vegetables and mushrooms. Slow-roasted in red wine beef stock until savory and delicious. Served over a bed of four cheese risotto.

## Mediterranean Crab Cakes

\$20.95

Two jumbo Mediterranean style crab cakes made with a blend of season jumbo lump and backfire crab meat, minced shallot, diced fire roasted red peppers, capers. Lightly breaded with panko bread crumbs and pan fried until crispy golden brown topped with our garlic cream sauce.

## Polpetone (Italian meatloaf)

\$17.95

Delicious blend of Italian meats and cheeses wrapped in a puff pastry then oven baked. Served with our creamy Cognac sauce.

## Stuffed Lobster Tail

\$34.95

8 oz. cold water Lobster tail stuffed with a seasoned blend of jumbo lump crab meat, fresh salmon and shrimp. Oven baked and topped with our vodka sauce.

## Eggplant Parmesan

\$15.95

Thinly sliced eggplant lightly breaded and pan fried, layered with ricotta and parmesan cheese, topped with marinara and mozzarella then oven baked.

## Chicken Marsala

\$15.95

Two boneless chicken breast sautéed with sliced mushrooms, minced shallot and finely diced prosciutto in our Marsala wine sauce.

## Pan Fried Flounder

\$15.95

US Gulf water skin on 10oz. flounder filet lightly panko breaded and pan fried until golden crispy. Served with a lemon wedge and butter sauce on the side.

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## Dinner: Individual Specialty Pizzas

*Our hand tossed 12" pizzas are made in the traditional Italian way with thin crust and using a brick oven. We use only the finest whole milk mozzarella, homemade pizza sauce and fresh dough made daily.*

### Margherita

\$11.95

Traditional Italian style made with fresh young mozzarella cheese and basil.

### Fiorentina

\$12.95

Fresh spinach, garlic, pecorino, romano and mozzarella cheese.

### Luisa

\$12.95

Fresh tomatoes, pesto, ricotta cheese, fresh garlic and mozzarella cheese.

### Milano

\$12.95

Artichoke hearts, prosciutto, mushrooms, black olives and mozzarella cheese.

### Vegetali

\$13.95

Grilled zucchini, eggplant, squash, fire roasted red peppers, crumbled gorgonzola and mozzarella cheese.

### Ronaldo

\$12.95

Pepperoni, sausage, mushrooms, ricotta and mozzarella cheese.

### Bruschetta

\$13.95

No sauce, fresh diced tomatoes, minced garlic and basil, fresh mozzarella cheese, lightly drizzled with a balsamic reduction.

## Bianca

\$14.95

Gorgonzola cream sauce topped with mozzarella cheese, grilled chicken, sliced onions and crumbled gorgonzola.

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## Dinner: Create Your Own Pizza

Each additional topping \$1. Add grilled chicken \$3 \*Substitute our classic tomato sauce for a creamy pesto sauce or <sup>[[SEP]]</sup>gorgonzola cream sauce for \$1 Pepperoni Italian Sausage Prosciutto Ham Bacon Mushrooms Spinach Onions Artichoke Hearts Eggplant Fire Roasted Red Pepper Fresh Garlic Black Olives Fresh Tomatoes Squash Pesto Zucchini Asiago Cheese Gorgonzola Cheese Romano Cheese Ricotta Cheese <sup>[[P]]</sup><sub>[[SEP]]</sub>

### Cheese Pizza

\$9.95

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## Dinner: Create Your Own Pasta

Spaghetti, Gluten Free Spaghetti (add \$2), Pomodoro (tomato), Bolognese (tomato meat), Creamy Pesto, Alfredo, Vodka Fettuccini, Angel Hair, Penne, Linguini, Cheese Ravioli (add \$2) <sup>[[L]]</sup><sub>[[SEP]]</sub>

\$12.95

Choose your pasta and sauce

Feel free to add any items from the "Pizza Topping List" or "From the Grill" section to specialize your pasta dish.

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## Dinner: Specialty Pasta Dishes

### Homemade Lasagna

\$15.95

Our lasagna is made using only the finest meats and cheeses layered between fresh pasta topped with our homemade marinara and whole milk mozzarella, served with the vegetable of the day.

## Frutti di Mare

\$20.95

Fettuccine tossed in our spicy plum tomato sauce with calamari, blue mussels and jumbo shrimp.

## Lobster Ravioli

\$18.95

Handmade ravioli stuffed with lobster meat and ricotta cheese served in our creamy Cognac sauce.

(add a fresh 8oz. cold water lobster tail if you'd like. \$25)

## Linguini Vegetali

\$15.95

Linguini tossed with fresh julienne squash, zucchini and carrots in our garlic white wine sauce.

## Spaghetti and Meatballs

\$16.95

Spaghetti tossed in our delicious marinara sauce, served with 3 jumbo homemade meatballs.

## Fettuccine Calabria

\$30.95

Fettuccine sautéed with one 8 oz. cold water Lobster tail, 3 jumbo shrimp and broccoli florets, served in our creamy Alfredo sauce.

## Spinach Cannelloni

\$14.95

Two pasta tubes filled with a mixture of sautéed spinach, ricotta and pecorino Romano cheese, oven baked and topped with our spinach cream sauce.

## Risotto con Pollo

\$17.95

Italian risotto sautéed with gorgonzola, parmesan, pecorino and romano cheese until creamy and tender topped with grilled chicken breast.

## Seafood alla Vodka

\$35.95

8 oz. cold water Lobster tail and 2 jumbo scallops sautéed with fettuccine in our creamy vodka sauce.

## Alfredo con Pollo

\$14.95

Linguini tossed with sliced mushrooms in a creamy Alfredo sauce topped with grilled chicken breast

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## Dinner: Desserts

### Branciforte's Family Cheesecake

\$5.95

Made with a delicious blend of mascarpone, ricotta, cream cheese and vanilla.

### Tiramisu

\$5.95

Delicate layers of lady fingers, mascarpone and espresso.

### Chocolate Mocha Cake

\$5.95

A rich blend of chocolate layered with a chocolate espresso ganache icing.

### Cannoli

\$4.50

Pastry tubed filled with sweet ricotta cheese and served with chocolate chips.

### Gelato and Sorbets

\$4.25

Your choice of gelato topped with fresh berries and drizzled with our local honey.

### Panna Espresso

\$7.95

Panna cotta gelato topped with espresso, and glazed walnuts

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## Beverages

### Coca-Cola Products and Tea

\$2.25

### Bottled Natural and Sparkling Water

\$2.95

Espresso

\$2.50

Cappuccino

\$3.50

Coffee regular or decaf

\$2.00

Hot Herbal Tea

\$2.50

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## Full Bar: Wine, Beer & Spirits

*Ask your server about our fine beer and wine selection.*