

Prosecco Cafe

4580 Pga Blvd 33418-3920 · +15616223222 · Updated: Jan 14, 2026

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FROM LOWIL'S BAKERY 5

Blueberry Lemon Zest Scone	\$4.00
Orange Cranberry Scone	\$4.00
Butter Croissant	\$4.50
Cinnamon Crunch Glazed "Cruffin"	\$5.00
Nutella or Almond Croissant	\$5.50

BEST DEAL - "THE ALL AMERICAN" 2

American Regular	\$12.00
3 Eggs Your Way served with Breakfast Potatoes, Petite Salad, Bacon and Bread Basket	
American Deluxe	\$16.00
3 Egg Omelet with Choice of Four Ingredients Served with Breakfast Potatoes, Petite Salad, Bacon and Bread Basket	

LIGHT DELIGHTS 4

Waffle or Pancakes	AVAILABLE OPTIONS
Light & Crispy House Made Batter	\$11.00
	Add: Blueberry, Chocolate Chips, Strawberry, Whipped Cream (Each):
	\$1.00
Organic Swiss Muesli Bowl - It's a Wow!	\$9.50
Raw Original Swiss Overnight Muesli Mix, Fresh Fruit, Greek Yogurt	
Organic Steel Oats	\$8.50
Coconut Milk topped with Berries	
Healthy Treat*	\$9.50
Fresh Cut Seasonal Fruit with Greek Yogurt, Granola & Honey	

BREAKFAST COMBOS 6

Egg, Meat & Cheese Croissant	\$9.75
Asiago Infused One-Egg Omelet, Prosciutto Di Parma Substitute to House-Carved Ham, Bacon or Sausage	

Tuscan Omelet Brioché*	\$9.75
Pesto Herbed One-Egg Omelet, Caramelized Onion, Brie Cheese	
7 Grain Florentine	\$9.75
Egg White Omelet, Fresh Spinach, Soft Bulgarian Feta, Low Cal 7-Grain Ciabatta	
Honey Whole Wheat Breakfast Wrap	AVAILABLE OPTIONS
Scrambled Eggs, Breakfast Potatoes, Onion, Local Tomato, Cheddar Cheese	
Add: Bacon, Turkey Sausage And/Or Goat Cheese (Each):	
Salmon Royale Croissant	\$9.75
One-Egg Omelet, Shaved Asiago, Nova Smoked Salmon, Roasted Red Pepper Aioli	
Nova Smoked Salmon Bagel	\$14.00
Nova Smoked Salmon, Cream Cheese, Lettuce, Tomato, Red Onion, Capers	
EGGCELLENT CREATIONS 9	
21 Day Aged NY Strip Steak & Eggs	\$19.00
2 Eggs Your Way, Breakfast Potatoes, Choice of Toast	
Vito's Caprese Omelet Bruschetta*	\$13.00
Whole Wheat Toast, Basil Pesto, Asiago infused Omelet, Fresh Mozzarella by Vito, Tomato, Balsamic Glaze	
Decadent French Toast	\$14.00
Stuffed with Nutella, Banana & Peanut Butter, Captain Crunch Crusted with Bourbon Dulce de Leche Sauce	
Prosecco Smoked Salmon Platter	\$19.00
Toasted Bagel, Nova Smoked Salmon, 6 Minute Egg, Lettuce, Tomato, Red Onion, Capers, Side of Cream Cheese	
The David	\$14.00
Large Egg White Omelet, Roasted Vegetables, Seared Sweet Potatoes, Topped with Aged Cheddar	
Monte Cristo	\$14.00
Ham & Swiss French Toast Sandwich, Sunny Up Egg, Maple Dijon Sauce	
Classic Eggs Benedict	\$14.00
2 Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce	
Skinny Farmer Bruschetta	\$13.00
Mini Egg White Zucchini Omelet, Whole Wheat Toast, Local Tomatoes, Goat Cheese Spread & Kalamata Olives	

South Beach Avocado Toast	AVAILABLE OPTIONS
Whole Wheat Toast, Fresh Avocado, Tomato, Poached Egg and Hollandaise Sauce	\$14.00
Add: 1 Slice of Nova Smoked Salmon (Each):	\$2.00

SIDES & ADD ONS 13

Add Egg	\$1.50
Make It Egg White	\$1.00
Fresh Fruit Cup	\$3.50
Fresh Berry Cup	\$4.50
Breakfast Potatoes	\$4.00
Roasted Sweet Potatoes	\$4.00
(2) Thick Cut Bacon	\$4.00
Black Forest Ham	\$3.50
(3) Turkey Sausage	\$4.00
(3) Nova Smoked Salmon	\$6.00
Bagel, 7-Grain or Toast with Butter & Jelly	\$3.00
Sub Gluten Free Bread	\$1.00
Side of Cream Cheese	\$2.00

MEDITERRANEAN VEGAN 2

Sharing Sampler	\$16.00
House Made Hummus, Falafel, Tahini, Babaganoush, Kalamata Olives, Chopped Salad, Grilled Pita and Lemon Vinaigrette	
Falafel Wrap	\$13.00
Falafel, Local Tomato & Cucumber, Romaine, Pepperoncini, Tahini, Side of Jalapeno Sauce and Choice of Side	

SANDWICH SHOP 12

Award Winning! Chicken Waldorf on Muesli Toast*	\$14.00
Pulled Rotisserie Chicken Salad, Green Apples, Grapes, Dried Cranberries, Toasted Walnuts	
Albacore Tuna Salad Croissant	\$13.00
Lettuce, Tomato on Fresh Baked Croissant	
NY Strip Sandwich	\$21.00
Roasted Red Pepper Pesto, Garlic Confit, Crunchy Onion Rings, Horseradish Slaw, Fresh Baked Ciabatta	

Open Face Caprese*		AVAILABLE OPTIONS
Toasted 7-Grain, Vito's Fresh Mozzarella, Basil Pesto, Local Tomatoes, Balsamic Glaze		\$13.00
		Add: Chicken: \$6.00
The Italian Job - Simplicity At It's Best		\$16.00
Panini Pressed Ciabatta, Vito's Fresh Mozzarella, Prosciutto di Parma, EVOO, Fresh Arugula		
7-grain Grilled Chicken*		\$15.00
Panini Pressed Low-Cal 7-Grain, Grilled Chicken Breast, Fresh Basil Pesto, Roasted Zucchini, Asiago Cheese		
Antipasti Ciabatta*		\$13.00
Panini Pressed Ciabatta, Grilled Zucchini, Red Pepper, Roasted Eggplant, Soft Bulgarian Feta, Basil Pesto		
Turkey Rachel Prosecco Style		\$15.00
Panini Pressed 3-Cheese Bread, House-Carved Turkey, Horseradish Slaw, Swiss Cheese, Roasted Red Pepper Aioli		
Avocado Ahi Tuna Wrap		\$18.00
Seared Rare Tuna, Sweet Soy Asian Slaw, Crispy Noodles, Sliced Avocado, Spinach and Spicy Peanut Dressing		
Up-Stream Salmon Burger		\$16.00
8oz Baja Style Salmon Burger (Corn, Cilantro & Panko), Avocado, Fresh Arugula, Grilled Artichoke-Lime Aioli, on a Grilled Brioche		
Premium Butcherblock Burger		\$16.00
8 oz. House Blend Burger, Garlic Aioli, Caramelized Onion Jam, Aged Swiss, Horseradish Slaw, on a Grilled Brioche		
Turkey Whole Wheat Tuscan		\$14.00
Lean Turkey, Caramelized Onion Mustard, Local Tomato, Swiss Cheese, Grilled Whole Wheat Bread		

SOUP & QUICHE SHOP 4

Soup of the Day	\$7.00
Soup & Salad	\$12.00
Quiche & Salad	\$14.00
Quiche & Soup	\$16.00

SALAD SHOP 8

Fattoush Chopped Salad	\$14.00
Spring Mix Greens, Quinoa Tabouli, Cucumber, Local Tomato, Red Peppers, Carrots, Cabbage, Onions, Avocado, Pepperoncini, Kalamata Olives, Crispy Pita Chips, Lemon Vinaigrette	
Top Me Caesar Salad	\$12.00
Crispy Romain Hearts, Shaved Asiago, Home Made Croutons, Tossed with House Made Caesar Dressing	
Albacore Tuna Cobb Salad	\$15.00
Spring Mix Greens, Local Tomatoes, Avocado, Boiled Egg, Chopped Thick Cut Bacon, Blue Cheese Crumble	

Traditional Caprese Salad	\$14.00
Vito's Fresh Mozzarella, Local Tomatoes, Basil Pesto, Balsamic Glaze	
Tuscan Baked Goat Cheese Salad	\$16.00
Spring Mix Greens, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Sunflower Seeds, Shaved Asiago, Baked Goat Cheese Crostini, Balsamic Vinaigrette	
Greek Chicken Paillard Salad	\$16.00
Pounded Grilled Chicken Breast, Spring Mix Greens, Cucumber, Local Tomatoes, Kalamata Olives, Roasted Red Peppers, Red Onions, Soft Bulgarian Feta, Lemon & Olive Oil Vinaigrette	
"Ahi Thai" Asian Tuna Salad	\$17.00
Spring Mix Greens, Crispy Noodles, Carrots, Red Cabbage, Mandarin Wedges, Almonds, Seared Rare Ahi Tuna, Spicy Peanut Vinaigrette	
Prosecco Gorgonzola Salad	\$14.00
Spring Mix Greens, Dried Cranberries, Imported Gorgonzola, Candied Walnuts, Sliced Pears, Low Fat Raspberry Vinaigrette	

CAFE 9

Espresso	AVAILABLE OPTIONS
	Single: \$2.00
	Doppio: \$3.00
Espresso Macchiato	AVAILABLE OPTIONS
	Single: \$3.00
	Doppio: \$4.00
Cappuccino	\$4.25
Chococcino (Hot Chocolate)	\$4.25
Latte	\$4.25
Chai Latte	\$4.25
Mocaccino	\$4.25
Brewed Coffee - House Blend	\$2.75
Hot Tea / Herbal Tea	\$2.75

COLD 10

Fresh Cold Pressed Orange Juice	AVAILABLE OPTIONS
	Medium: \$4.25
	Large: \$5.25
Iced Tea	\$2.95
Arnold Palmer, Raspberry, Peach Iced Tea	\$3.25
Aqua Panna Flat Water	\$3.50

San Pellegrino Sparkling Water	\$3.50
Soda	\$2.75
Lemonade	\$2.75
Apple / Cranberry Juice	\$3.50
Milk	\$3.25
Chocolate Milk	\$4.25

WHITE 8

Prosecco, Brut, Casa dei Farive, Valdobiaddene, Italy	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$28.00
Riesling, Chateau Ste. Michelle, Columbia, Washington	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$34.00
Pinot Grigio, Hayes Ranch, California	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$28.00
Pinot Grigio, Ruffino, Tuscany, Italy	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Sauvignon Blanc, Hayes Ranch, California	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$28.00
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Chardonnay, Hayes Ranch, California	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$28.00
Chardonnay, Wente, Morning Fog, California	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00

RED 6

Pinot Noir, Meiomi, California	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$34.00

Merlot, Hayes Ranch, California	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$28.00
Cabernet Sauvignon, Josh Cellars, California	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Red Blend, Hayes Ranch, California	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$28.00
Montepulciano, Nevio, Abruzzo, Italy	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Malbec, Terrazas, Altos de Plata, Mendoza, Argentina	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00

BOTTOMLESS MIMOSA 1

Bottomless Mimosa	\$16.00
With the Purchase of An Entree	

CRAFT BEER 8

Bud Light, St. Louis, Missouri 4.2% ABV	\$5.00
Monk in the Trunk, Organic Amber Ale, Jupiter, Florida 5.5% ABV	\$6.00
Goose Island IPA, Chicago, Illinois 5.9% ABV	\$6.00
Cigar City Jai Alai, IPA, Tampa, Florida 7.5% ABV	\$7.00
Cigar City Maduro, Brown Ale, Tampa, Florida 5.5% ABV	\$6.00
Stella Artois, Pale Lager, Leuven, Belgium 5.0% ABV	\$7.00
Due South, Caramel Cream Ale, Boynton Beach, Florida 5.0% ABV	\$6.00
Due South, Cat 3, IPA, Boynton Beach, FL 6.1% ABV	\$6.00

SMALL PLATES TO SHARE 7

Roasted Cauliflower	\$10.00
Sweet Tangy Lavender Dijon Sauce	
Mediterranean Sampler	\$16.00
Hummus, Falafel, Tahini, Tomato Salsa, Pita	

Caprese Plate		AVAILABLE OPTIONS
Vito's Fresh Mozzarella, Tomatoes, Basil Pesto, Balsamic Glaze		\$10.00
		Add Prosciutto: \$2.00
Short Rib Quesadilla		\$10.00
Fork Tender Short Rib, Smoked Gouda, Horseradish Sauce		
Carolina BBQ Pulled Chicken Sliders		\$10.00
Slow Roasted Tender Chicken, Smothered in our Sweet, Tangy Carolina BBQ Sauce		
Meatloaf Sliders		\$12.00
Housemade Meatloaf, Chimichurri Ailoi, Sweet Hawaiian Rolls		
Goat Cheese Croquette		\$7.00
Homemade Fig Jam, Ciabatta Crouton		

GREEN FIELDS 5

Top Me Citrus Avocado		\$11.00
Spring Mix Greens, Red Onions, Avocado, Mandarin Wedges, Citrus Vinaigrette		
Top Me House Chopped Quinoa Salad		\$12.00
Spring Mix Greens, Baja Style Quinoa, Cucumber, Farm Tomato, Red Peppers, Carrots, Cabbage, Onions, Corn, Reduced Fat Raspberry Vinaigrette		
Gorgonzola Salad		\$14.00
Spring Mix Greens, Dried Cranberries, Imported Gorgonzola, Candied Walnuts, Sliced Pears, Reduce Fat, Raspberry Vinaigrette		
Tuscan Baked Goat Cheese Salad		\$15.00
Spring Mix Greens, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Sun Flower Seeds, Shaved Asiago, Baked Goat Cheese Crostini's, Balsamic Vinaigrette		
Greek Chicken Salad		\$15.00
Grilled Chicken Breast, Spring Mix Greens, Cucumber, Farm Tomatoes, Kalamata Olives, Roasted Red Peppers, Red Onions, Soft Bulgarian Feta, Lemon & Olive Oil Vinaigrette		

BURGERS & MORE 5

Chicken Waldorf on Muesli Toast		\$14.00
Pulled Rotisserie Chicken Salad, Green Apples, Grapes, Dried Cranberries, Toasted Walnuts		
French Dip		\$16.00
Shaved Roast Beef, Swiss Cheese, Horseradish Cream, Au Jus with an attitude and Ciabatta Bread		
Chicken Caprese, Pressed Ciabatta		\$17.00
Grilled Chicken Breast, Vito's Fresh Mozzarella, Local Tomatoes, Fresh Basil Pesto, Balsamic Glaze		
Premium House Blend Burger		\$15.00
8oz House Blend Burger, Garlic Aioli, Caramelized Onion Jam, Smoked Gouda, Coleslaw, on a Grilled Challah Bun		
Up Stream Salmon Burger		\$16.00
8oz Baja Style Salmon Burger (Corn and Panko), Avocado, Fresh Arugula, Grilled Artichoke-Lime Aioli, on a Grilled Challah Bun		

CHEF'S CREATIONS 7

Seared Scottish Salmon **\$22.00**

Apricot & Sweet Chili Glaze, Blistered Spinach, Roasted Sweet Potato

Pistachio Crusted Cod **\$21.00**

Lemon Caper Beurre Blanc, Blistered Spinach, Crispy Potato Cake

Six Hour Short Ribs **\$22.00**

Fork Tender, Short Rib, Crispy Potato Cake, Peas and Gravy

Boneless Crispy Half Chicken **\$21.00**

Garlic Herb Marinated, Lemon Tossed Arugula Salad, (Capers, Onion, and Feta), Sweet Potatoes

Asparagus Risotto **AVAILABLE OPTIONS**

Lemon Zest Infused Risotto, Asiago, Seared Asparagus

With Seared Salmon and Spinach: \$23.00

With 6 Hour Short Rib: \$22.00

Spicy Asian Stir Fry **AVAILABLE OPTIONS**

Asian Veggie Mix, Rice Noodles, Peanut Sauce, Almond Garnish

With Seared Salmon: \$23.00

With Grilled Chicken: \$20.00

Dry Aged NY Strip Steak **\$27.00**

Mashed Potatoe Cake, al Dente Cauliflower & Broccoli, Garlic Confit, Black Volcanic Salt

SIDES & EXTRAS 8

Blistered Spinach **\$4.00**

Grilled Zucchini **\$4.00**

Vegetable Medley **\$4.00**

Breakfast Potatoes **\$4.00**

Grilled Asparagus **\$4.00**

Baja Quinoa **\$4.00**

Roasted Sweet Potato **\$4.00**

Crispy Potato Cake **\$4.00**