

Pasta Brioni

Dinner – Winter/Spring 2020

Appetizers

Toasted Ravioli Hand-breaded Crispy Cheese Ravioli with our house tomato sauce 11

Roasted Red Pepper Platter Red peppers, prosciutto, fresh mozzarella, sliced tomatoes, and balsamic vinaigrette 15

Zuppa di Mussels Black Mussels in a fresh basil, shaved garlic, and tomato seafood broth 15

Calamari Fritta Fresh calamari tossed in our seasoned flour and flash fried with zesty marinara on the side 13

Eggplant Rollantine Eggplant stuffed with Impastata Ricotta, mozzarella, parmesan, and spinach with marinara 11

Emma's Dumplings Impastata ricotta, mozzarella, parmesan, and spinach dumplings served with vodka sauce or marinara 15

Bruschetta Board Roasted tomato with three cheese spread, fig & mascarpone with crispy prosciutto, and artichoke and red pepper with three cheese spread 13

Starter Salads

Caprese Salad Fresh mozzarella, sliced tomatoes, basil, and balsamic vinaigrette 9.5

**Caesar Salad* Scratch Caesar, romaine, seasoned croutons, and parmesan 8

**Chopped Salad* Spring mix, prosciutto, pepperoncini, shaved carrots, feta, olives, and sundried tomatoes in a Caesar and balsamic dressing 10

Garden Salad Chopped romaine, red onions, cucumbers, and parmesan in a creamy Italian dressing 8

Beet Salad Formed salad with spring mix, poached beets, Portobello mushrooms, cucumbers, and feta in balsamic vinaigrette 11

Pasta Fagioli Classica Italian bean soup with prosciutto and basil 8.5

Mike & Ashley's Wedding Soup Our take on the classic with chopped meatballs, risotto, spinach, and parmesan 8.5

Entrée Salads

**Salmon Salad* Grilled sweet balsamic salmon over chopped greens topped with grilled eggplant, roasted red peppers, and julienne vegetables in our creamy Italian dressing 26

Chicken Luca Brasi Crispy chicken breast topped with a chopped salad with tomatoes and house balsamic vinaigrette 20

Please inform our staff of any allergies

Ask about our gluten-free options and whole wheat pasta

**These items may be cooked to order, raw, or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

-Split entrees will incur a \$4.00 charge

Brioni Classics

All served with choice of pasta marinara or julienne vegetables - Substitute a premium side – 5

Veal Palloti Veal medallions with shiitake mushrooms, artichokes, sundried tomatoes, and asparagus in a white wine sauce 28

Veal Shiitake Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 28

Veal Picatta Veal medallions in a traditional lemon and white wine pan sauce topped with capers 25

Chicken Parmesan Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella 22

Chicken Martini Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce 23

Chicken Gorgonzola Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 24

Eggplant Parmesan Shaved eggplant layered with béchamel, ricotta, mozzarella, basil, parmesan, and marinara 17

Premium sides

Rigatoni Four Cheese • Rigatoni Bolognese • Penne Vodka • Grilled Asparagus • Sautéed spinach •
Linguine Garlic & Oil • Mushroom Risotto • Corn & Sage Risotto

Specialties

Offered each night until we sell out!

**Salmon Venezia* Sautéed Atlantic Salmon with capers, roasted red peppers, and artichoke hearts in a white wine, lemon, and garlic sauce with shiitake mushroom risotto 29

**Grilled Veal Chop* 14-16oz on the bone chop over spinach topped with shiitake mushrooms 43

Veal Chop Parmesan Bone in veal chop pounded, breaded, and smothered in marinara and mozzarella with spaghetti 40

Homemade Ravioli

House made pasta, stuffed daily

Pumpkin Pumpkin, Ricotta, and parmesan stuffed ravioli in a light corn and sage cream sauce 26

Loyster Lobster and mascarpone stuffed ravioli in a white wine, lemon, and cream sauce with shrimp, asparagus, and tomatoes 30

Mushroom Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with prosciutto, shiitake mushrooms, and roasted red peppers 27

Pastas

All pasta is house made and extruded fresh daily

Rigatoni Four Cheese Imported fontina, provolone, gorgonzola, and parmesan cream sauce 19

Penne Vodka In our house vodka tomato cream sauce with a kick 16 add Chicken 4 add Shrimp 8

Spaghetti & Meatballs With three house made veal, pork, and beef meatballs 17

Linguine Primavera Julienne vegetables, spinach, and tomatoes tossed in a vegetarian herb broth 17

Lasagna Layers of fresh pasta, Bolognese, béchamel, mozzarella, basil, and parmesan 20

Papperdelle Bolognese Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 20

Linguine Pesto con Pollo Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto 20

Linguine Pescatore Clams, mussels, shrimp, and calamari in a fresh basil, garlic, and tomato seafood broth 31

Linguine Vongole Large helping of clams in a garlic and herb seafood herb broth 27