

# Pasta Brioni

Lunch – Winter/Spring 2020

## Appetizers

*Garden Salad* Chopped romaine, fresh tomato, sliced red onions, and cucumbers in a creamy Italian dressing 7.5

*\*Caesar Salad* Scratch Caesar, romaine, seasoned croutons, and parmesan 7.5

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

*Beet Salad* Formed salad with spring mix, poached beets, Portobello mushrooms, cucumbers, and feta in balsamic vinaigrette 10

*Emma's Dumplings* Impastata ricotta and spinach dumplings served with vodka sauce or marinara 13

*Eggplant Rollantine* Eggplant stuffed with Impastata Ricotta, mozzarella, parmesan, and spinach with marinara 10.5

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

*Bruschetta Board* Roasted tomato with three cheese spread, fig & mascarpone with crispy prosciutto, and artichoke and red pepper with three cheese spread 12

*Pasta Fagioli* Classica Italian bean soup with prosciutto and basil 8

*Mike & Ashley's Wedding Soup* Our take on the classic with diced meatballs, risotto, spinach, and parmesan 8

## Entrée Salads

*Crusted Chicken Salad* Crusted chicken, corn, crispy prosciutto, tomatoes, cucumbers, parmesan dressing 17

*\*Chicken Caesar* Our Classic Caesar topped with sliced, grilled chicken breast 14

*\*Salmon Salad* Grilled sweet balsamic salmon over chopped greens topped with grilled eggplant, roasted red peppers, and julienne vegetables in our creamy Italian dressing 21

*Hot & Cold Pasta Salad* Chopped salad, asparagus, sundried tomatoes, Portobello mushrooms, roasted red peppers, and grilled chicken tossed with hot spaghetti and balsamic vinaigrette 16

*Chicken Luca Brasi* Crispy chicken topped with tomatoes and mixed greens in balsamic vinaigrette 17

Ask about our gluten-free options and whole wheat pasta  
Please inform our staff of any allergies

*\*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*

## **Pizza**

*Margherita* Fresh mozzarella, olives, basil, and sliced tomato 16

*Four Cheese* Mozzarella, Provolone, Gorgonzola, and fontina cheese 16

*Salsiccia* Sausage, peppers, onions, and mushrooms 17

**Sandwiches** House made sub rolls – all served with Brioni's pesto pasta salad

*Chicken Parmesan* Breaded chicken breast, mozzarella, and marinara 14

*Meatball Parmesan* House made veal, beef, and pork meatballs, mozzarella, and marinara 14

*Grilled Chicken* Grilled chicken breast, fresh mozzarella, basil, sliced tomatoes, Caesar dressing, and red wine vinegar 14

**Homemade Ravioli** House made pasta, stuffed daily

*Pumpkin* Pumpkin, ricotta, and parmesan stuffed ravioli in a light corn and sage cream sauce 24

*Loyster* Lobster and mascarpone stuffed ravioli in a white wine, lemon, and cream sauce with shrimp, asparagus, and tomatoes 28

*Mushroom* Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with prosciutto, shiitake mushrooms, and roasted red peppers 25

**Pasta** All pasta is house made and extruded fresh daily

*Penne Vodka* In our house vodka tomato cream sauce with a kick 14 add Chicken 4 add Shrimp 8

*Rigatoni Four Cheese* Imported fontina, provolone, gorgonzola, and parmesan cream sauce 17

*Spaghetti & Meatballs* With two giant house made veal, pork, and beef meatballs 13

*Papperdelle Bolognese* Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 18

*Linguine Pesto con Pollo* Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto 18

*Linguine Pescatore* Clams, mussels, calamari, and shrimp in a fresh basil, garlic, and tomato seafood broth 26

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

*Veal Sorrentino* Veal medallions with prosciutto, shaved eggplant, and fresh mozzarella in a light marsala wine sauce 26

*Veal Shiitake* Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 26

*Chicken Parmesan* Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella 20

*Chicken Gorgonzola* Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 20

*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 • Corn & Sage Risotto • Mushroom Risotto