

# Pasta Brioni

Dinner – Summer 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

*Hannah Salad* Spring mix, asparagus, portobellos, roasted red peppers, and fresh mozzarella in balsamic vinaigrette 11

## 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

*Shrimp Brioni* Our signature dish – flour dusted shrimp in a white wine, lemon, and butter sauce over fresh linguine 26

## Homemade Ravioli

House made pasta, stuffed daily

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

*Lobster* 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