

Pasta Brioni

Dinner – Summer 2021

Appetizers

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

Roasted Red Pepper Platter Red peppers, prosciutto, fresh mozzarella, sliced tomatoes, and balsamic vinaigrette 15^{GF}

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

Calamari Fritta Fresh calamari tossed in our seasoned flour and flash fried with zesty marinara on the side 14

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

Roasted Brussel Sprouts Roasted with almonds and topped with honey balsamic reduction and crispy prosciutto 12^{GF}

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

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/Soups

Caprese Salad Fresh mozzarella, sliced tomatoes, basil, and balsamic vinaigrette 9.5^{GF V}

**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^{GF}

Garden Salad Chopped romaine, red onions, cucumbers, and parmesan in a creamy Italian dressing 8^{GF V}

Strawberry Salad Spinach, strawberries, feta, red onions, and pistachios in a sweet and creamy dressing 9.5^{GF V}

Apple Salad Spring mix, sliced apples, shaved carrots, walnuts, and feta in a mustard & balsamic vinaigrette 9.5^{GF V}

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 27

Calamari Salad Poached calamari, spring mix, julienne vegetables, sundried tomato, and olives in a lemon vinaigrette 15^{GF}

Chicken Luca Brasi Crispy chicken breast topped with a chopped salad with tomatoes and house balsamic vinaigrette 21

GF = Gluten Free V= Vegetarian

Please inform our staff of any allergies

Gluten free and whole wheat pasta available

We can modify many items to accommodate dietary preferences

*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 penne marinara or julienne vegetables - Substitute a premium side – 5

Veal Saltimbocca Veal medallions over spinach topped with prosciutto and fontina in a sage and white wine sauce 29

Veal Shiitake Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 29

Veal Picatta Veal medallions in a traditional lemon and white wine pan sauce topped with capers 27

Chicken Parmesan Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella 23

Chicken Martini Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce 25

Chicken Gorgonzola Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 25

Eggplant Parmesan Shaved eggplant layered with béchamel, ricotta, mozzarella, basil, parmesan, and marinara 18

Premium sides – Substitute - 5 a la carte - 7

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

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 seafood stock sauce with shiitake mushroom risotto 30

Shrimp Brioni Our signature dish – flour dusted shrimp in a white wine, lemon, and butter sauce over fresh linguine 28

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 32

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^V

Penne Vodka In our house vodka tomato cream sauce with a kick 17^V add Chicken 4 add Shrimp 8

Spaghetti & Meatballs With three house made veal, pork, and beef meatballs 18

Linguine Primavera Julienne vegetables, spinach, and tomatoes tossed in a vegetarian herb broth 18^V

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 21

Linguine Pescatore Clams, mussels, shrimp, and calamari in a fresh basil, garlic, and tomato seafood broth 32

Linguine Vongole Large helping of clams in a garlic and herb seafood herb broth 28