

Pasta Brioni

Lunch – Winter/Spring 2022

Appetizers/Soups/Starter Salads

Garden Salad Chopped romaine, fresh tomato, sliced red onions, and cucumbers in a creamy Italian dressing **8.5 GF V**

***Caesar Salad** Scratch Caesar, romaine, seasoned croutons, and parmesan **8.5**

Caprese Salad Fresh mozzarella, sliced tomatoes, basil, and balsamic vinaigrette **11 GF V**

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

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

Zuppa di Mussels Black Mussels in a fresh basil, shaved garlic, and tomato seafood broth **17 GF**

Roasted Brussel Sprouts Roasted with almonds and topped with honey balsamic reduction and crispy prosciutto **11 GF**

Bruschetta Board Roasted tomato with three cheese spread, fig & mascarpone with crispy prosciutto, and artichoke and red pepper with three cheese spread **14**

Pasta Fagioli Classica Italian bean soup with prosciutto and basil **8.5**

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

Entrée Salads

Crusted Chicken Salad Crusted chicken, corn, crispy prosciutto, tomatoes, cucumbers, parmesan dressing **18**

***Salmon Salad** Grilled sweet balsamic salmon over chopped greens topped with grilled eggplant, roasted red peppers, and julienne vegetables in our creamy Italian dressing **25**

Hot & Cold Pasta Salad Chopped salad, asparagus, sundried tomatoes, Portobello mushrooms, roasted red peppers, and grilled chicken tossed with hot spaghetti and balsamic vinaigrette **17**

Chicken Luca Brasi Crispy chicken topped with tomatoes and mixed greens in balsamic vinaigrette **18**

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

Pizza

Margherita Fresh mozzarella, olives, basil, and sliced tomato 17

Four Cheese Mozzarella, Provolone, Gorgonzola, and fontina cheese 17

Salsicia Sausage, peppers, onions, and mushrooms 18

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

Chicken Parmesan Breaded chicken breast, mozzarella, and marinara 16

Meatball Parmesan House made veal, beef, and pork meatballs, mozzarella, and marinara 16

Grilled Chicken Grilled chicken breast, fresh mozzarella, basil, sliced tomatoes, Caesar dressing, and red wine vinegar 15

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 34

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

Pasta All pasta is house made and extruded fresh daily

Penne Vodka In our house vodka tomato cream sauce with a kick 16 add Chicken 5 add Shrimp 8

Rigatoni Four Cheese Imported fontina, provolone, gorgonzola, and parmesan cream sauce 16

Spaghetti & Meatballs With two giant house made veal, pork, and beef meatballs 16

Papperdelle Bolognese Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 19

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

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

Brioni Classics All served with choice of pasta marinara or julienne vegetables - Substitute a premium side – 6

Veal Saltimbocca Veal medallions over spinach topped with prosciutto and fontina in a sage and white wine sauce 28

Veal Shiitake Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 27

Chicken Parmesan Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella 21

Chicken Gorgonzola Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 21

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 • Roasted Brussel Sprouts