

Pasta Brioni

Dinner – Summer 2023

Appetizers

Toasted Ravioli Hand-breaded Crispy Cheese Ravioli with our house tomato sauce 13^V

Roasted Red Pepper Platter Red peppers, prosciutto, fresh mozzarella, sliced tomatoes, and balsamic vinaigrette 18^{GF}

Zuppa di Mussels Black Mussels in a fresh basil, shaved garlic, and tomato seafood broth 18^{GF}

Calamari Fritta Fresh calamari tossed in our seasoned flour and flash fried with zesty marinara on the side 18

Emma's Dumplings Impastata ricotta, mozzarella, parmesan, and spinach dumplings served with our house vodka sauce 18^V

Burrata Goopy burrata ball over honey balsamic reduction with toasted ciabatta, prosciutto, sundried tomatoes, and olives 17

Bruschetta Board Roasted tomato with three cheese spread, fig & mascarpone with crispy prosciutto, and artichoke and red pepper with three cheese spread 16

Starter Salads

Caprese Salad Fresh mozzarella, sliced tomatoes, basil, and balsamic vinaigrette 12^{GF V}

**Caesar Salad* Scratch Caesar, romaine, seasoned croutons, and parmesan 9^V

**Chopped Salad* Spring mix, prosciutto, pepperoncini, shaved carrots, feta, olives, and sundried tomatoes in a Caesar and balsamic dressing 12^{GF}

Garden Salad Chopped romaine, red onions, cucumbers, and parmesan in a creamy Italian dressing 9^{GF V}

Strawberry Salad Spinach, strawberries, feta, red onions, and pistachios in a sweet and creamy dressing 13^{GF V}

Apple Salad Spring mix, sliced apples, shaved carrots, walnuts, and feta in a mustard & balsamic vinaigrette 13^{GF V}

Entrée Salads

Beet Salad Poached beets over honey balsamic topped with spring mix, feta, figs, and almonds in a citrus vinaigrette 18^{GF V}

**Salmon Salad* Grilled sweet balsamic salmon over chopped greens topped with grilled eggplant, roasted red peppers, and julienne vegetables in our creamy Italian dressing 29

Chicken Luca Brasi Crispy chicken breast topped with a chopped salad with tomatoes and house balsamic vinaigrette 25

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 \$5.00 charge

Brioni Classics

All served with choice of penne marinara or julienne vegetables - Substitute a premium side – 7

Veal Saltimbocca Veal medallions over spinach topped with prosciutto and fontina in a sage and white wine sauce 33

Veal Shiitake Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 33

Veal Picatta Veal medallions in a traditional lemon and white wine pan sauce topped with capers 30

Chicken Parmesan Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella 27

Chicken Martini Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce 29

Chicken Gorgonzola Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 28

Eggplant Parmesan Shaved eggplant layered with béchamel, ricotta, mozzarella, basil, parmesan, and marinara 22

Premium sides – Substitute - 7 a la carte - 12

Rigatoni Four Cheese • Rigatoni Bolognese • Penne Vodka • Sautéed Asparagus • Sautéed spinach •

Linguine Garlic & Oil • Corn & Sage Risotto • Pesto Risotto

Seafood

**Grilled Salmon* Grilled Atlantic Salmon filet over pesto risotto with peas and roasted red peppers 34

Shrimp Provencale Shrimp sautéed in a traditional lemon and white wine sauce with tomatoes and basil over fresh linguine 29

Linguine Pescatore Clams, mussels, shrimp, and calamari in a fresh basil, garlic, and tomato seafood broth 38

Linguine Vongole Large helping of clams in a garlic and herb seafood herb broth 32

Homemade Ravioli

House made pasta, stuffed daily

Pumpkin Pumpkin, Ricotta, and parmesan stuffed ravioli in a light corn and sage cream sauce 27

Lobster Lobster and mascarpone stuffed ravioli in a white wine, lemon, and cream sauce with shrimp, asparagus, and tomatoes 36

Mushroom Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with prosciutto, shiitake mushrooms, and roasted red peppers 28

Pastas

All pasta is house made and extruded fresh daily

Rigatoni Four Cheese Imported fontina, provolone, gorgonzola, and parmesan cream sauce 22^V

Penne Vodka In our house vodka tomato cream sauce with a kick 19^V add Chicken 5 add Shrimp 8

Spaghetti & Meatballs With three house made veal, pork, and beef meatballs 22

Linguine Primavera Julienne vegetables, spinach, and tomatoes tossed in a vegetarian herb broth 19^V

Lasagna Layers of fresh pasta, Bolognese, béchamel, mozzarella, basil, and parmesan 22

Pappardelle Bolognese Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 23

Linguine Pesto con Pollo Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto 24