

# Pasta Brioni

Lunch – Summer 2023

## Appetizers

*Emma's Dumplings* Impastata ricotta, mozzarella, parmesan, and spinach dumplings served with vodka sauce 18

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

*Bruschetta Board* Roasted tomato with three cheese spread, fig & mascarpone with crispy prosciutto, and artichoke and red pepper with three cheese spread 15

## Entrée Salads

*Apple Salad* Spring mix, sliced apples, shaved carrots, walnuts, and feta in a mustard & balsamic vinaigrette topped with a grilled chicken breast 18<sup>GF V</sup>

*Beet Salad* Poached beets, honey balsamic reduction, topped with spring mix, feta, figs, and almonds in lemon vinaigrette 17<sup>GF V</sup>

*\*Chicken Caesar* Our Classic Caesar topped with sliced, grilled chicken breast 15

*Chicken Luca Brasi* Crispy chicken topped with tomatoes and mixed greens in balsamic vinaigrette 20

## Sandwiches & Pizza

Sandwiches served with a small side salad

*Pesto Sandwich* Pesto, fresh mozzarella, roasted red peppers, and crispy prosciutto between sliced ciabatta 18

*\*Grilled Chicken Sandwich* Grilled chicken breast, fresh mozzarella, basil, sliced tomatoes, and caesar dressing 18

*Margherita Pizza* Fresh mozzarella, tomato sauce, and torn basil 18

## Pasta & Raviolis

All pasta and raviolis are made in house daily

*Lobster Ravioli* Lobster and mascarpone stuffed in white wine, lemon, and cream sauce with shrimp, asparagus, and tomatoes 33

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

*Papperdelle Bolognese* Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 20

*Linguine Pescatore* Clams, mussels, calamari, and shrimp in a fresh basil, garlic, and tomato seafood broth 34

## Entrées

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

*Chicken Parmesan* Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella with pasta 24

*Veal Shiitake* Veal medallions with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce with pasta 30

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