

# Pasta Brioni

Lunch – Fall Winter 2024

*Pasta Fagioli* Classica Italian bean soup with prosciutto and basil 10.5

*Wedding Soup* Our take on the classic with diced meatballs, risotto, spinach, and parmesan 10.5

*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 19<sup>GF</sup>

*Bruschetta Board* Roasted tomato with three cheese spread, fig & mascarpone with crispy prosciutto, and pesto, red pepper, and fresh mozzarella 16

## Entrée Salads

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

*\*Chicken Caesar* Our Classic Caesar topped with sliced, grilled chicken breast 17

*Chicken Luca Brasi* Crispy chicken topped with tomatoes and mixed greens in balsamic vinaigrette 23

*\*Grilled Salmon Salad* over chopped greens topped with eggplant, roasted red peppers, and vegetables 30

## Sandwiches & Pizza

Sandwiches served with garden salad

*Italian Beef Sandwich* 18

*Chicken Parmesan Grinder* 18

*Meatball Grinder* 18

*Pesto Sandwich* Pesto, Fresh mozzarella, roasted red peppers, and crispy prosciutto between sliced ciabatta 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 34

*Penne Vodka* In our house vodka tomato cream sauce with a kick 16 add Chicken 6 add Shrimp 10

*Papperdelle Bolognese* Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 22

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

## Entrées

*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 31

GF = Gluten Free V= Vegetarian  
Please inform our staff of any allergies

Gluten free 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