

Pasta Brioni

Dinner – Winter/Spring 2025

Appetizers

Toasted Ravioli Hand-breaded Crispy Cheese Ravioli with our house tomato sauce 14^V

Roasted Red Pepper Platter Red peppers, prosciutto, fresh mozzarella, sliced tomatoes, and balsamic vinaigrette 19^{GF}

Zuppa di Mussels Black Mussels in a fresh basil, shaved garlic, and tomato seafood broth 19^{GF}

Calamari Fritta Fresh calamari tossed in our seasoned flour and flash fried with zesty marinara on the side 19

Emma's Dumplings Impastata ricotta, mozzarella, parmesan, and spinach dumplings served with our house vodka sauce 19^V

Burrata Goopy burrata ball over honey balsamic reduction with toasted ciabatta, prosciutto, sundried tomatoes, and olives 18

Bruschetta Board Roasted tomato with three cheese spread, fig & mascarpone with crispy prosciutto, and pesto, red pepper, and fresh mozzarella 17

Starter Salads/Soups

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

**Caesar Salad* Scratch Caesar, romaine, seasoned croutons, and parmesan 10^V

**Chopped Salad* Spring mix, prosciutto, pepperoncini, shaved carrots, feta, olives, and sundried tomatoes in a Caesar and balsamic dressing 13^{GF}

Garden Salad Chopped romaine, red onions, cucumbers, and parmesan in a creamy Italian dressing 10^{GF V}

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

Entrée Salads

Beet Salad Poached beets over honey balsamic topped with spring mix, feta, figs, and almonds in a citrus vinaigrette 19^{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 30

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 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 \$6.00 charge

Brioni Classics

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

Veal Saltimbocca Veal medallions over spinach topped with prosciutto and fontina in a sage and white wine sauce 34

Veal Shiitake Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 34

Veal Picatta Veal medallions in a traditional lemon and white wine pan sauce topped with capers 31

**Chicken Parmesan* Crusted with house made breadcrumbs with our fresh tomato sauce and mozzarella 28

Chicken Martini Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce 30

Chicken Gorgonzola Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 29

**Chicken Alfredo* Sautéed chicken breast with Fettucine pasta in an alfredo cream sauce 29

**Eggplant Parmesan* Shaved eggplant layered with béchamel, ricotta, mozzarella, basil, parmesan, and marinara 23^V

Premium sides – Substitute - 7 a la carte - 12

Rigatoni Four Cheese^V • Rigatoni Bolognese • Penne Vodka^V • Sautéed Asparagus^{GF V} • Sautéed spinach^{GF V} •

Linguine Garlic & Oil • Corn & Sage Risotto^{GF V} • Mushroom Risotto^{GF V}

Seafood

**Grilled Salmon* Grilled Atlantic Salmon filet with vegetables 34^{GF}

Shrimp Scampi Shrimp sautéed in a traditional garlic and white wine scampi sauce over linguine 30

Linguine Pescatore Clams, mussels, shrimp, and calamari in a fresh basil, garlic, and tomato seafood broth 39

Linguine Vongole Large helping of clams in a garlic and herb seafood herb broth 33

Homemade Ravioli

House made pasta, stuffed daily

Pumpkin Pumpkin, Ricotta, and parmesan stuffed ravioli in a light corn and sage cream sauce 28^V

Lobster Lobster and mascarpone stuffed ravioli in a white wine, lemon, and cream sauce with shrimp, asparagus, and tomatoes 37

Mushroom Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with prosciutto, shiitake mushrooms, and roasted red peppers 29

Short Rib Braised Short rib with mascarpone, and parmesan stuffed ravioli with carrots and pearl onions in a brown sauce 31

Pastas

All pasta is house made and extruded fresh daily

Rigatoni Four Cheese Imported fontina, provolone, gorgonzola, and parmesan cream sauce 23^V

Penne Vodka In our house vodka tomato cream sauce with a kick 20^V add Chicken 6 add Shrimp 10

Spaghetti & Meatballs With three house made veal, pork, and beef meatballs 23

Linguine Primavera Julienne vegetables, spinach, and tomatoes tossed in a vegetarian herb broth 22^V

Lasagna Layers of fresh pasta, Bolognese, béchamel, mozzarella, basil, and parmesan 24

Pappardelle Bolognese Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 24

Linguine Pesto con Pollo Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto 25