

Pasta Brioni

Lunch – Winter/Spring 2025

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^{GF}

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^{GF}

Wedge Salad Iceberg wedge topped with gorgonzola dressing, balsamic tomatoes, and bacon crumbles 14

**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, Wraps, & Pizza

Sandwiches and wraps served with pesto pasta salad

Italian Beef Sandwich 18

Chicken Parmesan Grinder 18

Meatball Grinder 18

Chicken Caesar Wrap Grilled Chicken, Caesar dressing, fresh tomatoes, parmesan, mozzarella, and romaine 17

Chicken Chipotle Wrap Grilled Chicken, chipotle sauce, fresh tomatoes, mozzarella, prosciutto, and romaine 17

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

Pappardelle 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 breadcrumbs 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
your risk of food borne illness, especially if you have certain medical conditions

*These items may be cooked to order, raw, or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase

-Split entrees will incur a \$5.00 charge