

Pasta Brioni

Dinner – Winter/Spring 2026

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 20

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

Burrata Gooey 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 11^V

***Wedge Salad** Iceberg wedge topped with gorgonzola dressing, balsamic tomatoes and bacon crumbles 14^{GF}

Garden Salad Chopped romaine, red onions, cucumbers, and parmesan in a creamy Italian dressing 11^{GF V}

Pasta Fagioli Classica Italian bean soup with prosciutto and basil 11.5

Wedding Soup Our take on the classic with diced meatballs, risotto, spinach, and parmesan 11.5

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 31

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 # Symbol - Substitute a premium side - 7

Veal Saltimbocca Veal medallions over spinach topped with prosciutto and fontina in a sage and white wine sauce 35

Veal Shiitake Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 35

Veal Picatta Veal medallions in a traditional lemon and white wine pan sauce topped with capers 33

#Chicken Parmesan Crusted with house made breadcrumbs with our fresh tomato sauce and mozzarella 30

Chicken Martini Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce 31

Chicken Gorgonzola Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 30

#Chicken Alfredo Sautéed chicken breast with Fettucine pasta in an alfredo cream sauce 30

#Eggplant Parmesan Shaved eggplant layered with béchamel, ricotta, mozzarella, basil, parmesan, and marinara 25^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 31

Linguine Pescatore Clams, mussels, shrimp, and calamari in a fresh basil, garlic, and tomato seafood broth 41

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 30^V

Lobster Lobster and mascarpone stuffed ravioli in a white wine, lemon, and cream sauce with shrimp, asparagus, and tomatoes 39

Mushroom Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with prosciutto, shiitake mushrooms, and roasted red peppers 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 24

Linguine Primavera Julienne vegetables, spinach, and tomatoes tossed in a vegetarian herb broth 23^V

Lasagna Layers of fresh pasta, Bolognese, béchamel, mozzarella, basil, and parmesan 26

Pappardelle Bolognese Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 25

Linguine Pesto con Pollo Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto 26