

# Pasta Brioni

Lunch Summer/Fall 2026

## Entrée Salads

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

*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

*Greek Salad with Chicken* Grilled chicken breast with tomatoes, cucumbers, feta cheese, olives, green peppers, romaine lettuce and balsamic vinaigrette 19

## 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  
\*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