

# Pasta Brioni

Dinner – Fall/Winter 2026

## Appetizers

- Toasted Ravioli** Hand-breaded Crispy Cheese Ravioli with our house tomato sauce 14<sup>V</sup>
- Roasted Red Pepper Platter** Red peppers, prosciutto, fresh mozzarella, sliced tomatoes, and balsamic vinaigrette 19<sup>GF</sup>
- Zuppa di Mussels** Black Mussels in a fresh basil, shaved garlic, and tomato seafood broth 19<sup>GF</sup>
- 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<sup>V</sup>
- 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<sup>GF V</sup>
- Wedge Salad** Iceberg wedge topped with gorgonzola dressing, balsamic tomatoes, and bacon crumbles 14
- \*Caesar Salad** Scratch Caesar, romaine, seasoned croutons, and parmesan 11<sup>V</sup>
- Garden Salad** Chopped romaine, red onions, cucumbers, and parmesan in a creamy Italian dressing 11<sup>GF V</sup>
- Pasta Fagioli** Classic 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<sup>GF V</sup>
- \*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 a # 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 32

*#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 ricotta, mozzarella, basil, parmesan, and marinara 25<sup>V</sup>

### Premium sides – Substitute - 7 a la carte - 12

Rigatoni Four Cheese<sup>V</sup> • Rigatoni Bolognese • Penne Vodka<sup>V</sup> • Sautéed Asparagus<sup>GF V</sup> • Sautéed spinach<sup>GF V</sup> •

Linguine Garlic & Oil • Corn & Sage Risotto<sup>GF V</sup> • Mushroom Risotto<sup>GF V</sup>

## Seafood

*\*Salmon Arancia* Sautéed Atlantic Salmon in marsala wine orange sauce with sautéed vegetables 34

*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

*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

*Pumpkin Ravioli* Pumpkin, Ricotta, and parmesan stuffed ravioli in a light corn and sage cream sauce 30<sup>V</sup>

## Pastas

All pasta is house made and extruded fresh daily

*Rigatoni Four Cheese* Imported fontina, provolone, gorgonzola, and parmesan cream sauce 23<sup>V</sup>

*Tortellini Nona* Cheese Tortellini in a creamy tomato sauce shiitake mushrooms, prosciutto, and peas 23<sup>V</sup>

*Penne Vodka* In our house vodka tomato cream sauce with a kick 20<sup>V</sup> 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<sup>V</sup>

*Lasagna* Layers of fresh pasta, Bolognese, ricotta, 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