

Pasta Brioni

Fall 2017

Appetizers/Small Plates

Garden Salad Chopped romaine, fresh tomato, sliced red onions, and cucumbers in a creamy Italian dressing 6

**Caesar Salad* Scratch Caesar, romaine, seasoned croutons, and parmesan 6.5

Caprese Salad Fresh mozzarella, sliced tomatoes, basil, and balsamic vinaigrette 9

Beet Salad Formed salad with spring mix, poached beets, Portobello mushrooms, cucumbers, and feta in balsamic vinaigrette 9

Emma's Dumplings Impastata ricotta and spinach dumplings served with vodka sauce or marinara 12

Bruschetta Large toasted sourdough bread – choose any of the below - 4/piece

Roasted Tomato Three cheese spread, roasted tomatoes, balsamic reduction *Classic* Garlic and Basil marinated tomatoes

Portobello Pesto Pesto & feta cheese spread, red peppers, Portobellos *Fig* Fig spread, mascarpone, prosciutto

Artichoke Three cheese spread, artichokes, red peppers, capers *Beet* Pesto feta spread, beets, balsamic reduction

Eggplant Rollantine Eggplant stuffed with Impastata Ricotta, mozzarella, parmesan, and spinach with marinara 10.5

Zuppa di Mussels Black Mussels in a fresh basil, shaved garlic, and tomato seafood broth 13

Pasta Fagioli Classica Italian bean soup with prosciutto and basil 6.5

Brioni's Wedding Soup Our take on the classic with diced meatballs, risotto, spinach, and parmesan 6.5

Entrée Salads

Crusted Chicken Salad Crusted chicken, corn, crispy prosciutto, tomatoes, cucumbers, parmesan dressing 14

**Chicken Caesar* Our Classic Caesar topped with sliced, grilled chicken breast 12

**Salmon Salad* Grilled sweet balsamic salmon over chopped greens topped with grilled eggplant, roasted red peppers, and julienne vegetables in our creamy Italian dressing 16

Hot & Cold Pasta Salad Chopped salad, asparagus, sundried tomatoes, Portobello mushrooms, roasted red peppers, and grilled chicken tossed with hot spaghetti and balsamic vinaigrette 14

Chicken Luca Brasi Crispy chicken topped with tomatoes and mixed greens in balsamic vinaigrette 16

Ask about our gluten-free options and whole wheat pasta
Please inform our staff of any allergies

**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 \$4.00 charge

Pizza

Margherita Fresh mozzarella, olives, basil, and sliced tomato 14

Four Cheese Mozzarella, Provolone, Gorgonzola, and fontina cheese 14

Salsiccia Sausage, peppers, onions, and mushrooms 15

Sandwiches House made sub rolls – all served with Brioni's pesto pasta salad

Chicken Parmesan Breaded chicken breast, mozzarella, and marinara 11.5

Meatball Parmesan House made veal, beef, and pork meatballs, mozzarella, and marinara 11.5

Grilled Chicken Grilled chicken breast, fresh mozzarella, basil, sliced tomatoes, Caesar dressing, and red wine vinegar 11.5

Homemade Ravioli House made pasta, stuffed daily

**Carbonara* Stuffed with peas, bacon, and mascarpone cheese in a parmesan cream sauce 22

Pumpkin Pumpkin and mascarpone stuffed ravioli in a brandy cream sauce with shaved carrots 23

Mushroom Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with prosciutto 24

Pasta All pasta is house made and extruded fresh daily

Penne Vodka In our house vodka tomato cream sauce with a kick 11 add Chicken 4 add Shrimp 8

Rigatoni Four Cheese Imported fontina, provolone, gorgonzola, and parmesan cream sauce 13

Spaghetti & Meatballs With two giant house made veal, pork, and beef meatballs 11

Pappardelle Bolognese Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 16

Linguine Pesto con Pollo Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto 15

Linguine Pescatore Clams, mussels, calamari, and shrimp in a fresh basil, garlic, and tomato seafood broth 22

Brioni Classics All served with choice of pasta marinara or julienne vegetables - Substitute a premium side – 5

Veal Sorrentino Veal medallions with prosciutto, shaved eggplant, and fresh mozzarella in a light marsala wine sauce 18

Veal Shiitake Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 18

Chicken Parmesan Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella 15

Chicken Gorgonzola Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 17

Eggplant Parmesan Shaved eggplant layered with béchamel, ricotta, mozzarella, basil, parmesan, and marinara 15

Premium sides

Rigatoni Four Cheese • Rigatoni Bolognese • Penne Vodka • Grilled Asparagus • Sautéed spinach •
Linguine Garlic & Oil • Vegetable Risotto • Mushroom Risotto