

# Pasta Brioni

Dinner Summer 2018

## Appetizers

*Toasted Ravioli* Hand-breaded Crispy Cheese Ravioli with our house tomato sauce 10

*Roasted Red Pepper Platter* Red peppers, prosciutto, fresh mozzarella, sliced tomatoes, and balsamic vinaigrette 13

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

*Calamari Fritta* Fresh calamari tossed in our seasoned flour and flash fried with zesty marinara on the side 11.5

## Small Plates

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

*Emma's Dumplings* Impastata ricotta, mozzarella, parmesan, and spinach dumplings served with vodka sauce or marinara 14

*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 & mascarpone spread, prosciutto

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

## Salads

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

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

*\*Chopped Salad* Spring mix, prosciutto, pepperoncini, shaved carrots, feta, olives, and sundried tomatoes in a Caesar and balsamic dressing 9

*Garden Salad* Chopped romaine, red onions, cucumbers, and parmesan in a creamy Italian dressing 7

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

*Hannah Salad* Spring mix, asparagus, portobellos, roasted red peppers, and fresh mozzarella in balsamic vinaigrette 9

## Entrée Salads

*\*Salmon Salad* Grilled sweet balsamic salmon over chopped greens topped with grilled eggplant, roasted red peppers, and julienne vegetables in our creamy Italian dressing 19

*Chicken Luca Brasi* Crispy chicken breast topped with a chopped salad with tomatoes and house balsamic vinaigrette 18

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*

*Although we take every effort to avoid any allergens when our guests specify, all food is cooked in the same kitchen and thus we are unable to guarantee that any of our food is free from any specified allergens*

*-Split entrees will incur a \$4.00 charge*

## Brioni Classics

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

*Veal Sorrentino* Veal medallions topped with prosciutto, shaved eggplant, and fresh mozzarella in a light marsala sauce 27

*Veal Shiitake* Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 27

*Veal Picatta* Veal medallions in a traditional lemon and white wine pan sauce topped with capers 24

*Chicken Parmesan* Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella 20

*Chicken Martini* Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce 22

*Chicken Gorgonzola* Sautéed chicken breast topped with Emma's dumplings in a gorgonzola tomato cream sauce 23

*Eggplant Parmesan* Shaved eggplant layered with béchamel, ricotta, mozzarella, basil, parmesan, and marinara 17

### Premium sides

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

## Specialties

Offered each night until we sell out!

*\*Salmon Venezia* Sautéed Atlantic Salmon with capers, roasted red peppers, and artichoke hearts in a white wine, lemon, and garlic sauce with shiitake mushroom risotto 28

*\*Grilled Veal Chop* 14-16oz on the bone chop over spinach topped with shiitake mushrooms 42

*Veal Chop Parmesan* Bone in veal chop pounded, breaded, and smothered in marinara and mozzarella with spaghetti 40

## 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 29

*Mushroom* Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with prosciutto, shiitake mushrooms, and roasted red peppers 25

## Pastas

All pasta is house made and extruded fresh daily

*Rigatoni Four Cheese* Imported fontina, provolone, gorgonzola, and parmesan cream sauce 17

*Penne Vodka* In our house vodka tomato cream sauce with a kick 15 add Chicken 4 add Shrimp 8

*Spaghetti & Meatballs* With three house made veal, pork, and beef meatballs 16

*Linguine Primavera* Julienne vegetables, spinach, and tomatoes tossed in a vegetarian herb broth 15

*Lasagna* Layers of fresh pasta, Bolognese, béchamel, mozzarella, basil, and parmesan 19

*Pappardelle Bolognese* Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 19

*Linguine Pesto con Pollo* Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto 19

*Linguine Pescatore* Clams, mussels, shrimp, and calamari in a fresh basil, garlic, and tomato seafood broth 27

*Linguine Vongole* Large helping of clams in a garlic and herb seafood herb broth 24