

# Pasta Brioni

Summer 2017

## Aperitivo

*Garden Salad* Chopped romaine, fresh tomato, sliced red onions, and cucumbers in a creamy Italian dressing 6.5

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

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

*Toasted Ravioli* Hand-breaded Crispy Cheese Ravioli with our house tomato sauce 9

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

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

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

*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 10.5

## Insalata

*Portobello Salad* Spinach, grilled Portobellos, walnuts, red onion, gorgonzola, crispy prosciutto, and balsamic vinaigrette 13

*\*Salmon Salad* Grilled sweet balsamic salmon over chopped greens topped with grilled eggplant, roasted red peppers, and julienne vegetables in our creamy Italian dressing 17

*Calamari Salad* Herb-poached calamari, julienne vegetables, olives, and sundried tomatoes with chopped spring mix in a garlic and lemon vinaigrette 14

*Chicken Luca Brasi* Crispy chicken breast topped with a chopped salad with tomatoes and house balsamic vinaigrette 17

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

*\*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*

## Pastas

*Rigatoni con Pollo* Diced grilled chicken breast, basil, fontina cheese, and shaved eggplant in a creamy marinara 19

*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

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

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

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

*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

*Shrimp Scampi* Jumbo shrimp in a garlic, herb, and white wine lemon sauce over linguine 26

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

## 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 wine sauce 25

*Veal Shiitake* Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce 25

*Veal Picatta* Veal medallions in a traditional lemon and white wine pan sauce topped with capers 22

*Chicken Parmesan* Crusted with house made bread crumbs with our fresh tomato sauce and mozzarella 19

*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 • Capellini Garlic & Oil

## The lighter side of Brioni

All under 650 calories

*\*Honey Balsamic Salmon* Balsamic honey glazed grilled salmon filet over zucchini, red onions, and tomatoes 24

*Shrimp Spinaci* Shrimp with shiitake mushrooms, garlic, and pine nuts in lemon white wine sauce over steamed spinach 26

*Chunky Cacciatore* Chicken breast with peppers, onions, and shiitake mushrooms in a hearty marinara over penne 19

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

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

*Emma's Dumplings* Impastata ricotta and spinach dumplings served with vodka sauce or marinara 13

## Insalata

*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

*Portobello Salad* Spinach, grilled Portobellos, walnuts, red onion, gorgonzola, crispy prosciutto, and balsamic vinaigrette 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

*Calamari Salad* Calamari, vegetables, olives, and sundried tomatoes with chopped greens in lemon vinaigrette 13

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

## 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

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

*Chicken Parmesan* Breaded chicken breast, mozzarella, and marinara 11.5

*Sausage & Peppers* Italian sausage, peppers, onions, 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

## **Pasta**

*Rigatoni con Pollo* Diced grilled chicken breast, basil, fontina cheese, and shaved eggplant in a creamy marinara 17

*Penne Vodka* In our house vodka tomato cream sauce with a kick 13 add Chicken 4 add Shrimp 8

*Capellini Primavera* Julienne vegetables, spinach, and tomatoes tossed in a vegetarian herb broth 14

*Rigatoni Four Cheese* Imported fontina, provolone, gorgonzola, and parmesan cream sauce 15

*Spaghetti & Meatballs* With two giant house made veal, pork, and beef meatballs 13

*Pappardelle Bolognese* Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella 18

*Linguine Pesto con Pollo* Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto 17

*Linguine Pescatore* Clams, mussels, calamari, and shrimp in a fresh basil, garlic, and tomato seafood broth 25

*Linguine Vongole* Large helping of clams in a garlic and herb seafood herb broth 22

*Shrimp Scampi* Jumbo shrimp in a garlic, herb, and white wine lemon sauce over linguine 25

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*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 • Capellini Garlic/Oil