



Dinner Menu

In addition to our regular menu below, Pasta Brioni offers several unique specials prepared daily by our chef.

Appetizers

Pasta E Fagioli— \$7.00

Tuscan bean soup with pasta

Garden Salad— \$6.00

Fresh spring mix and tomato with Balsamic vinaigrette

Caesar Salad— \$6.50

Our homemade Caesar dressing with romaine, seasoned croutons and parmesan cheese

Toasted Ravioli— \$9.00

Lightly breaded and served on a bed of our signature marinara

Eggplant Rollantine— \$9.00

Fresh eggplant stuffed with Impastata ricotta cheese topped with marinara and mozzarella

Entrée Salads

Dante Salad— \$16.00

Fresh mussels, calamari and shrimp tossed with baby greens in Balsamic vinaigrette

Calamari Salad— \$13.00

Calamari, julienne vegetables and baby greens tossed with garlic, lemon and olive oil

Ahi Tuna Carpaccio— \$14.00

Fresh thin sliced Ahi tuna served on a bed of baby greens and topped with Dijon mustard sauce

Antipasta Salad— \$14.00

Salami, fresh mozzarella, portabello mushrooms, peperoncini and Kalamata olives chopped and tossed with Balsamic vinaigrette

Caesar Salad — \$10.00

Our homemade Caesar dressing with romaine, seasoned croutons and parmesan cheese

with Chicken— \$13.00

with Salmon— \$15.00

with Shrimp— \$15.00

Pasta

Rigatoni Four Cheese— \$16.00

Rigatoni pasta served in an imported provolone, fontina, gorgonzola and parmesan cream sauce

Homemade Spaghetti with Meatballs— \$14.00

Homemade spaghetti and three giant meatballs prepared in our signature marinara

Rigatoni Con Pollo— \$17.00

Rigatoni pasta served in a creamy marinara sauce with diced eggplant and chicken

Linguine Pescatore— \$24.00

Linguini pasta, fresh clams, mussels, calamari and shrimp served in a seafood herb broth

Penne Vodka— \$15.00

Penne pasta served in a marinara vodka cream sauce

with Chicken— \$17.00

with Shrimp— \$20.00

Capellini Al Pomodoro E Basilico— \$13.00

Angel hair pasta prepared with our classic fresh tomato and basil sauce

with Chicken— \$16.00

with Shrimp— \$20.00

Capellini Primavera— \$14.00

Angel hair pasta with julienne vegetables and spinach served in a vegetable herb broth

Cheese Ravioli— \$13.00

Served with our signature marinara

Brioni Specialties

All specialties come with a side of penne marinara or sautéed julienne vegetables

Sorrentino

Pan sautéed in Marsala wine topped with a layer of prosciutto, eggplant and fresh mozzarella

Chicken— \$19.00

Veal— \$23.00

Picatta

Pan sautéed in white wine lemon sauce with capers

Chicken— \$18.00

Talapia— \$19.00

Veal— \$23.00

Marsala

Pan sautéed button mushrooms, prosciutto in Marsala wine

Chicken— \$19.00

Veal— \$23.00

Parmesan

Breaded then pan sautéed and topped with mozzarella cheese and our signature marinara sauce

Eggplant — \$17.00

Chicken — \$19.00

Veal— \$23.00