

Pasta Brioni

Restaurant Week - \$33/\$44 per guest +

*Select one dish from each category. Sorry, no substitutions or sharing
Add **(Wine pairings)** for \$20/person (1 glass each course)

Antipasto

Caesar Salad (Cline Chardonnay)

Chopped romaine, scratch Caesar, parmesan, and croutons

Caprese Salad (Bolla Chianti)

Slices tomatoes, fresh mozzarella, olives, sundried tomatoes and basil with balsamic vinaigrette

Secondo

\$33/person

Penne Vodka (Broquel Malbec)

House made pasta in a traditional creamy tomato sauce with a kick

Spaghetti & Meatballs (Castello Trebbio Chianti)

House made thick spaghetti with 3 beef, veal, and pork meatballs in our house marinara

Rigatoni Four Cheese (Ruffino Pinot Grigio)

House made rigatoni in an imported fontina, gorgonzola, parmesan, and provolone cream sauce

\$44/person

Pappardelle Bolognese (The Seeker Riesling)

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

Chicken Martini (San Felice Vermentino)

Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce with a side of pasta marinara

Veal Saltimbocca (Crusher Pinot Noir)

Veal medallions over spinach topped with prosciutto and fontina in a sage and white wine sauce

Dolce

Cannoli

Sweet Mascarpone and Ricotta filling, chocolate chips

Traditional Cheesecake

Traditional cheesecake with creamy ricotta filling

Three layer Chocolate Cake

Chocolate cake with chocolate chips and chocolate sauce

*These foods may be served raw or cooked to order.
Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially for those with certain medical conditions.

+ Not inclusive of tax or gratuity