



Pasta Brioni

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

[Fast Food Industry →](#)

The 2025 US Pizza Restaurants & Industry Trends Report

[Pizza Industry →](#)

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)

2025 US Dining Restaurants & Industry Market Research

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

Most Ordered	
ITEM	PRICE
Penne Vodka Penne pasta in a creamy tomato sauce spiked with vodka.	\$17.99
Chicken Parmesan Dinner Served with spaghetti.	\$23.99
Rigatoni Bolognese Slow simmered beef, veal, pork, and vegetable ragu tossed with parmesan and topped with fresh mozzarella	\$21.99
Garlic Bread House Baked Bread Brushed with Garlic Butter and Baked with a side of Marinara	\$8.99
Spaghetti and Meatballs Spaghetti with 2 meatballs and fresh tomato sauce.	\$18.99
Rigatoni Four Cheese Provolone, fontina, gorgonzola and parmesan cheese.	\$20.99
Caesar Salad Scratch caesar romaine seasoned croutons and parmesan.	\$9.99
Toasted Ravioli Hand Breaded Ravioli with House Marinara	\$11.99
Lasagna Layers of fresh pasta, bolognese, béchamel, parmesan, mozzarella, basil, and marinara.	\$21.99
Caprese Salad Fresh mozzarella, sliced tomatoes, and basil with balsamic vinaigrette.	\$10.99
Cannoli House made sweet ricotta and mascarpone filling with a hint of cinnamon and chocolate chips	\$6.00
Traditional Cheesecake Mascarpone Cheesecake with a cinnamon graham cracker crust	\$9.00

Salads & Appetizers	
ITEM	PRICE
Caesar Salad (Salads & Appetizers) Scratch caesar romaine seasoned croutons and parmesan.	\$9.99
Toasted Fresh Mozz 6 discs of fresh mozzarella with our house marinara	\$12.99
Caprese Salad (Salads & Appetizers) Fresh mozzarella, sliced tomatoes, and basil with balsamic vinaigrette.	\$10.99
Chicken Wings 10 Hot, Mild, and BBQ Comes with 2 ranches	\$16.99
Greek Salad Chopped romaine tossed with tomatoes, cucumbers, red onions, peppers, kalamata olives, feta cheese, and balsamic vinaigr...	\$12.99
Cold Pasta Salad with Chicken Chopped romaine, cold pasta, kalamata olives, fresh tomatoes, sundried tomatoes, and parmesan cheese topped with a cream...	\$17.99
Crusted Chicken Salad Crusted chicken breast atop chopped romaine tossed with crispy prosciutto, tomatoes, corn, and cucumbers in a creamy par...	\$19.99
Garden Salad Chopped romaine, diced tomatoes, red onions, and cucumbers in a creamy italian dressing.	\$9.99

ITEM	PRICE
Chicken Wings 20 Hot, Mild, And BBQ Served with 2 Ranch	\$25.99
Toasted Ravioli (Salads & Appetizers) Hand Breaded Ravioli with House Marinara	\$11.99
Garlic Bread (Salads & Appetizers) House Baked Bread Brushed with Garlic Butter and Baked with a side of Marinara	\$8.99

Pizza

ITEM	PRICE
12" Pizza	\$13.99
Gluten Free Pizza	\$13.00
16" Pizza	\$18.99
14" Pizza	\$15.49

Specialty Pizza

ITEM	PRICE
Salsicia Sausage, peppers, onions & mushrooms.	\$16.99
Margherita Fresh mozzarella, tomato sauce, and basil	\$15.49
Four Cheese Fontina, mozzarella, gorgonzola & provolone.	\$16.99

Pasta Dinners

ITEM	PRICE
Penne Vodka (Pasta Dinners) Penne pasta in a creamy tomato sauce spiked with vodka.	\$17.99
Rigatoni Four Cheese (Pasta Dinners) Provolone, fontina, gorgonzola and parmesan cheese.	\$20.99
Chicken Parmesan Dinner (Pasta Dinners) Served with spaghetti.	\$23.99
Rigatoni Bolognese (Pasta Dinners) Slow simmered beef, veal, pork, and vegetable ragu tossed with parmesan and topped with fresh mozzarella	\$21.99
Spaghetti and Meatballs (Pasta Dinners) Spaghetti with 2 meatballs and fresh tomato sauce.	\$18.99
Lasagna (Pasta Dinners) Layers of fresh pasta, bolognese, béchamel, parmesan, mozzarella, basil, and marinara.	\$21.99
Capellini Primavera Penne pasta with julienne vegetables and spinach in a vegetarian herb broth.	\$18.99
Eggplant Parmesan Dinner Served with spaghetti.	\$19.99
Rigatoni Con Pollo Garlic, onion, basil, grilled chicken and eggplant with creamy tomato sauce.	\$22.99

ITEM	PRICE
Cheese Ravioli Cheese filled Ravioli in our House Marinara	\$16.99
Sandwiches	
ITEM	PRICE
Chicken Parmesan Grinder Sliced breaded chicken breast smothered in marinara and melted mozzarella.	\$16.99
Meatball Grinder Homemade beef, veal and pork meatballs with fresh tomato sauce and melted mozzarella.	\$15.99
Chicken Caesar Wrap Grilled chicken, Caesar dressing, fresh tomatoes, parmesan, mozzarella, and romaine lettuce	\$14.99
Sausage and Peppers Grinder Italian sausage with bell peppers, onions, marinara, and mozzarella	\$15.99
Eggplant Parmesan Grinder Thin sliced, battered eggplant with marinara and melted mozzarella.	\$14.99
Italian Beef	\$16.99
Chicken Chipotle Wrap Grilled chicken with sundried tomatoes, lettuce, mozzarella, parmesan, and smoky chipotle sauce in an herb tortilla.	\$14.99
Grilled Chicken Sub Grilled chicken, fresh mozzarella, sliced tomatoes, basil, caesar, and red wine vinaigrette.	\$16.49
Homemade Desserts	
ITEM	PRICE
Three layer Chocolate Cake Our "big brick of fudge"	\$9.00
Traditional Cheesecake (Homemade Desserts) Mascarpone Cheesecake with a cinnamon graham cracker crust	\$9.00
Cannoli (Homemade Desserts) House made sweet ricotta and mascarpone filling with a hint of cinnamon and chocolate chips	\$6.00
Strawberry Swirl Cake Graham cracker crust, shortcake, and strawberry cheesecake topped with macerated strawberries	\$9.00
Limoncello Cheesecake Sweetened lemon ricotta and limoncello dipped lady fingers topped with sweet lemon curd	\$9.00
Drinks	
ITEM	PRICE
Can Coke, Diet Coke, Sprite, and A&W Root Beer	\$2.99
Two Liter Bottle Coke, Diet Coke, Sprite, and Root Beer	\$5.99
Six Pack	\$11.99
Kid's Menu	
ITEM	PRICE

Kid Spaghetti Marinara	\$7.49
Kid Spaghetti Butter	\$7.49
Kid Penne Alfredo	\$8.99
Kid Spaghetti and Meatball	\$8.99

Misc items

ITEM	PRICE
Meatball (ea) Three homemade meatballs served in a tomato sauce.	\$3.00
Bread Roll	\$1.00
Side Ranch	\$1.00
Side Marinara	\$1.50
16oz Marinara	\$9.00
32oz Marinara	\$12.00

Most Ordered

ITEM	PRICE
Calamari Fritta Hand cut and breaded in our special seasoned flour with spicy marinara	\$19.00
Emma's Dumplings Impastata ricotta, mozzarella, parmesan, and spinach dumplings with Vodka sauce	\$19.00
Papperdelle Bolognese Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella	\$24.00
Lobster Ravioli Lobster and mascarpone stuffed ravioli in a white wine, lemon, and cream sauce with shrimp, asparagus, and tomatoes	\$37.00
Chicken Martini Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce	\$30.00
Chicken Gorgonzola Sauteed chicken breast topped with Emma's Dumplings	\$29.00
Bruschetta Board Roasted tomato with three cheese spread, fig & mascarpone with crispy prosciutto, and pesto, red pepper, and fresh mozza...	\$17.00
Mushroom Ravioli Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with shiitake mushrooms, prosciutto,...	\$29.00
Veal Picatta Veal medallions in a traditional lemon and white wine pan sauce topped with capers	\$32.00
Chicken Luca Brasi (Entree) Poulet Luca Brasi: Poitrine de poulet croustillante surmontée d'une salade hachée aux tomates, nappée de notre vinaigret...	\$25.00
Veal Shiitake Médallions de veau accompagnés de champignons shiitake et de prosciutto en dés, enrobés dans une sauce au vin marsala ri...	\$34.00
Linguine Pesto con Pollo Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto	\$25.00

Dining Room Soups/Salads	
ITEM	PRICE
Beet Salad (Entree) Poached beets over honey balsamic topped with spring mix, feta, figs, and almonds in a citrus vinaigrette	\$19.00
Salmon Salad (Entree) Grilled sweet balsamic salmon over chopped greens topped with grilled eggplant, roasted red peppers, and julienne vegeta...	\$30.00
Chicken Luca Brasi (Entree) (Dining Room Soups/Salads) Crispy chicken breast topped with a chopped salad with tomatoes and house balsamic vinaigrette	\$25.00
Chopped Salad Spring mix, prosciutto, pepperoncini, shaved carrots, feta, olives, and sundried tomatoes in a Caesar and balsamic dress...	\$13.00

Dining Room Appetizers	
ITEM	PRICE
Bruschetta Board (Dining Room Appetizers) Un tableau varié de petites bouchées : tomates rôties sur un mélange de trois fromages crémeux, figues sucrées accompagn...	\$17.00
Calamari Fritta (Dining Room Appetizers) Tranches de calamars enrobées de notre chapelure épicée et servies avec une marinara relevée.	\$19.00
Zuppa di Mussels Black mussels in a fresh basil, shaved garlic, and tomato seafood broth	\$19.00
Roasted Red Pepper Platter Red peppers, prosciutto, fresh mozzarella, sliced tomatoes, and balsamic vinaigrette	\$19.00
Emma's Dumplings (Dining Room Appetizers) Impastata ricotta, mozzarella, parmesan, and spinach dumplings with Vodka sauce	\$19.00
Burrata Burrata ball over honey balsamic reduction with toasted ciabatta, prosciutto, sundried tomatoes, and olives	\$19.00

Dining Room Classics	
ITEM	PRICE
Eggplant Parmesan	\$23.00
Veal Sorrentino Veal medallions topped with prosciutto, shaved eggplant, and fresh mozzarella in a light marsala wine sauce	\$34.00
Chicken Alfredo	\$30.00
Chicken Martini (Dining Room Classics) Poulet en croûte de parmesan accompagné de tendres asperges, nappé d'une sauce au vin blanc.	\$30.00
Shrimp Scampi Crevettes sautées dans une sauce classique à l'ail et au vin blanc, servies sur un risotto crémeux à la tomate rôtie.	\$30.00
Veal Picatta (Dining Room Classics) Veal medallions in a traditional lemon and white wine pan sauce topped with capers	\$32.00
Veal Shiitake (Dining Room Classics) Veal medallions tossed with shiitake mushrooms and diced prosciutto in a hearty marsala wine sauce	\$34.00
Chicken Gorgonzola (Dining Room Classics) Sauteed chicken breast topped with Emma's Dumplings	\$29.00
Grilled Salmon Grilled Atlantic Salmon filet over pesto risotto with peas and roasted red peppers	\$34.00

Homemade Ravioli

ITEM	PRICE
Short Rib Ravioli	\$31.00
Fausses côtes de bœuf mijotées longuement jusqu'à tendreté, enveloppées dans une délicate pâte fraîche. Le tout se marie...	
Mushroom Ravioli (Homemade Ravioli)	\$29.00
Stuffed with two kinds of mushrooms and mascarpone cheese in a fontina cream sauce with shiitake mushrooms, prosciutto,...	
Lobster Ravioli (Homemade Ravioli)	\$37.00
Lobster and mascarpone stuffed ravioli in a white wine, lemon, and cream sauce with shrimp, asparagus, and tomatoes	

Dining Room Pastas

ITEM	PRICE
Linguine Pescatore	\$39.00
Clams, mussels, shrimp, and calamari in a fresh basil, garlic, and tomato seafood broth	
Linguine Pesto con Pollo (Dining Room Pastas)	\$25.00
Diced chicken breast, shiitake mushrooms, and sundried tomatoes with house basil pesto	
Penne Milan	\$24.00
Lingine Vongole	\$33.00
Large helping of clams in a garlic and herb seafood herb broth	
Papperdelle Bolognese (Dining Room Pastas)	\$24.00
Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella	

Drinks

ITEM	PRICE
Cans	\$2.99
Two Liter Bottles	\$5.99
Six Packs	\$9.99

Desserts

ITEM	PRICE
Traditional Cheesecake	\$9.00
Three Layer Chocolate Cake	\$9.00
Cannoli	\$6.00

Extras

ITEM	PRICE
Meatball	\$3.00
Side of Ranch	\$1.00
Bread Roll	\$1.00

Kid's Menu

ITEM	PRICE
Kid Penne Alfredo	\$8.99
Kid Spaghetti and Meatball	\$8.99
Kid Spaghetti Butter	\$7.49
Kid Spaghetti Marinara	\$7.49

Pasta Dinners

ITEM	PRICE
Penne Vodka Penne pasta in a creamy tomato sauce spiked with vodka.	\$17.99
Rigatoni Four Cheese Provolone, fontina, gorgonzola and parmesan cheese.	\$20.99
Rigatoni Bolognese Slow simmered beef, veal, pork, and vegetable ragu tossed with parmesan and topped with fresh mozzarella	\$21.99
Rigatoni Con Pollo Garlic, onion, basil, grilled chicken and eggplant with creamy tomato sauce.	\$22.99
Chicken Parmesan Dinner Served with spaghetti.	\$23.99
Lasagna Layers of fresh pasta,bolognese, bechamel, parmesan, mozzarella, basil, and marinara.	\$21.99
Spaghetti and Meatballs Spaghetti with 2 meatballs and fresh tomato sauce.	\$18.99
Eggplant Parmesan Dinner. Served with spaghetti.	\$19.99
Capellini Primavera Penne pasta with julienne vegetables and spinach in a vegetarian herb broth.	\$18.99
Cheese Ravioli	\$16.99

Pizza

ITEM	PRICE
12" BYO Pizza	\$13.99
12" Margherita Pizza Fresh mozzarella, tomato sauce, and basil	\$15.49
16" BYO Pizza	\$18.99
14" BYO Pizza	\$15.49
16" Margherita Pizza Fresh mozzarella, tomato and olives.	\$20.49
12" Four Cheese Pizza Fontina, mozzarella, gorgonzola and provolone.	\$16.99
12" Salsiccia Pizza Sausage, peppers, onions and mushrooms.	\$16.99

ITEM	PRICE
16" Salsiccia Pizza Sausage, peppers, onions and mushrooms.	\$21.99
16" Four Cheese Pizza Fontina, mozzarella, gorgonzola and provolone.	\$20.99
14" Salsiccia Pizza Sausage, peppers, onions and mushrooms.	\$18.99
14" Margherita Pizza Fresh mozzarella, tomato and olives.	\$17.49
14" Four Cheese Pizza Fontina, mozzarella, gorgonzola and provolone.	\$18.49

Sandwiches

ITEM	PRICE
Chicken Parmesan Grinder Sliced breaded chicken breast smothered in marinara and melted mozzarella. Served with pasta salad.	\$17.99
Meatball Grinder Homemade beef, veal and pork meatballs with fresh tomato sauce and melted mozzarella. Served with pasta salad.	\$15.99
Grilled Chicken Sub Grilled chicken, fresh mozzarella, sliced tomatoes, basil, caesar, and red wine vinaigrette. Served with pasta salad	\$16.49
Eggplant Parmesan Grinder Thin sliced, battered eggplant with marinara and melted mozzarella. Served with pasta salad.	\$14.99
Sausage and Peppers Grinder Italian sausage with bell peppers, onions, marinara, and mozzarella. Served with pasta salad.	\$15.99
Chicken Chipotle Wrap Grilled chicken with sundried tomatoes, lettuce, mozzarella, parmesan, and smoky chipotle sauce in an herb tortilla. Se...	\$14.99
Italian Beef	\$16.99
Chicken Caesar Wrap	\$14.99

Salads

ITEM	PRICE
Caesar Salad	\$9.99
Greek Salad Chopped romaine tossed with tomatoes, cucumbers, red onions, peppers,kalamata olives,feta cheese,and balsamic vinaigrett...	\$12.99
Caprese Salad Fresh mozzarella, sliced tomatoes, and basil with balsamic vinaigrette.	\$10.99
Cold Pasta Salad with Chicken Chopped romaine, fresh pasta, kalamata olives, fresh tomatoes, sundried tomatoes, and parmesan cheese topped with a crea...	\$17.99
Crusted Chicken Salad Crusted chicken breast atop chopped romaine tossed with crispy prosciutto, tomatoes, corn, and cucumbers in a creamy par...	\$19.99
Garden Salad Chopped romaine, diced tomatoes, red onions, and cucumbers in a creamy italian dressing.	\$9.99

Appetizers

ITEM	PRICE
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Garlic Bread	\$8.99
Our house made bread brushed with garlic butter and baked.	
Toasted Ravioli	\$11.99
Hand breaded crispy ravioli with house marinara.	
Toasted Fresh Mozz	\$12.99
6 discs of fresh mozzarella hand breaded with our house marinara	
Chicken Wings (10)	\$16.99
Twice cooked and crispy with ranch and carrots	
Chicken Wings (20)	\$25.99
Twice cooked and crispy with ranch and carrots	

Pastas and Raviolis

ITEM	PRICE
Short Rib Ravioli	\$31.00

Classics

ITEM	PRICE
Shrimp Scampi	\$30.00
Shrimp sauteed in a traditional garlic and white wine sauce over creamy roasted tomato risotto	
Veal Chop Parmesan	\$46.00
Bone-in Tomahawk Ribeye pounded thin, crusted with housemade bread crumbs, and smothered in marinara and mozzarella. Se...	
Chicken Alfredo	\$29.00

Salads & Apps

ITEM	PRICE
Beet Salad (Entree)	\$19.00
Poached beets over honey balsamic topped with spring mix, feta, figs, and almonds in a citrus vinaigrette	