★ Rate your favorite items and earn points →

pricelisto

Pasta Brioni

Pasta Brioni

Menu Prices — October 24, 2026

Pasta Brioni menu with prices in United States, updated October 2019: 164 items across 22 categories, prices from $1.00 to $46.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Pasta Brioni Menu with Prices (United States)

Pasta Brioni menu with prices in United States, updated October 2019: 164 items across 22 categories, prices from $1.00 to $46.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/pasta-brioni

Menu categories: Most Ordered · Salads & Appetizers · Pizza · Specialty Pizza · Pasta Dinners · Sandwiches · Homemade Desserts · Drinks · Kid's Menu · Misc items · Dining Room Soups/Salads · Dining Room Appetizers · Dining Room Classics · Homemade Ravioli · Dining Room Pastas · Desserts · Extras · Salads · Appetizers · Pastas and Raviolis · Classics · Salads & Apps

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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**

ITEM	PRICE
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 Médaillons 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**

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

Dining Room Pastas

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

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**

ITEM	PRICE
12'' Four Cheese Pizza Fontina, mozzarella, gorgonzola and provolone.	**$16.99**
12" Salsiccia Pizza Sausage, peppers, onions and mushrooms.	**$16.99**
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
Garlic Bread Our house made bread brushed with garlic butter and baked.	**$8.99**
Toasted Ravioli Hand breaded crispy ravioli with house marinara.	**$11.99**
Toasted Fresh Mozz 6 discs of fresh mozzarella hand breaded with our house marinara	**$12.99**
Chicken Wings (10) Twice cooked and crispy with ranch and carrots	**$16.99**
Chicken Wings (20) Twice cooked and crispy with ranch and carrots	**$25.99**

Pastas and Raviolis

ITEM	PRICE
Short Rib Ravioli	**$31.00**

Classics

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

Salads & Apps

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