

BRIO

STARTERS

- Spicy Shrimp & Eggplant** 14
Pan-seared wild-caught shrimp, crispy eggplant, black cream sauce | 690 cal |
- Lobster Ravioli** 12
Succulent Maine lobster wrapped in thin handmade ravioli drizzled with a light lemon sauce | 285 cal |
- Calamari** 9
Crispy wild-caught calamari, pepperoncinis, fresh arrabiatta, lemon aioli | 710 cal |
- Crab Cake** 17
The best jumbo lump crab and spring onion lightly seared. Almost all crab and no cake | 660 cal |
- Carpaccio** 12
Shaved tender beef, field greens, capers, mustard aioli, Parmigiano Reggiano | 700 cal |
- Tomato Caprese** 9
Vine-ripened tomatoes, fresh Mozzarella, tender basil, extra virgin oil, sea salt | 210 cal |

FLATBREADS

- Margherita Flatbread** 9
Vine-ripened tomatoes, fresh Mozzarella and tender basil | 900 cal |
- Chicken Pesto Flatbread** 11
Tender chicken with fresh Mozzarella, Mascarpone, aged Parmigiana and drizzled with house-made pesto | 1140 cal |

SOUPS

- Sorrento Chicken Soup** 6
Homemade soup with organic free-range chicken and tender vegetables, finished with a hint of lemon | 160 cal |
- Lobster Bisque** 8
Indulgent sweet Maine lobster, light cream with a touch of Sherry | 490 cal |
- Soup of the Day** 6
170 - 350 cal |

SIDE SALADS

- Insalata Della Casa** 6
Tender arugula, fresh greens, vine-ripened tomatoes, crispy Parmigiana with a light lemon vinaigrette or creamy Parmesan dressing | 145 / 180 cal |
- Caesar Salad** 8
Tender cut romaine, aged Parmigiana, house-made Caesar dressing with toasted croutons | 310 cal |
Add Grilled Chicken | 220 cal | 6 Add Grilled Shrimp | 160 cal | 7
- Chopped Salad** 7
Chopped greens, tomatoes, black olives, red onion, cucumber, Feta with red wine vinaigrette or creamy Parmesan dressing | 210 / 285 cal |

ENTRÉE SALADS

- Strawberry Balsamic Chicken Salad** 14
Thinly sliced grilled chicken, mixed greens, strawberries, grapes, spicy pecans, Gorgonzola, balsamic, herb vinaigrette | 900 cal |
- Seared Salmon Salad** 17
Salmon, tender arugula, fresh greens, vine-ripened tomatoes, in a light lemon vinaigrette | 660 cal |
- Prime Filet Salad** 23
Sliced prime beef filet, tender arugula, fresh greens, vine-ripened tomatoes, in a light lemon vinaigrette with a side of creamy Gorgonzola dressing | 760 cal |

FAMILY RECIPES

- Spaghetti Pesto** 13
The freshest basil, most tender parsley with a hint of aged Parmigiana and drizzled with the purest olive oil tossed with al dente spaghetti | 850 cal |
- Spaghetti Pomodoro** 14
A delicate marriage of fresh vine-ripened tomatoes, fragrant basil, fresh Mozzarella, extra virgin olive oil and aged Grana Padano Zanetti | 790 cal |
- Spaghetti Cacio E Pepe** 14
Meaning "cheese + pepper". Al dente spaghetti with aged Grana Padano Zanetti, creamy butter and fresh cracked black pepper | 830 cal |

CLASSIC PASTAS

- Chicken Pesto Spaghetti (Pasta Pesto)** 18
Grilled chicken and fresh spinach with spaghetti tossed in a light fresh pesto, topped with shaved Grana Padano Zanetti | 920 cal |
- Pasta Alla Vodka** 19
Ricotta-filled pasta, spicy tomato cream sauce, crispy pancetta | 1180 cal |
- Mushroom Ravioli** 16
Sautéed wild mushrooms wrapped in thin ravioli prepared Cacio e Pepe style | 410 cal |
- Chicken Rigatoni (Pasta Brio)** 19
Tender grilled chicken, crimini mushrooms tossed with rigatoni in a roasted red pepper sauce | 940 cal |
- Spaghetti Bolognese** 17
Organic grass-fed ground beef and all-natural pork, white wine and fresh tomato cooked slow and long | 760 cal |
- Spaghetti Carbonara** 17
Al dente spaghetti, crispy pancetta, sweet onion tossed in a light cream sauce | 840 cal |
- Lasagne** 19
Signature meat sauce, alfredo, Ricotta, Mozzarella | 1360 cal |

CHICKEN

- Lemon & Rosemary Roasted Chicken** 22
Organic free-range roasted half chicken with pesto crushed potatoes | 1210 cal |
- Pollo Caprese** 18
Tender grilled chicken with vine-ripened tomatoes, the freshest basil, fresh Mozzarella, capellini pomodoro, pesto vinaigrette | 880 cal |
- Chicken Milanese** 21
Crispy Romano chicken, herb pasta, signature pomodoro | 1250 cal |

SEAFOOD

- Pan-Seared Salmon** 23
Salmon, sautéed spinach and roasted fingerling potatoes with fresh rosemary | 610 cal |
- Shrimp & Lobster Fettuccine** 26
Sautéed wild-caught shrimp and succulent lobster, fresh fettuccine in a light cream sauce | 850 cal |
- Shrimp Capri** 21
Sautéed wild-caught jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce and stone-pressed extra virgin olive oil tossed with capellini | 730 cal |
- Fish of the Day** Ask what our Chef has prepared | 780 - 820 cal | **Mkt Price**

MEATS

- Prime Center Cut Filet** 45
Prime 7 oz. filet served with roasted fingerling potatoes with fresh rosemary and fresh green beans | 890 cal |
- Bistecca** 27
Tender top choice 10 oz. certified Angus ribeye served with pesto crushed potatoes and fresh green beans | 1340 cal |
- Lamb Chops** 34
Double-cut New Zealand lamb chops, pesto crushed potatoes and grilled asparagus | 910 cal |

DESSERTS

- Lemon Sorbetto** 5
Fresh lemon sorbetto, lightly tart and sweet, a refreshing end to your meal | 110 cal |
- Crema Catalana** 6
An Italian baked custard topped with caramelized sugar | 390 cal |
- Tiramisu** 7
Traditional espresso-soaked lady fingers, Mascarpone and cocoa | 330 cal |
- Lemon Ricotta Cheesecake** 7
A homemade Italian family recipe combining sweet Ricotta, fresh lemon and vanilla. Drizzled with Acacia honey. | 1350 cal |
- Chocolate Cake** 8
Molten chocolate cake, vanilla bean gelato | 790 cal |

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We wish you a most enjoyable dining experience as you 'eat well' and 'live well'. Please let our Chef know if you have any allergies. Our pesto sauce is made with pine nuts. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. We care deeply about our guests. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.