

# BRIO

## STARTERS

- Spicy Shrimp & Eggplant** 14  
Pan-seared wild-caught shrimp, crispy eggplant, black pepper 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 |
- Roasted Garlic, Spinach & Artichoke Dip** 9  
Creamy spinach, roasted garlic, artichoke dip, Parmesan flatbread | 850 cal |
- Tomato Caprese** 9  
Vine-ripened tomatoes, fresh Mozzarella, tender basil, extra virgin olive oil, sea salt | 210 cal |
- Carpaccio** 12  
Shaved tender beef\*, field greens, capers, mustard aioli, Parmigiana Reggiano | 700 cal |

## FLATBREADS

- Margherita Flatbread** 9  
Vine-ripened tomatoes, fresh Mozzarella, tender basil, extra-virgin olive oil, flaked sea salt | 900 cal |
- Chicken Pesto Flatbread** 11  
Tender chicken with fresh Mozzarella, Mascarpone, aged Parmigiana, drizzled with house-made pesto | 890 cal |

## SOUPS

- Sorrento Chicken Soup** 6  
Homemade soup with organic free-range chicken, 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**
- Wedge Salad** 7  
Iceberg wedge, Gorgonzola, crispy bacon, tomatoes, creamy Parmesan dressing | 370 cal |
- Chopped Salad** 7  
Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette or creamy Parmesan dressing | 210 / 285 cal |

## ENTRÉE SALADS

- Mediterranean Salad** 11  
Tender arugula, fresh greens, shaved fennel, asparagus, cucumbers, multi-color carrots, golden beets, fresh orange, shaved red onion and Ricotta Salata cheese tossed in a fresh lemon vinaigrette | 490 cal |  
*Add Pan-Seared Salmon\** | 320 cal | **6**
- Strawberry Balsamic Chicken Salad** 14  
Thinly sliced grilled chicken, mixed greens, strawberries, grapes, spicy pecans, Gorgonzola, balsamic, herb vinaigrette | 900 cal |
- Grilled Salmon Salad** 17  
Fresh salmon\*, field greens, tomatoes, grilled asparagus, Feta, crispy flatbread, balsamic glaze | 810 cal |
- Grilled Steak Salad** 18  
Sliced tender steak\*, mixed lettuce, tomatoes, Gorgonzola, crimini mushrooms, spicy pecans, creamy horseradish, balsamic glaze | 950 cal |

Please let us know if you have any allergies. Some of our menu items contain nuts.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.

## FAMILY RECIPES

- Spaghetti Pesto** 13  
The freshest basil, most tender parsley with a hint of aged Parmigiana, pine nuts, drizzled with the purest extra virgin 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, aged Grana Padano Zanetti | 790 cal |
- Spaghetti Cacio E Pepe** 14  
Meaning "cheese + pepper". Al dente spaghetti with aged Grana Padano Zanetti, creamy butter, fresh cracked black pepper | 830 cal |
- Spaghetti Bolognese** 17  
Organic grass-fed ground beef and all-natural pork, white wine, fresh tomato cooked slow and long | 760 cal |

## CLASSIC PASTAS

- Chicken Pesto (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 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 | 880 cal |
- Pollo Caprese** 18  
Tender grilled chicken with vine-ripened tomatoes, the freshest basil, fresh Mozzarella, capellini pomodoro, pesto vinaigrette | 880 cal |
- Chicken Limone** 19  
Sautéed chicken, lemon, capers, roasted vegetables, Yukon Gold mashed potatoes | 1040 cal |
- Grilled Chicken Marsala "Under the Brick"** 18  
Herb-marinated chicken, mushroom Marsala sauce, roasted vegetables, Yukon Gold mashed potatoes | 860 cal |
- Chicken Milanese** 21  
Crispy Romano chicken, herb pasta, signature pomodoro | 1250 cal |

## SEAFOOD

- Grilled Salmon Fresca** 24  
Fresh salmon\*, grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic glaze | 460 cal |
- Pan-Seared Salmon** 23  
Fresh salmon\*, sautéed spinach, roasted fingerling potatoes with fresh rosemary | 610 cal |
- Shrimp & Lobster Fettuccine** 26  
Sautéed wild-caught shrimp and succulent lobster, fresh fettuccine, tossed in a light cream sauce | 850 cal |
- Shrimp Capri** 21  
Sautéed wild-caught jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce, stone-pressed extra virgin olive oil, white wine, garlic, tossed with casarecce pasta | 890 cal |
- Fish of the Day** Ask what fish\* 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 |
- Gorgonzola Crusted Beef Medallions** 24  
Beef medallions\*, mushroom Marsala sauce, roasted vegetables, Yukon Gold mashed potatoes | 1180 cal |
- Bistecca** 26  
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 |