

## SMALL PLATES

**Roasted Garlic, Spinach & Artichoke Dip** 9.95  
Creamy spinach, roasted garlic, artichoke dip, Parmesan flatbread (850 cal)

**Beef Carpaccio\*** 11.95  
Shaved tender beef, field greens, capers, mustard aioli, Parmigiano Reggiano (700 cal)

**Spicy Shrimp & Eggplant** 12.95  
Pan seared shrimp, crispy eggplant, black pepper cream sauce (690 cal) **LT**

**Calamari** 11.25  
Crispy wild-caught calamari, pepperoncinis, fresh arrabiatta, lemon aioli (810 cal)

**Tomato Caprese** 9.95  
Tomatoes, Mozzarella, basil, field greens, balsamic (300 cal) **LT**

**Burrata & Ciabatta** 10.95  
Creamy fresh Burrata, roasted tomato, grilled ciabatta (1620 cal)

**Margherita Flatbread** 13.95  
Vine-ripened tomatoes, Mozzarella, basil (740 cal)

**Sausage & Pepperoni Flatbread** 13.95  
Sausage, pepperoni, Mozzarella, Ricotta, tomato sauce (1150 cal)

## BRUSCHETTA

**Roasted Red Pepper** 11.95  
Roasted red pepper, Mozzarella, basil, balsamic glaze (1030 cal)

**Sliced Steak\*** 14.25  
Grilled steak, Gorgonzola, arugula, charred tomato (910 cal)

**Spicy Shrimp** 12.95  
Tender shrimp, lobster butter sauce, charred tomato, Fontina (990 cal)

**Bruschetta Sampler\*** 15.95  
A trio of roasted red pepper, sliced steak, spicy shrimp bruschetta (1470 cal)

## SOUPS &amp; SALADS

**Zuppa & Insalata** 10.95  
Soup of the Day with your choice of a Chopped, Caesar or Wedge Salad  
Lobster Bisque or Kale Caesar add \$1 (280-910 cal)

**Lobster Bisque** 6.95  
(490 cal) **LT**

**Soup of the Day** 5.95  
(70-350 cal) **LT**

**Caesar Salad** 5.95  
Tender cut romaine, aged Parmesan, house-made Caesar dressing, brioche croutons (310 cal) **LT**

**Kale Caesar** 7.25  
Crispy pancetta, tomatoes, Parmigiano Reggiano, chopped egg, brioche croutons (420 cal) **LT**

**Wedge Salad** 6.25  
Iceberg wedge, Gorgonzola, crispy bacon, tomatoes, creamy Parmesan dressing (370 cal) **LT**

**Brio Chopped Salad** 5.95  
Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette (210 cal) **LT**

## BRUNCH

Available Saturday & Sunday until 3 p.m.

**Scrambled Eggs & Bacon** 10.95  
Cage-free scrambled eggs, Applewood bacon, brunch potatoes, brioche toast (1180 cal)

**Sicilian Omelette** 12.95  
Smoked ham, Applewood bacon, sausage, caramelized onions, roasted tomatoes, Mozzarella, brunch potatoes (1580 cal)

**Ham & Biscuit Benedict\*** 11.50  
Poached cage-free eggs, ham, biscuit, grilled asparagus, hollandaise, brunch potatoes (1540 cal)

**Vegetable Omelette** 11.25  
Egg whites, broccoli, crimini mushrooms, red peppers, Mozzarella, avocado, charred tomato salsa, fresh fruit (420 cal) **LT**

**Berries & Cream French Toast** 11.95  
Cream cheese stuffed brioche french toast, Applewood bacon (1260 cal)

**Shrimp & Grits\*** 13.25  
Black pepper shrimp, creamy smoked Gouda polenta, poached cage-free egg, ciabatta (800 cal)

**BRUNCH BEVERAGES** Mimosa 7.50 (120 cal) Bloody Mary 7.95 (220 cal) Peach Bellini 7.50 (260 cal)  
White Peach Sangria 7.95 (190 cal) Sangria Rosa 8.50 (170 cal) Italian Mule 8.50 (200 cal)

## SIGNATURE PASTAS

**Pasta Pesto** 15.75  
Angel hair, grilled chicken, light pesto, Feta, caramelized onions, spinach, tomatoes, red peppers (680 cal) **LT**

**Mushroom Ravioli Di Bello** 14.25  
Mushroom ravioli, tomatoes, champagne brown butter (510 cal) **LT**

**Pasta Brio** 15.95  
Rigatoni, grilled chicken, crimini mushrooms, roasted red pepper sauce (940 cal)

**Pasta Alla Vodka** 16.75  
Ricotta-filled pasta, spicy tomato cream, pancetta (1180 cal)

**Campanelle Carbonara** 16.95  
Grilled chicken, campanelle pasta, bacon, tender spinach, Parmesan, creamy Alfredo (1040 cal)

## CHEF SPECIALTIES

**Grilled Salmon Fresca\*** 19.95  
Fresh salmon, grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic (460 cal) **LT**

**Shrimp Mediterranean** 16.75  
Seasoned shrimp, orzo, farro, broccoli, spinach, asparagus, tomatoes, pesto vinaigrette, Feta (450 cal) **LT**

**Mezza Chicken Milanese** 13.95  
Crispy Romano chicken, herb pasta, pomodoro (770 cal)

**Mezza Grilled Chicken Marsala "Under the Brick"** 14.95  
Herb marinated chicken, mushroom Marsala sauce, roasted vegetables, Yukon Gold mashed potatoes (650 cal) **LT**

**Mezza Chicken Limone** 14.25  
Sautéed chicken, lemon, capers, roasted vegetables, Yukon Gold mashed potatoes (880 cal)

**Mezza Lasagna & Insalata** 16.25  
Half portion of Lasagna Bolognese, choice of Chopped, Caesar or Wedge Salad (900-1060 cal)

## ENTRÉE SALADS

**Pesto Chicken & Quinoa Salad** 14.50  
Tender chicken, red peppers, asparagus, quinoa, farro, cucumber, chickpeas, tomatoes, Feta, arugula, creamy herb dressing (530 cal) **LT**

**Strawberry Balsamic Chicken Salad** 14.50  
Thinly sliced grilled chicken, mixed greens, strawberries, grapes, spicy pecans, Gorgonzola, balsamic, herb vinaigrette (900 cal)

**Grilled Salmon Salad\*** 16.95  
Fresh salmon, field greens, tomatoes, grilled asparagus, Feta, crispy flatbread, balsamic (810 cal)

**Grilled Steak Salad\*** 16.95  
Sliced steak, mixed lettuce, tomatoes, Gorgonzola, crimini mushrooms, spicy pecans, creamy horseradish, balsamic (950 cal)

**Kale Caesar Grande**  
Crispy pancetta, tomatoes, Parmigiano Reggiano, chopped egg, brioche croutons

Grilled or crispy chicken 13.95  
(620/720 cal)

Fresh grilled salmon\* 16.95  
(720 cal)

## SANDWICHES

**Burger Americano\*** 13.75  
All beef burger, white Cheddar, tomatoes, pickles, red onion, lettuce, special sauce, Tuscan fries (1660 cal)  
Fried egg add \$1 (190 cal)

**Pesto Chicken Club** 13.95  
Grilled chicken, Applewood bacon, lettuce, tomatoes, Provolone, pesto, avocado mayo, toasted brioche, house-made chips (1240 cal)

Add Soup of the Day, Chopped, Caesar or Wedge Salad to any entrée 4.95 Lobster Bisque or Kale Caesar 5.95

## DESSERT

**Warm Chocolate Cake** 7.25  
Molten chocolate cake, anglaise, vanilla bean gelato (890 cal)

**Tiramisu** 6.75  
Lady fingers, coffee liqueur, Mascarpone, cocoa (450 cal)

**Caramel Mascarpone Cheesecake** 7.95  
Mascarpone cream, anglaise (830 cal)

**Crème Brûlée Petite** 4.25  
Cooked creamy custard, vanilla bean, caramelized sugar (610 cal)

**Chef's Seasonal Petite** 4.25  
Chef-inspired, fresh seasonal ingredients (280-690 cal)

**LT** INDICATES MENU ITEMS THAT ARE 695 CALORIES OR LESS

Gluten-free menu and gluten-free pasta available upon request

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

## COCKTAILS

### BRUNCH BEVERAGES

	<i>glass</i>	<i>pitcher*</i>
<b>Bloody Mary</b> Slightly spicy, made with Tito's Handmade Vodka	7.95	24
<b>Peach Bellini</b> Peach nectar, Peach Schnapps, Prosecco, frozen	7.5	22
<b>Mimosa</b> Freshly squeezed orange juice, Prosecco	7.5	22
<b>White Peach Sangria</b> Peach nectar, fresh berries, citrus fruits, Peach Schnapps, Chardonnay, rocks	7.95	24
<b>Sangria Rosa</b> Raspberry Vodka, fresh pineapple and strawberries, Ca' Bianca Brachetto d'Acqui, rocks	8.5	25
<b>Italian Mule</b> Absolut Vodka, Il Tramonto Limoncello, ginger beer, rocks	8.5	

\*Sold by the pitcher where legally available

(120-260 cal per drink | 480-1040 cal per pitcher)

### HOT BEVERAGES

<b>Caffé Disaronno</b> Amaretto Disaronno, Grand Marnier, Dark Crème de Cacao, coffee, whipped cream	5.5
<b>Caffé Italiano</b> Frangelico, Dark Crème de Cacao, coffee, whipped cream	5.5

### Coffee, Espresso, Latté, Cappuccino, Hot Tea

(2-210 cal per drink)

### BREWS

Blue Moon Belgian White	Peroni Nastro Azzurro
Bud Light	Stella Artois
Coors Light	
Michelob Ultra	
Miller Lite	
Sam Adams	
Corona	

#### CRAFT BEERS

Ask about our current craft beer selection (95-350 cal per 12oz)

### ZERO-PROOF COCKTAILS

<b>Lemonade</b> Housemade, sugar rim	3
<b>Berry Lemonade</b> Monin Syrup, housemade lemonade, sugar rim	3.5
<b>White Peach Palmer</b> Monin White Peach Syrup, housemade lemonade and iced tea	3.5
<b>Mango Iced Tea</b> Monin Mango Syrup, freshly brewed iced tea	3.5
<b>San Benedetto</b> Imported Peach Tea	3.75
	<i>sm</i> <i>lg</i>
<b>San Pellegrino Sparkling</b>	3 5
<b>Acqua Panna</b>	3 5

(0-170 cal per drink)

### BOTTLED FOR BRIO

<b>Porta Palo By Cantine Settesoli</b> (Sicily, Italy) Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon
6oz 7.5 (125-160 cal) 9oz 11 (185-240 cal) BTL 30 (525-675 cal)

## WINES

### WHITES

	<i>6oz</i>	<i>9oz</i>	<i>BTL</i>
<b>Moscato, Caposaldo</b> (Lombardy, Italy)	8.5	12.5	34
<b>Riesling, Wente Vineyards Riverbank</b> (Monterey, CA)	8	12	32
<b>Rosé, Charles Smith ViNO</b> (Columbia Valley, WA)	9	13.5	36
<b>Pinot Grigio, Sartori Family Reserve</b> (Veneto, Italy)	8	12	32
<b>Pinot Grigio, Torre di Luna</b> (Trentino, Italy)	9.5	14	38
<b>Pinot Grigio, Santa Margherita</b> (Valdadige, Italy)	13	19.5	52
<b>Sauvignon Blanc, Matua Valley</b> (Marlborough, New Zealand)	9.5	14	38
<b>Sauvignon Blanc, Kim Crawford</b> (Marlborough, New Zealand)	11	16.5	44
<b>Chardonnay, Unoaked, Hess Shirltail Ranches</b> (Monterey, CA)	9.5	14	38
<b>Chardonnay, Benziger Family Winery</b> (Sonoma, CA)	10	15	40
<b>Chardonnay, Migration by Duckhorn</b> (Russian River Valley, CA)			50
<b>Chardonnay, Sonoma-Cutrer</b> (Russian River Ranches, CA)	13.5	20	54
<b>Chardonnay, Cakebread Cellars</b> (Napa Valley, CA)			79

### BUBBLY

	<i>split</i>	<i>5oz</i>	<i>BTL</i>
<b>Prosecco, Cinzano</b> (Veneto, Italy)		8	32
<b>Brut, Domaine Chandon</b> (Napa Valley, CA)			43
<b>Veuve Clicquot Yellow Label</b> (Champagne, France)			89
<b>Prosecco Brut, Maschio</b> (Treviso, Italy)	11		

### REDS

	<i>6oz</i>	<i>9oz</i>	<i>BTL</i>
<b>Pinot Noir, Sartori Family Reserve</b> (Veneto, Italy)	8	12	32
<b>Pinot Noir, Sketchbook</b> (Mendocino, CA)	10	15	40
<b>Pinot Noir, Meiomì</b> (California)	12	18	48
<b>Chianti, Placido DOCG</b> (Tuscany, Italy)	8	12	32
<b>Chianti Classico, Rocca delle Macie</b> (Tuscany, Italy)	11	16.5	44
<b>Chianti Classico Riserva, Ruffino Ducale</b> (Tuscany, Italy)			60
<b>Montepulciano d'Abruzzo, "Tritano"</b> (Abruzzo, Italy)			40
<b>Merlot, Parducci</b> (Mendocino, CA)	8.5	12.5	34
<b>Merlot, Duckhorn Vineyards</b> (Napa Valley, CA)			65
<b>Red Blend, 19 Crimes</b> (South Australia)	9	13.5	36
<b>Barbera d'Asti, Araldica "Albera"</b> (Piedmont, Italy)			30
<b>Malbec, Kaiken</b> (Mendoza, Argentina)	10	15	40
<b>Malbec, Colomé Estate</b> (Salta, Argentina)	13	19.5	52
<b>Cabernet Sauvignon, Montes Classic</b> (Colchagua Valley, Chile)	9.5	14.5	38
<b>Cabernet Sauvignon, Sketchbook</b> (Mendocino, CA)	11	16.5	44
<b>Cabernet Sauvignon, Decoy by Duckhorn</b> (Sonoma, CA)	13	19.5	52
<b>Cabernet Sauvignon, Franciscan</b> (Napa Valley, CA)			66
<b>Cabernet Sauvignon, Stags' Leap</b> (Napa Valley, CA)			72
<b>Cabernet Sauvignon, Mount Veeder</b> (Napa Valley, CA)			75
<b>Red Blend, Franciscan Magnificat Meritage</b> (Napa Valley, CA)			70
<b>Barolo DOCG, Michele Chiarlo "Tortoniano"</b> (Piedmont, Italy)			89
<b>Zinfandel, Cline Cellars Ancient Vines</b> (Contra Costa Co., CA)	9.5	14	38

(100-125 cal per 5 oz | 125-160 cal per 6 oz | 185-240 cal per 9 oz | 500-675 cal per bottle)