

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 & 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**

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, signature pomodoro (770 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**

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)

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

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)

2 COURSE LUNCH PLATES

Choose either a soup or side salad and one half size entrée. Substitute Lobster Bisque or Kale Caesar add \$1.

Mezza Pasta Brio 14.50
Rigatoni, grilled chicken, crimini mushrooms, roasted red pepper sauce (480 cal)

Mezza Campanelle Carbonara 14.50
Grilled chicken, campanelle pasta, bacon, tender spinach, Parmesan, creamy Alfredo (630 cal)

Half Pesto Chicken Club 13.50
Grilled chicken, Applewood bacon, Provolone, pesto, avocado mayo, lettuce, tomato, toasted brioche, house-made chips (740 cal)

Mezza Margherita Flatbread 13.50
Vine-ripened tomatoes, Mozzarella, basil (500 cal)

Mezza Sausage & Pepperoni Flatbread 13.50
Sausage, pepperoni, Mozzarella, Ricotta, tomato sauce (690 cal)

Mezza Shrimp Risotto 15.50
Shrimp risotto, crimini mushrooms, red peppers, asparagus, basil (420 cal)

Mezza Lasagna Bolognese 16.25
Signature bolognese meat sauce, Alfredo, Ricotta, Mozzarella (690 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)

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

| | |
|--|------|
| Peach Bellini Peach nectar, Peach Schnapps, Prosecco, frozen | 7.5 |
| Italian Mule Absolut Vodka, Il Tramonto Limoncello, ginger beer, rocks | 8.5 |
| Cucumber Basil Gimlet Grey Goose Vodka or Hendrick's Gin, fresh basil, crushed cucumbers, Angostura bitters, fresh lemon and lime, rocks | 7.95 |
| Brio Old Fashioned Maker's Mark Bourbon, Amaretto Disaronno, orange and cherry, Angostura bitters, rocks | 8.5 |
| Milano Margarita Patron Silver Tequila, Aperol, fresh lime, basil, half salted rim, rocks | 8.5 |
| White Peach Sangria Peach nectar, fresh berries and citrus fruits, Peach Schnapps and Chardonnay, rocks | 7.95 |
| Sangria Rosa Raspberry Vodka, fresh pineapple and strawberries, Ca' Bianca Brachetto d'Acqui, rocks | 8.5 |
| Raspberry Mojito Bacardi Raspberry Rum, fresh lime, muddled mint and raspberries, rocks | 7.75 |
| Strawberry Fresca Strawberry Rum, crushed strawberries, fresh lime, Sierra Mist, up | 7.5 |
| Flirty Cosmo Absolut Mandarin, PAMA Pomegranate Liqueur, fresh lime, Ca' Bianca Brachetto d'Acqui, up | 8.5 |

(120-260 cal per drink)

BREWS

| | |
|-------------------------|-----------------------|
| Blue Moon Belgian White | Peroni Nastro Azzurro |
| Bud Light | Stella Artois |
| Coors Light | |
| Michelob Ultra | CRAFT BEERS |
| Miller Lite | Ask about our current |
| Sam Adams | craft beer selection |
| Corona | (95-170 cal per 12oz) |

ZERO-PROOF COCKTAILS

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

(0-170 cal per drink)

BOTTLED FOR BRIO

| |
|---|
| Porta Palo By Cantine Settesoli (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

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

BUBBLY

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

REDS

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