

# BRIO

tuscan grille

## PRIMI

### ROASTED GARLIC, SPINACH & ARTICHOKE DIP

Bubbling hot with wood-fired Parmesan flatbread 10.75

### BRIO CRAB & SHRIMP CAKES

Jumbo lump crab and Gulf shrimp with creamy horseradish and arugula, tossed with herb vinaigrette 10.95

### SPICY SHRIMP & EGGPLANT

Pan seared shrimp in a black pepper cream sauce over Romano crusted eggplant 11.75

### SEARED SCALLOPS TOSCANO

Pan seared and topped with Limoncello butter and pepper relish. Served with roasted Roma tomatoes, arugula and fennel salad 12.95

### BEEF CARPACCIO\*

Served with field greens, capers, mustard aioli and Parmigiano-Reggiano 11.95

### CALAMARI FRITTO MISTO

Fried to a crisp golden brown with peperoncini 10.75

### GORGONZOLA LAMB CHOPS\*

Four tender lamb chops grilled with Gorgonzola crust, sautéed spinach and a red wine veal sauce 13.95

### LOBSTER BISQUE

With shrimp and a touch of sherry 5.95

### ZUPPA DEL GIORNO

Chef's select soup of the day 4.95

## BRUSCHETTA & FLATBREADS

### BRIO'S BRUSCHETTA QUATTRO

GREAT FOR SHARING. A sampling of our four housemade Bruschettas 14.50

### ROASTED RED PEPPER

& FRESH MOZZARELLA BRUSCHETTA  
With fresh basil and a balsamic drizzle 9.95

### SAUSAGE FLORENTINE BRUSCHETTA

With sausage, creamy spinach, Provolone, oven dried tomatoes, peperonata and Parmigiano-Reggiano 11.50

### SLICED STEAK BRUSCHETTA\*

With Gorgonzola Dolce, arugula, fennel, charred tomato, Parmigiano-Reggiano and Tuscan Italian dressing 11.95

### SEASONAL BRUSCHETTA

Chef's selection, housemade using the finest and freshest ingredients 11.25

### MARGHERITA FLATBREAD

Fresh Mozzarella, vine-ripened tomatoes and fresh basil 11.95

### BBQ CHICKEN FLATBREAD

With spicy chipotle BBQ sauce, blackened chicken, Fontina, seared yellow peppers, pepper relish, green onions, Feta cheese and cilantro 12.75

### SAUSAGE, PEPPERONI & RICOTTA FLATBREAD

Fresh Mozzarella and housemade tomato sauce 11.95

## INSALATA

### BRIO CHOPPED SALAD

Chopped greens with tomatoes, olives, onions, cucumber, Feta cheese and red wine vinaigrette 4.95

### CAESAR SALAD

With housemade croutons 4.95

### BISTECCA INSALATA

A wedge of lettuce, Gorgonzola, bacon, Roma tomatoes and creamy Parmesan dressing 5.25

### FIELD GREENS SALAD

With Gorgonzola, pine nuts, Roma tomatoes and balsamic dressing 6.95

### INSALATA TOSCANO

Grilled chicken, spinach, mixed greens, Applewood bacon, Gorgonzola, candied pecans, apples, cremini mushrooms and crispy angel hair tossed in a herb vinaigrette 13.95

### BRIO'S SLICED STEAK SALAD\*

Mixed greens, cherry tomatoes, Gorgonzola, mushrooms, candied pecans and creamy horseradish dressing, topped with grilled tenderloin and a balsamic glaze 14.95

### WOOD-GRILLED SALMON SALAD\*

With Roma tomatoes, asparagus, Feta cheese, crispy shoestring potatoes and balsamic vinaigrette 14.95

## SPECIALITA DELLA CASA

Add a Chopped, Caesar or Bistecca Insalata 3.95

### GRILLED CITRUS CHICKEN WITH ORZO

With roasted sweet potatoes, zucchini, pepper relish, rosemary and pancetta 16.95

### CHICKEN MILANESE POMODORO

Crispy Romano chicken with herb pasta, fresh Mozzarella and housemade Pomodoro sauce 17.95

### LASAGNA BOLOGNESE AL FORNO

Oven baked pasta layered with authentic Bolognese meat sauce, Ricotta and Mozzarella 16.95

### CHICKEN LIMONE

Traditional Piccata style with white wine, lemon, capers. Served with crispy potatoes and roasted vegetables 17.95

### SEARED SCALLOPS & ORZO PRIMAVERA

With crispy pancetta, thyme, zucchini, roasted sweet potatoes, pepper relish and housemade Limoncello sauce 21.50

### BRIO CRAB & SHRIMP CAKES

Jumbo lump crab and Gulf shrimp cakes with roasted vegetables and creamy horseradish 21.95

### FRESH FISH DEL GIORNO

Hand selected by our Chef MKT

### SHRIMP & LOBSTER FETTUCCINE

Shrimp and lobster tossed with mushrooms, green onions and a spicy lobster butter sauce 19.95

### VEAL MILANESE

Lightly breaded Strauss veal scaloppine with tomatoes and a white wine lemon caper sauce. Served with crispy potatoes and roasted vegetables 22.95

### VEAL MARSALA CLASSICO

Tender Strauss veal sautéed with mushroom Marsala sauce. Served with crispy potatoes and roasted vegetables 22.95

### WHOLE ROASTED CHICKEN

Lemon pepper marinade, with mashed potatoes and vegetables 16.95

## BISTECCA

The Finest Italian Steak Recipes

Add a Chopped, Caesar or Bistecca Insalata 3.95

### TOURNEDOS DI MANZO\*

Two 4 oz. filets served with Romano crusted tomatoes, asparagus and Hollandaise 25.50

### GORGONZOLA CRUSTED BISTECCA\*

Perfectly seasoned and grilled to order topped with Gorgonzola  
8 OZ. FILET - 26.95 14 OZ. STRIP - 25.95

### MARE E TERRE\* "SURF & TURF"

An 8 oz. filet grilled to order with our signature crab and shrimp cake, vegetables and crispy potatoes 29.95

### FILETTO DI MANZO TOSCANO\*

8 oz. Center-cut filet, perfectly seasoned and grilled to order 26.95

### BISTECCA ALLA FIORENTINA\*

14 oz. Strip steak, perfectly seasoned and grilled to order 25.95

All steaks include potatoes & vegetables

## CONTORNI Sides

GRILLED ASPARAGUS 4.50

CRISPY EGGPLANT PARMESAN 5.75

ROASTED VEGETABLES "Del Giorno" 3.95

TUSCAN MASHED POTATOES 3.95

POTATOES BRIO 3.95

## THE GRILLE

Add a Chopped, Caesar or Bistecca Insalata 3.95

### CHICKEN "UNDER THE BRICK"

With vegetables, mashed potatoes and mushroom Marsala sauce 17.95

### WOOD-GRILLED SALMON\*

With Romano crusted tomatoes, citrus pesto, asparagus and crispy shoestring potatoes 20.95

### TUSCAN GRILLED PORK CHOPS

Center-cut, marinated in-house and seared on the grill, with mashed potatoes and asparagus 19.95

### ROASTED LAMB CHOPS\*

Full rack, grilled to order and perfectly seasoned, with red wine veal sauce, mashed potatoes and grilled asparagus 25.95

### GORGONZOLA LAMB CHOPS\*

Individual chops grilled with a Gorgonzola crust, sautéed spinach and red wine veal sauce 26.95

### ARTICHOKE CRUSTED BEEF MEDALLIONS\*

Three 2 oz. beef tournedos with an artichoke crust and Mushroom Marsala sauce. Served with crispy potatoes and roasted vegetables 18.95

## PASTA

Add a Chopped, Caesar or Bistecca Insalata 3.95

### PASTA BRIO

Wood-grilled chicken, seared mushrooms and roasted red pepper sauce 14.95

### SWEET POTATO & CHICKEN RISOTTO

Creamy risotto with pancetta, roasted sweet potatoes, grilled asparagus, chicken, Parmigiano-Reggiano and toasted pine nuts 14.95

### PASTA ALLA VODKA

Delicate handmade pasta filled with Ricotta cheese, tossed with crispy pancetta, garlic, basil and a Tomato Parmesan cream sauce 15.95

### BRAISED BEEF FETTUCCINE

With cremini mushrooms, garlic, fire-roasted tomatoes and red wine veal sauce with a touch of cream 15.50

### SHRIMP & SCALLOP LINGUINE

Tossed with sautéed shrimp and Bay scallops, Shiitake mushrooms, garlic, pepper relish, black pepper cream sauce and fresh basil 16.95

### GARGANELLI CARBONARA

Wood-grilled chicken, crisp bacon, Parmesan cheese and sautéed spinach 15.95

### SHRIMP & SCALLOP RISOTTO

Gulf shrimp and petite Bay scallops with fresh basil, roasted garlic pesto, peperonata, fire roasted tomatoes, lobster bery, Parmesan cream and a pesto oil drizzle 18.50

### PASTA FRA DIAVOLO

Penne tossed with a spicy tomato cream sauce and green onions

SHRIMP - 15.95 CHICKEN - 14.95

### SHRIMP SCAMPI & ANGEL HAIR

Sautéed shrimp with garlic, cherry tomatoes, white wine and toasted pine nut crumbs 17.95

### PENNE MEDITERRANEAN

Mushrooms, spinach, sun-dried tomatoes, caramelized onions, Feta cheese, pinenuts and olive oil 14.95

### MUSHROOM RAVIOLI AL FORNO

Baked in our creamy Alfredo sauce, topped with toasted Parmesan bread crumbs and tomatoes 14.95

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

To eat well is to live well.

FALL-09 A-DIN