

BRIO

tuscan grille

PRIMI

ROASTED GARLIC, SPINACH & ARTICHOKE DIP

Bubbling hot with wood-fired Parmesan flatbread 10.95

BRIO CRAB & SHRIMP CAKES

Jumbo lump crab and Gulf shrimp with creamy horseradish and arugula, tossed with herb vinaigrette 11.95

SPICY SHRIMP & EGGPLANT

Pan seared shrimp in a black pepper cream sauce over Romano crusted eggplant 11.95

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 12.95

CALAMARI FRITTO MISTO

Fried to a crisp golden brown with peperoncini 10.95

GORGONZOLA LAMB CHOPS*

Four tender lamb chops grilled with Gorgonzola crust, sautéed spinach and a red wine veal sauce 14.75

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 14.95

ROASTED RED PEPPER

& FRESH MOZZARELLA BRUSCHETTA
With fresh basil and a balsamic drizzle 10.95

SAUSAGE FLORENTINE BRUSCHETTA

With sausage, creamy spinach, Provolone, oven dried tomatoes, peperonata and Parmigiano-Reggiano 11.95

SLICED STEAK BRUSCHETTA*

With Gorgonzola Dolce, arugula, fennel, charred tomato, Parmigiano-Reggiano and Tuscan Italian dressing 12.95

SEASONAL BRUSCHETTA

Chef's selection, housemade using the finest and freshest ingredients 11.95

MARGHERITA FLATBREAD

Fresh Mozzarella, vine-ripened tomatoes and fresh basil 12.95

BBQ CHICKEN FLATBREAD

With spicy chipotle BBQ sauce, blackened chicken, Fontina, seared yellow peppers, pepper relish, green onions, Feta cheese and cilantro 13.75

SAUSAGE, PEPPERONI & RICOTTA FLATBREAD

Fresh Mozzarella and housemade tomato sauce 12.95

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 14.75

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 17.95

CHICKEN MILANESE POMODORO

Crispy Romano chicken with herb pasta, fresh Mozzarella and housemade Pomodoro sauce 18.95

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 18.95

SEARED SCALLOPS & ORZO PRIMAVERA

With crispy pancetta, thyme, zucchini, roasted sweet potatoes, pepper relish and housemade Limoncello sauce 22.50

BRIO CRAB & SHRIMP CAKES

Jumbo lump crab and Gulf shrimp cakes with roasted vegetables and creamy horseradish 22.95

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 20.95

VEAL MILANESE

Lightly breaded Strauss veal scaloppine with tomatoes and a white wine lemon caper sauce. Served with crispy potatoes and roasted vegetables 23.95

VEAL MARSALA CLASSICO

Tender Strauss veal sautéed with mushroom Marsala sauce. Served with crispy potatoes and roasted vegetables 23.95

WHOLE ROASTED CHICKEN

Lemon pepper marinade, with mashed potatoes and vegetables 17.95

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 25.95

GORGONZOLA CRUSTED BISTECCA*

Perfectly seasoned and grilled to order topped with Gorgonzola
8 OZ. FILET - 27.95 14 OZ. STRIP - 26.95

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 27.95

BISTECCA ALLA FIORENTINA*

14 oz. Strip steak, perfectly seasoned and grilled to order 26.95

All steaks include potatoes & vegetables

CONTORNI Sides

GRILLED ASPARAGUS 4.50

CRISPY EGGPLANT PARMESAN 5.95

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 18.95

WOOD-GRILLED SALMON*

With Romano crusted tomatoes, citrus pesto, asparagus and crispy shoestring potatoes 21.95

TUSCAN GRILLED PORK CHOPS

Center-cut, marinated in-house and seared on the grill, with mashed potatoes and asparagus 20.95

ROASTED LAMB CHOPS*

Full rack, grilled to order and perfectly seasoned, with red wine veal sauce, mashed potatoes and grilled asparagus 26.95

GORGONZOLA LAMB CHOPS*

Individual chops grilled with a Gorgonzola crust, sautéed spinach and red wine veal sauce 27.95

ARTICHOKE CRUSTED BEEF MEDALLIONS*

Three 2 oz. beef tournedos with an artichoke crust and Mushroom Marsala sauce. Served with crispy potatoes and roasted vegetables 19.95

PASTA

Add a Chopped, Caesar or Bistecca Insalata 3.95

PASTA BRIO

Wood-grilled chicken, seared mushrooms and roasted red pepper sauce 15.95

SWEET POTATO & CHICKEN RISOTTO

Creamy risotto with pancetta, roasted sweet potatoes, grilled asparagus, chicken, Parmigiano-Reggiano and toasted pine nuts 15.95

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 16.50

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 16.95

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 19.50

PASTA FRA DIAVOLO

Penne tossed with a spicy tomato cream sauce and green onions
SHRIMP - 16.95 CHICKEN - 15.95

SHRIMP SCAMPI & ANGEL HAIR

Sautéed shrimp with garlic, cherry tomatoes, white wine and toasted pine nut crumbs 18.95

PENNE MEDITERRANEAN

Mushrooms, spinach, sun-dried tomatoes, caramelized onions, Feta cheese, pinenuts and olive oil 15.95

MUSHROOM RAVIOLI AL FORNO

Baked in our creamy Alfredo sauce, topped with toasted Parmesan bread crumbs and tomatoes 15.95

*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 AA-DIN