

# BRIO

tuscan grille

## PRIMI

**ROASTED GARLIC, SPINACH & ARTICHOKE DIP**  
Bubbling hot with Parmesan flatbread 10.95

**BRIO CRAB & SHRIMP CAKES**  
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

**RAVIOLI CAPRESE**  
Romano crusted ravioli topped with tomatoes, fresh Mozzarella and cilantro pesto drizzle 10.25

**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 red wine veal sauce 14.75

**LOBSTER BISQUE**  
With shrimp and a touch of sherry 5.95

## 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, Parmigiano-Reggiano and a balsamic drizzle 10.95

**BRUSCHETTA CAPRESE**  
Fresh tomatoes, Mozzarella, Parmigiano-Reggiano, oven dried Roma tomatoes, cilantro pesto and a balsamic drizzle 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 11.75

**MARGHERITA FLATBREAD**  
Fresh Mozzarella, vine-ripened tomatoes and fresh basil 12.95

**POLLO AL FORNO FLATBREAD**  
With creamy Parmesan dressing, chicken, Applewood bacon, tomatoes, green onions and Feta 13.25

**BBQ CHICKEN FLATBREAD**  
With spicy chipotle BBQ sauce, blackened chicken, Fontina, seared yellow peppers, green onions, Feta 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 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

**MEDITERRANEAN CHICKEN SALAD**  
Tricolore lettuce, grilled chicken, orzo, sun dried tomatoes, pine nuts, black olives, roasted red peppers, asparagus, capers, Feta, crispy lavoush and lemon vinaigrette 14.75

**BRIO'S SLICED STEAK SALAD\***  
Mixed greens, tomatoes, Gorgonzola, mushrooms, candied pecans and creamy horseradish dressing, topped with grilled tenderloin and a balsamic glaze 14.95

**GRILLED SALMON SALAD\***  
Roma tomatoes, asparagus, Feta, 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**  
Served with orzo, grilled asparagus, zucchini, tomatoes, arugula and lemon 17.95

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

**LASAGNA BOLOGNESE AL FORNO**  
Oven baked and layered with authentic Bolognese meat sauce, Alfredo, Ricotta and Mozzarella 16.95

**CHICKEN LIMONE**  
Traditional Piccata style with white wine, lemon and capers. Served with crispy potatoes and roasted vegetables 18.95

**SEARED SHRIMP WITH ORZO**  
Spicy jumbo shrimp served with orzo, grilled asparagus, zucchini, tomatoes and lemon vinaigrette 19.95

**BRIO CRAB & SHRIMP CAKES**  
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 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

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

**GORGONZOLA LAMB CHOPS\***  
Grilled with Gorgonzola crust, sautéed spinach and red wine veal sauce 27.95

**ARTICHOKE CRUSTED BEEF MEDALLIONS\***  
Three 2 oz. tournedos with an artichoke crust and mushroom Marsala sauce. Served with mashed potatoes and roasted vegetables 19.95

## PASTA

*Add a Chopped, Caesar or Bistecca Insalata 3.95*

**PASTA BRIO**  
Rigatoni, grilled chicken, seared mushrooms and roasted red pepper sauce 15.95

**PASTA POMODORO WITH CHICKEN**  
Angel hair with grilled chicken, tomatoes, pine nuts and a cilantro pesto drizzle 14.95

**SWEET POTATO & CHICKEN RISOTTO**  
With pancetta, roasted chicken and sweet potatoes, grilled asparagus, Parmigiano-Reggiano and pine nuts 15.95

**PASTA ALLA VODKA**  
Delicate handmade pasta filled with Ricotta cheese, with crispy pancetta, garlic, basil and a tomato Parmesan cream sauce 15.95

**PESTO PRIMAVERA**  
Linguine, mushrooms, asparagus, zucchini, carrots, cilantro pesto and Parmigiano-Reggiano  
SHRIMP - 17.95 CHICKEN - 16.95

**GARGANELLI CARBONARA**  
Grilled chicken, crisp bacon, Parmesan cheese and sautéed spinach 16.95

**SHRIMP & SCALLOP RISOTTO**  
Gulf shrimp and petite Bay scallops with fresh basil, peperonata, fire-roasted tomatoes and a cilantro pesto drizzle 19.50

**PASTA FRA DIAVOLO**  
Penne with a spicy tomato cream sauce and green onions  
SHRIMP - 16.95 CHICKEN - 15.95

**SHRIMP SCAMPI & ANGEL HAIR**  
Sautéed shrimp with garlic, tomatoes, white wine and toasted pine nut crumbs 18.95

**PENNE MEDITERRANEAN**  
Mushrooms, spinach, sundried tomatoes, caramelized onions, Feta and pine nuts 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.*

SPRING-10 AA-DIN