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## PRIVATE EVENTS MENU

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BIRTHDAYS

ANNIVERSARIES

HOLIDAYS

COCKTAIL PARTIES

LUNCHEONS

BUSINESS MEETINGS

BRIDAL LUNCHEONS & SHOWERS

GRADUATIONS

FAMILY GATHERINGS

MITZVAHS

[BrioItalian.com](http://BrioItalian.com)

**BRIO**   

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PARTIES & EVENTS

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**BRIO**   

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PARTIES & EVENTS

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# WELCOME TO BRIO

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Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.



ALISON PETERS  
EXECUTIVE CHEF, BRIO TUSCAN GRILLE

# PLANNING YOUR EVENT

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Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

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## GUIDELINES

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### GUEST COUNT

Please provide final guest count three (3) business days prior to your event. For parties over 15 guests, we will provide one check for your entire party.

### DEPOSITS, FEES & TAXES

At Brio, room charges & minimums vary by location for private event space. Your Brio Event Coordinator will let you know if there is a deposit to reserve your event date. Pricing does not reflect service charges or staff gratuity. Applicable state and local taxes will be added to all food & beverage charges.

### CUSTOMIZED MENU CARDS

Brio is pleased to design a custom menu card for your special event when applicable.

### ADDITIONAL ARRANGEMENTS

Guests must secure prior approval before bringing in any outside food and/or beverage. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Valet, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

### CANCELLATION FEES

(Applies to locations with private dining rooms)  
Cancellation fees vary from location to location. Please ask your Brio Event Coordinator for their specific policy.

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## SELECT YOUR EVENT PACKAGES

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### APPETIZERS

Select one of our chef-inspired appetizers to add to your meal or your event package. If you wish to offer appetizers only, we will assist you in creating a menu.

### BAR SERVICE

You can decide on specific alcoholic drinks to be served for your event or allow your guests to select drinks from our bar menu.

### DESSERT

Select individual desserts to enhance your dining experience.

### PLATED MENUS

(Recommended for parties of 25 or fewer guests.)  
Your guests select individually plated salads and entrées.

### FAMILY-STYLE MENUS

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family style on platters for each table.

# EVENT PLANNER

Let us help you host the perfect event. Whether your planning a wedding shower, a work luncheon, or a simple get together, we are here to help every step of the way. To get started, fill out the information below.

## SELECT YOUR EVENT PACKAGE

DATE OF EVENT: \_\_\_\_\_ BRIO EMAIL ADDRESS: \_\_\_\_\_  
# OF GUESTS FOR EVENT: \_\_\_\_\_ PHONE #: \_\_\_\_\_  
R.S.V.P. FINAL # BY: \_\_\_\_\_ EVENT NAME: \_\_\_\_\_  
EVENT COORDINATOR: \_\_\_\_\_

## PACKAGE SELECTION

APPETIZER SELECTION(S): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

SOUP/ SALAD SELECTION(S): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

ENTRÉE SELECTION(S): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

SIDE DISH SELECTION(S): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

DESSERT SELECTION(S): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

BEVERAGE SELECTION(S): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

SPECIAL REQUESTS/NEEDS FOR EVENT: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

# BAR SERVICE

You can decide on a specific beverage package to be served for your event or allow your guests to select drinks from our bar menu.

## PACKAGE DESCRIPTIONS

**CASH BAR**  
Drinks are paid for by your guests when ordered.

**HOST BAR**  
Drinks are priced à la carte and are tracked by the bartender throughout your event.

**WINE SERVICE**  
Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. You will be charged for each bottle opened.

## HOST BAR DRINK SELECTIONS

BOTTLED DOMESTIC BEER	4.25	CALL MARTINI	9.50
BOTTLED CRAFT BEER	5.75 - 6.95	PREMIUM MARTINI	10.50
BOTTLED IMPORTS	5.25 - 5.75	ROCKS (HOUSE POUR)	6.75
NON-ALCOHOLIC BEER	4.00	ROCKS - CALL DRINKS	8.25
MIXED DRINKS (HOUSE POUR)	6.00	ROCKS - PREMIUM	9.25
CALL DRINKS (MIXED)	7.50	WINE BY THE GLASS	7.50 - 13.00
PREMIUM DRINKS (MIXED)	8.50	SODA	3.00
HOUSE MARTINI	8.00	BOTTLED WATER	
		Small/Large	3.00 - 5.00

## BAR PACKAGE SELECTIONS

<b>PREMIUM PACKAGE</b> Premium Liquors   Imported & Domestic Beers House Wines   Sodas   Juices   Bottled Water		<b>BEER &amp; WINE PACKAGE</b> Imported & Domestic Beers • House Wines Sodas • Juices • Bottled Water	
<b>TWO HOURS</b>	28	<b>TWO HOURS</b>	18
<b>THREE HOURS</b>	32	<b>THREE HOURS</b>	24
<b>FOUR HOURS</b> (Hour pricing based on a per person cost.)	36	<b>FOUR HOURS</b> (Hour pricing based on a per person cost.)	30
<b>STANDARD BEVERAGE PACKAGE</b> Assorted Fruit Juices   Assorted Sodas Lemonade   Milk   Coffee   Iced Tea (Pricing based on a per person cost.)	5	<b>CASH BAR PACKAGE</b> Guest have access to entire Bar Selections (This package requires a \$75.00 Bartender Fee. Cash bar prices available upon request.)	

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

Prices do not include tax and service charge and are subject to change.

# APPETIZERS & DESSERTS

Enhance your event with one of our chef-inspired appetizers.

## APPETIZERS - ADD TO ANY PACKAGE

### FAMILY-STYLE APPETIZERS

Serves 10-12

Roasted Garlic, Spinach & Artichoke Dip | 32

Calamari Fritto Misto | 34

Tomato Caprese | 28

Vegetable Crudites | 28

Assorted Cheese Tray | 39

Seasonal Fruit Tray | 28

### APPETIZERS BY THE DOZEN

Bruschetta Sampler\* | 30

Gorgonzola Crusted Lamb Chops\* | 42

Chicken Artichoke Crostini | 20

Tomato Mozzarella Crostini | 18

Bacon Wrapped Shrimp | 40

Jumbo Lump Crab Cakes | 45

Shrimp Cocktail | 38

Crab Stuffed Mushrooms | 38

## DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$4.25. Your Brio Event Coordinator is happy to assist you with your dessert choices. After dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to event.

Prices do not include tax and service charge and are subject to change.

\*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.

# LUNCH PLATED

Create a custom menu from the options below and allow your guest to choose from your selections. Included beverages are iced tea, soft drinks, coffee & hot tea.

## PRANZO A 17.95 per person

### STARTERS (Select One)

#### SOUPS

Soup Of The Day

Lobster Bisque | Add 1.00 per guest

#### SALADS

Caesar Salad

Brio Chopped Salad

Wedge Salad

Kale Caesar | Add 1.00 per guest

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta BRIO

Pasta Alla Vodka

Campanelle Carbonara

Fettuccine Alfredo

#### ENTRÉE SALADS

Kale Caesar Grande Chicken Salad

Strawberry Balsamic Chicken Salad

#### CHEF'S SELECT

Grilled Chicken Marsala

Lasagna Bolognese

## PRANZO B 19.95 per person

### STARTERS (Select One)

#### SOUPS

Soup Of The Day

Lobster Bisque | Add 1.00 per guest

#### SALADS

Caesar Salad

Brio Chopped Salad

Wedge Salad

Kale Caesar | Add 1.00 per guest

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta BRIO

Pasta Alla Vodka

Campanelle Carbonara

Pasta Pesto

Fettuccine Alfredo

#### ENTRÉE SALADS

Kale Caesar Grande Chicken Salad

Kale Caesar Grande Salmon Salad\*

Strawberry Balsamic Chicken Salad

#### CHEF'S SELECT

Grilled Chicken Marsala

Grilled Salmon Fresca\*

Chicken Limone

Lasagna Bolognese

Chicken Milanese

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# DINNER PLATED

Create a custom menu from the options below and allow your guest to choose from your selections.

## CENA A 25.95 per person

### STARTERS (Select One)

#### SOUPS

Soup Of The Day  
Lobster Bisque | Add 1.00 per guest

#### SALADS

Caesar Salad  
Brio Chopped Salad  
Wedge Salad  
Kale Caesar | Add 1.00 per guest

### ENTRÉES (Select Two, One Entrée Per Guest)

#### PASTA

Pasta Brio  
Pasta Alla Vodka  
Campanelle Carbonara  
Pasta Pesto  
Fettuccine Alfredo

#### CHEF'S SELECT

Lasagna Bolognese  
Chicken Milanese  
Shrimp Mediterranean  
Grilled Chicken Marsala  
Chicken Limone

## CENA B 28.95 per person

### STARTERS (Select One)

#### SOUPS

Soup Of The Day  
Lobster Bisque | Add 1.00 per guest

#### SALADS

Caesar Salad  
Brio Chopped Salad  
Wedge Salad  
Kale Caesar | Add 1.00 per guest

#### ADDITIONS

*For an additional charge per guest, enhance your grille entrée with:*

Spicy Black Pepper Shrimp | 5.95  
Jumbo Lump Crab Cake | 7.25  
Grilled Jumbo Shrimp | 5.95  
Broiled Lobster Tail | 9.95

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTAS

Pasta Brio  
Pasta Alla Vodka  
Campanelle Carbonara  
Pasta Pesto  
Fettuccine Alfredo

#### CHEF'S SELECT

Lasagna Bolognese  
Chicken Milanese  
Shrimp Mediterranean  
Jumbo Lump Crab Cakes  
Chicken Limone  
Grilled Salmon Fresca\*

#### GRILLE

*All items come with Yukon Gold mashed potatoes & roasted vegetables.*

Grilled Chicken Marsala  
Tuscan Grilled Pork Chop\* (Single)  
Gorgonzola Crusted Beef Medallions\*

## CENA C 33.95 per person

### STARTERS (Select Two)

#### SOUPS

Soup Of The Day  
Lobster Bisque | Add 1.00 per guest

#### SALADS

Caesar Salad  
Brio Chopped Salad  
Wedge Salad  
Kale Caesar | Add 1.00 per guest

#### ADDITIONS

*For an additional charge per guest, enhance your grille entrée with:*

Spicy Black Pepper Shrimp | 5.95  
Jumbo Lump Crab Cake | 7.25  
Grilled Jumbo Shrimp | 5.95  
Broiled Lobster Tail | 9.95  
Mushroom Marsala Sauce | 1.95  
Gorgonzola Crust | 2.50

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta Brio  
Pasta Alla Vodka  
Campanelle Carbonara  
Pasta Pesto  
Fettuccine Alfredo

#### CHEF'S SELECT

Lasagna Bolognese  
Chicken Milanese  
Shrimp Mediterranean  
Jumbo Lump Crab Cakes  
Chicken Limone  
Grilled Salmon Fresca\*

#### GRILLE

*All items come with Yukon Gold mashed potatoes & roasted vegetables.*

Grilled Chicken Marsala  
Tuscan Grilled Pork Chops\* (Double)  
Gorgonzola Crusted Beef Medallions\*  
6 oz. Filet Mignon\*  
Seasonal Fresh Catch

## CENA D 38.95 per person

### STARTERS (Select Two)

#### SOUPS

Soup Of The Day  
Lobster Bisque | Add 1.00 per guest

#### SALADS

Caesar Salad  
Brio Chopped Salad  
Wedge Salad  
Kale Caesar | Add 1.00 per guest

#### ADDITIONS

*For an additional charge per guest, enhance your grille entrée with:*

Spicy Black Pepper Shrimp | 5.95  
Jumbo Lump Crab Cake | 7.25  
Grilled Jumbo Shrimp | 5.95  
Broiled Lobster Tail | 9.95  
Mushroom Marsala Sauce | 1.95  
Gorgonzola Crust | 2.50

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta Brio  
Pasta Alla Vodka  
Campanelle Carbonara  
Pasta Pesto  
Fettuccine Alfredo

#### CHEF'S SELECT

Lasagna Bolognese  
Chicken Milanese  
Shrimp Mediterranean  
Jumbo Lump Crab Cakes  
Chicken Limone  
Grilled Salmon Fresca\*

#### GRILLE

*All items come with Yukon Gold mashed potatoes & roasted vegetables.*

Grilled Chicken Marsala  
Tuscan Grilled Pork Chops\* (Double)  
9 oz. Filet Mignon\*  
14 oz. New York Strip\*  
Seasonal Fresh Catch

Prices do not include tax and service charge and are subject to change.

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# LUNCH FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style amongst you and your guests. Included beverages are iced tea, soft drinks, coffee & hot tea.

## CLASSICO 20.95 per person

### STARTERS

#### SALADS (Select One)

Caesar Salad  
Brio Chopped Salad  
Wedge Salad  
Kale Caesar | Add 1.00 per guest

#### SIDES (Select One)

Yukon Gold Mashed Potatoes  
Crispy Fingerling Potatoes  
Roasted Vegetables  
Grilled Asparagus  
Herb Campanelle Pasta

### ENTRÉES

#### PASTA (Select One)

Campanelle Carbonara  
Pasta Brio  
Fettuccine Alfredo

#### CHEF'S SELECT & GRILLE (Select One)

Chicken Milanese  
Grilled Chicken Marsala  
Chicken Limone  
Grilled Salmon Fresca\*  
Lasagna Bolognese

#### DESSERT (DOLCHINOS) (Select One)

Crème Brûlée  
Tiramisu  
Seasonal Selection  
Caramel Mascarpone Cheesecake

## ULTIMO 22.95 per person

### STARTERS

#### SALADS (Select Two)

Caesar Salad  
Brio Chopped Salad  
Wedge Salad  
Kale Caesar | Add 1.00 per guest

#### SIDES (Select Two)

Yukon Gold Mashed Potatoes  
Crispy Fingerling Potatoes  
Roasted Vegetables  
Grilled Asparagus  
Herb Campanelle Pastal

### ENTRÉES

#### PASTA (Select One)

Campanelle Carbonara  
Pasta Alla Vodka  
Pasta Brio  
Fettuccine Alfredo

#### CHEF'S SELECT & GRILLE (Select Two)

Chicken Milanese  
Grilled Chicken Marsala  
Chicken Limone  
Grilled Salmon Fresca\*  
Lasagna Bolognese  
6oz. Filet Mignon\* | Add 5.00 per guest

#### DESSERT (Select One)

Crème Brûlée  
Tiramisu  
Seasonal Selection  
Caramel Mascarpone Cheesecake

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# DINNER FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style amongst you and your guests.

## CLASSICO 34.95 per person

#### SALADS (Select One)

Caesar Salad  
Brio Chopped Salad  
Wedge Salad  
Kale Caesar | Add 1.00 per guest

#### SIDES (Select One)

Yukon Gold Mashed Potatoes  
Crispy Fingerling Potatoes  
Roasted Vegetables  
Grilled Asparagus  
Sicilian Cauliflower  
Maple Balsamic Brussels Sprouts  
Herb Campanelle Pasta

#### PASTA ENTRÉES (Select One)

Pasta Brio  
Pasta Alla Vodka  
Campanelle Carbonara  
Fettuccine Alfredo

#### CHEF'S SELECT ENTRÉES (Select One)

Lasagna Bolognese  
Grilled Salmon Fresca\*  
Jumbo Lump Crab Cakes  
Grilled Chicken Marsala  
Chicken Limone  
Chicken Milanese  
Tuscan Grilled Pork Chops\*

#### DESSERT (Select One)

Crème Brûlée  
Tiramisu  
Seasonal Selection  
Caramel Mascarpone Cheesecake

## ULTIMO 39.95 per person

#### SALADS (Select Two)

Caesar Salad  
Brio Chopped Salad  
Wedge Salad  
Kale Caesar | Add 1.00 per guest

#### SIDES (Select Two)

Yukon Gold Mashed Potatoes  
Crispy Fingerling Potatoes  
Roasted Vegetables  
Grilled Asparagus  
Sicilian Cauliflower  
Maple Balsamic Brussels Sprouts  
Herb Campanelle Pasta

#### PASTA ENTRÉES (Select One)

Pasta Brio  
Pasta Alla Vodka  
Campanelle Carbonara  
Fettuccine Alfredo

#### CHEF'S SELECT ENTRÉES (Select Two)

Lasagna Bolognese  
Grilled Salmon Fresca\*  
Jumbo Lump Crab Cakes  
Grilled Chicken Marsala  
Chicken Limone  
Chicken Milanese  
Tuscan Grilled Pork Chops\*  
Gorgonzola Crusted Beef Medallions\*  
6oz. Filet Mignon\* | Add 5.00 per guest

#### DESSERT (Select Two, One Per Guest)

Crème Brûlée  
Tiramisu  
Seasonal Selection  
Caramel Mascarpone Cheesecake

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# BRUNCH & BREAKS

## CONTINENTAL BREAKFAST 10.95 per person

<b>BEVERAGES</b> Orange Juice Assorted Fruit Juices Coffee Hot Tea Iced Tea Milk	<b>BREAKFAST</b> Bagels With Cream Cheese Croissants Muffins Seasonal Fresh Fruit
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## PLATED BRUNCH 18.95 per person | Buffet available at select locations

<b>STARTERS</b> (Select One)  <b>SOUPS</b> Soup Of The Day Lobster Bisque   Add 1.00 per guest  <b>SALADS</b> Caesar Salad Brio Chopped Salad Wedge Salad  <b>BEVERAGES</b> Orange Juice Assorted Fruit Juices Coffee Hot Tea Iced Tea Milk	<b>ENTRÉES</b> (Select Three, One Entrée Per Guest)  <b>BRUNCH</b> French Toast Scrambled Eggs & Bacon Ham & Biscuit Benedict* Chef's Seasonal Omelette   Limited to parties of 20 or less  <b>PASTA</b> Pasta Brio Pasta Pesto Pasta Alla Vodka Campanelle Carbonara  <b>CHEF'S SELECT</b> Grilled Chicken Marsala Lasagna Bolognese
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## AFTERNOON BREAK 6.95 per person

<b>SNACKS</b> (Select Three)  Seasonal Fruit Tray Cookie & Brownie Tray Chips Assorted Cheese Tray Vegetable Crudites Assorted Desserts
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# MENU ITEM DESCRIPTIONS

## FAMILY-STYLE APPETIZERS Serves 10 - 12

<b>CALAMARI FRITTO MISTO</b> Fried golden brown, pepperoncini, aioli, pomodoro	<b>ROASTED GARLIC, SPINACH &amp; ARTICHOKE DIP</b> With Parmesan flatbread
<b>SEASONAL FRESH FRUIT</b> Chef's seasonal selection	<b>TOMATO &amp; MOZZARELLA CAPRESE</b> Tomatoes, Mozzarella, field greens, EVOO, balsamic glaze
<b>ASSORTED CHEESE TRAY</b> An assortment of cheeses	<b>VEGETABLE CRUDITES</b> Chef's selection using the freshest vegetables of the season

## APPETIZERS BY THE DOZEN

<b>BACON WRAPPED SHRIMP</b> Jumbo shrimp wrapped in Applewood smoked bacon, creamy horseradish	<b>GORGONZOLA CRUSTED LAMB CHOPS*</b> Prepared medium
<b>BRUSCHETTA SAMPLER*</b> Our signature Tuscan bread topped with Chef's special selection of fresh, house-made toppings	<b>SHRIMP COCKTAIL</b> Poached jumbo shrimp chilled, house-made cocktail sauce
<b>JUMBO LUMP CRAB CAKES</b> With creamy horseradish	<b>TOMATO MOZZARELLA CROSTINI</b> Toasted croutons with Roma tomatoes, fresh Mozzarella, EVOO
<b>CHICKEN ARTICHOKE CROSTINI</b> Toasted croutons with grilled chicken, artichoke hearts, red peppers, Parmesan	<b>CRAB STUFFED MUSHROOMS</b> Roasted crimini mushrooms, jumbo lump crab meat

## SIDES

<b>CRISPY FINGERLING POTATOES</b> Fried golden brown, herb butter	<b>HERB CAMPANELLE PASTA</b> Herb butter sauce, Parmesan
<b>GRILLED ASPARAGUS</b> Parmesan	<b>SICILIAN CAULIFLOWER</b> Capers, pepperoncini, pine nuts, bread crumbs
<b>ROASTED VEGETABLES</b> Chef's seasonal selection	<b>MAPLE BALSAMIC BRUSSELS SPROUTS</b> Applewood bacon, capers, pecans, Reggiano
<b>YUKON GOLD MASHED POTATOES</b> House-made with butter and cream	

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# MENU ITEM DESCRIPTIONS

## ENTRÉES

### JUMBO LUMP CRAB CAKES

Roasted vegetables, crispy fingerling potatoes, red peppers, creamy horseradish

### CHICKEN LIMONE

Traditional Piccata style, fresh lemon, white wine, capers

### CHICKEN MILANESE

Romano breaded chicken, fresh Mozzarella, pomodoro sauce

### GRILLED CHICKEN MARSALA

Herb marinated, mushroom Marsala sauce

### GORGONZOLA CRUSTED BEEF MEDALLIONS\*

Mushroom Marsala sauce, prepared medium

### SHRIMP MEDITERRANEAN

Spicy grilled shrimp, orzo, farro, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette

6 oz. FILET MIGNON\*

9 oz. FILET MIGNON\*

14 oz. NEW YORK STRIP\*

### GRILLED SALMON FRESCA\*

Grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic

### SEASONAL FRESH CATCH\*

Selected by our Chef daily

### TUSCAN GRILLED PORK CHOPS\*

Bone-in, center-cut, marinated in-house

## PASTAS

### CAMPANELLE CARBONARA

Grilled chicken, bacon, Parmesan, spinach, creamy Alfredo sauce

### LASAGNA BOLOGNESE

Authentic Bolognese meat sauce, ricotta, Mozzarella, Alfredo

### PASTA ALLA VODKA

Ricotta-filled pasta, crispy pancetta, basil, spicy tomato Parmesan cream sauce

### PASTA BRIO

Rigatoni, grilled chicken, seared mushrooms, Parmesan, creamy roasted red pepper sauce

### PASTA PESTO

Fresh angel hair, grilled chicken, caramelized onions, spinach, tomatoes, red peppers, Feta, basil, light pesto sauce

### FETTUCCHINE ALFREDO

## SOUP & SALAD

### SOUP OF THE DAY

Chef's select soup of the day using the finest and freshest ingredients

### LOBSTER BISQUE

Sautéed shrimp garnish

### WEDGE SALAD

Gorgonzola, bacon, tomatoes, creamy Parmesan dressing

### BRIO CHOPPED SALAD

Chopped greens, tomato, cucumber, red onion, black olives, Feta, red wine vinaigrette

### CAESAR SALAD

Brioche croutons

### GRILLED SALMON SALAD\*

Tomatoes, grilled asparagus, Feta, crispy shoestring potatoes, balsamic vinaigrette

### KALE CAESAR GRANDE CHICKEN SALAD

Grilled or crispy chicken, crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

### KALE CAESAR SALAD

Crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

### KALE CAESAR GRANDE SALMON SALAD\*

Crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

## BREAKFAST & BRUNCH

### SCRAMBLED EGGS & BACON

Brunch potatoes, brioche toast

### HAM & BISCUIT BENEDICT\*

Poached cage free eggs, ham, biscuit, grilled asparagus, hollandaise

### BERRIES & CREAM FRENCH TOAST

Cream cheese stuffed, bacon

### CHEF'S SEASONAL OMELETTE

## DESSERT

### CHEF'S SEASONAL

Ask your server for the seasonal selection

### TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa

### CRÈME BRÛLÉE

Vanilla bean, caramelized sugar

### CARAMEL MASCARPONE CHEESECAKE

Anglaise sauce, vanilla whipped cream

### BRIO CHEESECAKE

Caramelized sugar, anglaise sauce, fresh strawberry

Gluten- free menu available upon request

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