



GLUTEN-SENSITIVE MENU

The items listed below can be prepared to be Gluten-Sensitive

Please speak with a member of management staff if you have special dietary needs or specific food allergies. Due to shared food preparation and cooking areas, it is possible for menu items to inadvertently come into contact with a food allergen from another menu item or food preparation materials. While we take great care to prevent the presence of allergens in your menu item, we are not able to guarantee that your menu item has not come in contact with potential allergens.

ANTIPASTI

- B** **Carpaccio*** 700 cal
Shaved tender beef, field greens, capers, mustard aioli
Available for Dine In only.

INSALATA

- Caesar Salad** 390 cal
Romaine, Parmesan, croutons, house-made dressing
- Chopped Salad** **V** 280 cal
Chopped greens, tomatoes, cucumbers, olives, onions, feta, red wine vinaigrette
- Tomato Caprese** **V** 280 cal
Vine-ripened tomatoes, fresh mozzarella, basil, balsamic drizzle

ENTRÉE SALADS

- Grilled Salmon Salad** 810 cal
Grilled salmon, field greens, tomatoes, grilled asparagus, feta, crispy shoestring potatoes, balsamic vinaigrette
- B** **Grilled Steak Salad*** 930 cal
Sliced tenderloin, tomatoes, gorgonzola, mushrooms, spicy candied pecans, creamy horseradish, balsamic glaze

LAND & SEA

- Grilled Salmon Fresca** 510 cal
Grilled salmon, asparagus, sweet potatoes, spinach, red peppers, feta, Roma tomatoes, pesto vinaigrette, balsamic glaze
- B** **Center-Cut Filet Mignon*** 570 cal
Filet, broccolini®, roasted fingerling potatoes
- B** **Lamb Chops*** 1180 cal
New Zealand double-cut chops, grilled asparagus, roasted fingerling potatoes
- New York Strip*** 830 cal
Aged strip steak, grilled asparagus, mashed potatoes

- B** **Brio Guest Favorite** **V** **Vegetarian**

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. We rely on suppliers for accurate information. Variations may occur due to differences in suppliers and ingredient substitutions in food and food preparation. As our operations involve shared preparation/cooking areas, accidental cross contact may occur. We cannot eliminate the risk of cross contact or guarantee that any item is allergen-free. If you have a severe allergy you are at a much greater risk of a serious reaction. Decisions as to the precautions you take, or risks you may expose yourself to, should be made in consultation with your doctor.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

PASTA TRADIZIONALE

- B** **Pasta Brio** 1210 cal
Rigatoni, grilled chicken, mushrooms, spinach, red peppers, roasted red pepper cream sauce
- Spaghetti Bolognese** 790 cal
Signature recipe meat sauce made with ground beef & pork
- Spaghetti Pomodoro** **V** 640 cal
House-made tomato compote, basil, Parmesan
- Pesto Primavera** **V** 1180 cal - **LUNCH ONLY**
Grilled asparagus, roasted grape tomatoes, broccolini®, spaghetti, house pesto sauce
- Gorgonzola Cream Campanelle** 1190 cal
Asparagus, sun-dried tomatoes, chicken, gorgonzola cream sauce & herb butter tossed with Campanelle pasta, finished with gorgonzola & basil

PASTA ABBONDANTE

- Sausage Rigatoni Arrabbiatta** 1510 cal
Mild Italian sausage, charred tomato sauce & fresh mozzarella in a creamy garlic sauce. Garnished with green onions
- Sausage Carbonara Campanelle** 1930 cal
Mild Italian sausage, pancetta, fennel, peas & Grana Parmesan tossed with Campanelle & egg cream sauce. Topped with crispy pancetta & a sunny-side up egg
- B** **Sicilian Spaghetti with Shrimp** 630 cal
House-made Sicilian tomato sauce made with sun-dried tomatoes, olives, artichokes & yellow onions, tossed with spaghetti. Topped with feta & seared shrimp
- Lobster & Shrimp Fettuccine** 900 cal
Fresh fettuccine tossed in a light cream sauce

SIDE

- Broccolini**® 60 cal

DESSERT

- Vanilla Gelato** 190 cal