

SMALL PLATES

Roasted Garlic, Spinach & Artichoke Dip 11.25
Creamy spinach, roasted garlic, artichoke dip, Parmesan flatbread (850 cal)

Beef Carpaccio* 12.95
Shaved tender beef, field greens, capers, mustard aioli, Parmigiano Reggiano (700 cal)

Spicy Shrimp & Eggplant 12.25
Pan seared shrimp, crispy eggplant, black pepper cream sauce (690 cal) **LT**

Calamari 11.25
Crispy wild-caught calamari, pepperoncinis, fresh arrabiatta, lemon aioli (810 cal)

Tomato Caprese 8.75
Tomatoes, Mozzarella, basil, field greens, balsamic (300 cal) **LT**

Margherita Flatbread 13.50
Vine-ripened tomatoes, Mozzarella, basil (740 cal)

BRUSCHETTA

Roasted Red Pepper 11.75
Roasted red pepper, Mozzarella, basil, balsamic glaze (1030 cal)

Sliced Steak* 13.25
Grilled steak, Gorgonzola, arugula, charred tomato (910 cal)

Spicy Shrimp 12.95
Tender shrimp, lobster butter sauce, charred tomato, Fontina (990 cal)

Bruschetta Sampler* 15.95
A trio of roasted red pepper, sliced steak, spicy shrimp bruschetta (1470 cal)

SOUPS & SALADS

Lobster Bisque 6.25
(490 cal) **LT**

Soup of the Day 5.25
(70-350 cal) **LT**

Caesar Salad 5.50
Tender cut romaine, aged Parmesan, house-made Caesar dressing, brioche croutons (310 cal) **LT**

Kale Caesar 6.95
Crispy pancetta, tomatoes, Parmigiano Reggiano, chopped egg, brioche croutons (420 cal) **LT**

Wedge Salad 6.25
Iceberg wedge, Gorgonzola, crispy bacon, tomatoes, creamy Parmesan dressing (370 cal) **LT**

Brio Chopped Salad 5.25
Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette (210 cal) **LT**

Grilled Steak Salad* 15.95
Sliced steak, mixed lettuce, tomatoes, Gorgonzola, crimini mushrooms, spicy pecans, creamy horseradish, balsamic (950 cal)

Grilled Salmon Salad* 15.95
Fresh salmon, field greens, tomatoes, grilled asparagus, Feta, crispy flatbread, balsamic (810 cal)

SEAFOOD

Grilled Salmon Fresca* 20.95
Fresh salmon, grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic (460 cal) **LT**

Shrimp Mediterranean 17.50
Seasoned shrimp, orzo, farro, broccoli, spinach, asparagus, tomatoes, pesto vinaigrette, Feta (450 cal) **LT**

Lobster & Shrimp Risotto 26.95
Broiled lobster tail, shrimp risotto, crimini mushrooms, red peppers, asparagus, basil (780 cal)

Crab Cakes 22.95
Lump crab, roasted vegetables, crispy fingerling potatoes, creamy horseradish (920 cal)

Shrimp & Lobster Fettuccine 22.50
Sautéed shrimp and lobster, crimini mushrooms, green onions, tomatoes, spicy lobster butter, fettuccine, bread crumbs (1200 cal)

CHEF SPECIALTIES

Chicken Milanese 20.95
Crispy Romano chicken, herb pasta, signature pomodoro (1150 cal)

Chicken Limone 20.25
Sautéed chicken, lemon, capers, roasted vegetables, Yukon Gold mashed potatoes (1040 cal)

Gorgonzola Crusted Beef Medallions* 23.50
Beef medallions, mushroom Marsala sauce, roasted vegetables, Yukon Gold mashed potatoes (1180 cal)

Lamb Chops* 31.95
Double cut New Zealand lamb chops, grilled asparagus, Yukon Gold mashed potatoes (980 cal)

FROM THE GRILL

Served with Yukon Gold mashed potatoes & seasonal vegetables

Center Cut Filet*
25.75 Grilled 6oz filet (930 cal)
31.50 Grilled 9oz filet (1130 cal)

New York Strip* 30.95
14oz aged New York Strip (1450 cal)

Grilled Chicken Marsala "Under the Brick" 17.95
Herb marinated chicken, mushroom Marsala sauce (860 cal)

Grilled Pork Chops*
17.95 Single center cut (1060 cal)
22.95 Double center cut (1600 cal)

Fish of the Day MKT
(780-820 cal)

SIDES

Brussels Sprouts 5.95
Roasted brussels sprouts, Applewood bacon, capers, pecans, Parmigiano Reggiano (560 cal) **LT**

Roasted Vegetables 3.95
Seasonal vegetables (70 cal) **LT**

SIGNATURE PASTAS

Pasta Pesto 16.50
Angel hair, grilled chicken, light pesto, Feta, caramelized onions, spinach, tomatoes, red peppers (680 cal) **LT**

Mushroom Ravioli Di Bello 15.95
Mushroom ravioli, tomatoes, champagne brown butter (510 cal) **LT**

Pasta Brio 17.75
Rigatoni, grilled chicken, crimini mushrooms, roasted red pepper sauce (940 cal)

Add Soup of the Day, Chopped, Caesar or Wedge Salad to any entrée 4.75 Lobster Bisque or Kale Caesar 5.75

DESSERT

Warm Chocolate Cake 7.25
Molten chocolate cake, anglaise, vanilla bean gelato (890 cal)

Tiramisu 6.75
Lady fingers, coffee liqueur, Mascarpone, cocoa (450 cal)

Caramel Mascarpone Cheesecake 7.95
Mascarpone cream, anglaise (830 cal)

Crème Brûlée Petite 4.25
Cooked creamy custard, vanilla bean, caramelized sugar (610 cal)

Chef's Seasonal Petite 4.25
Chef-inspired, fresh seasonal ingredients (280-690 cal)

SPECIAL ADDITIONS

Jumbo Lump Crab Cake 7.25
(330 cal)

Grilled Jumbo Shrimp 5.95
(80 cal)

Spicy Black Pepper Shrimp 5.95
(310 cal)

Gorgonzola Crust 2.50
(80 cal)

Mushroom Marsala Sauce 1.95
(100 cal)

Broiled Lobster Tail 12.95
(180 cal)

Yukon Gold Mashed Potatoes 4.95
Creamy mashed potatoes (330 cal) **LT**

Fingerling Potatoes 4.95
Roasted fingerling potatoes, chili flake, rosemary, creamy Parmesan (390 cal) **LT**

Pasta Alla Vodka 18.75
Ricotta-filled pasta, spicy tomato cream, pancetta (1180 cal)

Campanelle Carbonara 19.25
Grilled chicken, campanelle pasta, bacon, tender spinach, Parmesan, creamy Alfredo (1040 cal)

Lasagna Bolognese 18.50
Signature bolognese meat sauce, Alfredo, Ricotta, Mozzarella (1360 cal)

LT INDICATES MENU ITEMS THAT ARE 695 CALORIES OR LESS
Gluten-free menu and gluten-free pasta available upon request

*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.

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

COCKTAILS

Peach Bellini Peach nectar, Peach Schnapps, Prosecco, frozen	7.5
Italian Mule Absolut Vodka, Il Tramonto Limoncello, ginger beer, rocks	8.5
Cucumber Basil Gimlet Grey Goose Vodka or Hendrick's Gin, fresh basil, crushed cucumbers, Angostura bitters, fresh lemon and lime, rocks	7.95
Brio Old Fashioned Maker's Mark Bourbon, Amaretto Disaronno, orange and cherry, Angostura bitters, rocks	8.5
Milano Margarita Patron Silver Tequila, Aperol, fresh lime, basil, half salted rim, rocks	8.5
White Peach Sangria Peach nectar, fresh berries and citrus fruits, Peach Schnapps and Chardonnay, rocks	7.95
Sangria Rosa Raspberry Vodka, fresh pineapple and strawberries, Ca' Bianca Brachetto d'Acqui, rocks	8.5
Raspberry Mojito Bacardi Raspberry Rum, fresh lime, muddled mint and raspberries, rocks	7.75
Strawberry Fresca Strawberry Rum, crushed strawberries, fresh lime, Sierra Mist, up	7.5
Flirty Cosmo Absolut Mandarin, PAMA Pomegranate Liqueur, fresh lime, Ca' Bianca Brachetto d'Acqui, up	8.5

(120-260 cal per drink)

BREWS

Blue Moon Belgian White	Peroni Nastro Azzurro
Bud Light	Stella Artois
Coors Light	
Michelob Ultra	CRAFT BEERS
Miller Lite	Ask about our current
Sam Adams	craft beer selection
Corona	(95-170 cal per 12oz)

ZERO-PROOF COCKTAILS

Lemonade Housemade, sugar rim	3
Berry Lemonade Monin Syrup, housemade lemonade, sugar rim	3.5
White Peach Palmer Monin White Peach Syrup, housemade lemonade and iced tea	3.5
Mango Iced Tea Monin Mango Syrup, freshly brewed iced tea	3.5
San Benedetto Imported Peach Tea	3.75
	<i>sm lg</i>
San Pellegrino Sparkling	3 5
Acqua Panna	3 5

(0-170 cal per drink)

BOTTLED FOR BRIO

Porta Palo By Cantine Settesoli (Sicily, Italy) Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon
6oz 7.5 (125-160 cal) 9oz 11 (185-240 cal) BTL 30 (525-675 cal)

WINES

WHITES

	6oz	9oz	BTL
Moscato, Caposaldo (Lombardy, Italy)	8.5	12.5	34
Riesling, Wente Vineyards Riverbank (Monterey, CA)	8	12	32
Rosé, Charles Smith ViNO (Columbia Valley, WA)	9	13.5	36
Pinot Grigio, Sartori Family Reserve (Veneto, Italy)	8	12	32
Pinot Grigio, Torre di Luna (Trentino, Italy)	9.5	14	38
Pinot Grigio, Santa Margherita (Valdadige, Italy)	13	19.5	52
Sauvignon Blanc, Matua Valley (Marlborough, New Zealand)	9.5	14	38
Sauvignon Blanc, Kim Crawford (Marlborough, New Zealand)	11	16.5	44
Chardonnay, Unoaked, Hess Shirltail Ranches (Monterey, CA)	9.5	14	38
Chardonnay, Benziger Family Winery (Sonoma, CA)	10	15	40
Chardonnay, Migration by Duckhorn (Russian River Valley, CA)			50
Chardonnay, Sonoma-Cutrer (Russian River Ranches, CA)	13.5	20	54
Chardonnay, Cakebread Cellars (Napa Valley, CA)			79

BUBBLY

	split	5oz	BTL
Prosecco, Cinzano (Veneto, Italy)		8	32
Brut, Domaine Chandon (Napa Valley, CA)			43
Veuve Clicquot Yellow Label (Champagne, France)			89
Prosecco Brut, Maschio (Treviso, Italy)	11		

REDS

	6oz	9oz	BTL
Pinot Noir, Sartori Family Reserve (Veneto, Italy)	8	12	32
Pinot Noir, Sketchbook (Mendocino, CA)	10	15	40
Pinot Noir, Meiom (California)	12	18	48
Chianti, Placido DOCG (Tuscany, Italy)	8	12	32
Chianti Classico, Rocca delle Macie (Tuscany, Italy)	11	16.5	44
Chianti Classico Riserva, Ruffino Ducale (Tuscany, Italy)			60
Montepulciano d'Abruzzo, "Tritano" (Abruzzo, Italy)			40
Merlot, Parducci (Mendocino, CA)	8.5	12.5	34
Merlot, Duckhorn Vineyards (Napa Valley, CA)			65
Red Blend, 19 Crimes (South Australia)	9	13.5	36
Barbera d'Asti, Araldica "Albera" (Piedmont, Italy)			30
Malbec, Kaiken (Mendoza, Argentina)	10	15	40
Malbec, Colomé Estate (Salta, Argentina)	13	19.5	52
Cabernet Sauvignon, Montes Classic (Colchagua Valley, Chile)	9.5	14.5	38
Cabernet Sauvignon, Sketchbook (Mendocino, CA)	11	16.5	44
Cabernet Sauvignon, Decoy by Duckhorn (Sonoma, CA)	13	19.5	52
Cabernet Sauvignon, Franciscan (Napa Valley, CA)			66
Cabernet Sauvignon, Stags' Leap (Napa Valley, CA)			72
Cabernet Sauvignon, Mount Veeder (Napa Valley, CA)			75
Red Blend, Franciscan Magnificat Meritage (Napa Valley, CA)			70
Barolo DOCG, Michele Chiarlo "Tortoniano" (Piedmont, Italy)			89
Zinfandel, Cline Cellars Ancient Vines (Contra Costa Co., CA)	9.5	14	38

(100-125 cal per 5 oz | 125-160 cal per 6 oz | 185-240 cal per 9 oz | 500-675 cal per bottle)