

### BRUSCHETTA

- ROASTED RED PEPPER**  
Mozzarella, basil, balsamic glaze | 11.75
- SLICED STEAK\***  
Gorgonzola, arugula, charred tomato | 13.25
- CHEF'S SEASONAL BRUSCHETTA**  
12.50
- BRUSCHETTA SAMPLER\***  
15.95

### SMALL PLATES

- ROASTED GARLIC, SPINACH & ARTICHOKE DIP**  
Parmesan flatbread | 9.75
- BEEF CARPACCIO\***  
Field greens, capers, mustard aioli | 11.25
- SPICY SHRIMP & EGGPLANT**  
Black pepper cream sauce | 11.25
- CALAMARI FRITTO MISTO**  
Pepperoncini, aioli, pomodoro | 10.25
- TOMATO CAPRESE**  
Mozzarella, basil, field greens, balsamic | 8.75
- BURRATA & CIABATTA**  
Roasted tomato, grilled ciabatta | 10.95
- MARGHERITA FLATBREAD**  
Tomatoes, Mozzarella, basil | 13.50
- SAUSAGE & PEPPERONI FLATBREAD**  
Mozzarella, Ricotta, tomato sauce | 13.50
- PROSCIUTTO & BURRATA PIZZA**  
Tomato sauce, chile flake, basil | 13.95

### SOUPS & SIDE SALADS

- ZUPPA & INSALATA**  
Soup of the day with your choice of a Chopped, Caesar or Wedge Salad | 9.75  
Lobster Bisque or Kale Caesar add \$1
- LOBSTER BISQUE**  
6.25
- SOUP OF THE DAY**  
5.25
- CAESAR SALAD**  
Brioche croutons | 5.50
- KALE CAESAR**  
Crispy pancetta, tomatoes, chopped egg, croutons | 6.95
- BRIO CHOPPED SALAD**  
Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette | 4.95
- WEDGE SALAD**  
Gorgonzola, bacon, tomatoes, creamy Parmesan dressing | 5.75

ADD A CAESAR, CHOPPED OR WEDGE SALAD TO ANY ENTRÉE 4.75  
Kale Caesar add \$1

ADD SOUP OF THE DAY TO ANY ENTRÉE 4.75  
Lobster Bisque add \$1

### BRUNCH Available until 3 p.m.

- SCRAMBLED EGGS & BACON** Brunch potatoes, brioche toast | 9.95
- SICILIAN OMELETTE** Ham, bacon, sausage, caramelized onions, roasted tomatoes, Mozzarella, brunch potatoes | 12.50
- VEGETABLE OMELETTE** Egg whites, broccoli, mushrooms, red peppers, Mozzarella, avocado, roasted tomato salsa, fresh fruit | 11.25
- HAM & BISCUIT BENEDICT\*** Poached cage-free eggs, ham, biscuit, grilled asparagus, hollandaise, brunch potatoes | 11.25
- BERRIES & CREAM FRENCH TOAST** Cream cheese stuffed, bacon | 11.75
- SHRIMP & GRITS\*** Black pepper shrimp, creamy smoked Gouda polenta, poached cage-free egg, ciabatta | 12.95
- BRUNCH BEVERAGES**
  - Mimosa | 7.50
  - Bloody Mary | 7.95
  - Peach Bellini | 7.50
  - Sangria Rosa | 8.50
  - White Peach Sangria | 7.95
  - Italian Mule | 8.50

### PASTA

- PASTA BRIO** Rigatoni, grilled chicken, mushrooms, roasted red pepper sauce | 14.75
- PASTA ALLA VODKA** Ricotta-filled pasta, spicy tomato cream, pancetta | 15.95
- MUSHROOM RAVIOLI DI BELLO** Tomatoes, champagne brown butter | 13.25
- PASTA PESTO** Angel hair, grilled chicken, caramelized onions, spinach, tomatoes, red peppers, Feta, light pesto | 13.95
- CAMPANELLE CARBONARA** Grilled chicken, bacon, spinach | 16.25

### SPECIALTIES

- MEZZA GRILLED CHICKEN MARSALA** Roasted vegetables, Yukon Gold mashed potatoes, mushroom Marsala sauce | 14.75
- MEZZA CHICKEN MILANESE** Crispy Romano chicken, herb pasta | 13.95
- SHRIMP MEDITERRANEAN** Spicy grilled shrimp, orzo, farro, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette | 16.25
- MEZZA CHICKEN LIMONE** Lemon, capers, roasted vegetables, Yukon Gold mashed potatoes | 12.25
- GRILLED SALMON FRESCA\*** Asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic | 19.50
- MEZZA LASAGNA & INSALATA** Half portion of Lasagna Bolognese, choice of Chopped, Caesar or Wedge Salad | 15.50

### ENTRÉE SALADS

- STRAWBERRY BALSAMIC CHICKEN SALAD** Mixed greens, thinly sliced grilled chicken, grapes, spicy pecans, Gorgonzola, herb vinaigrette | 14.25
- GRILLED SALMON SALAD\*** Tomatoes, grilled asparagus, Feta, crispy shoestring potatoes, balsamic vinaigrette | 15.95
- GRILLED STEAK SALAD\*** Tricolore lettuce, tomatoes, Gorgonzola, mushrooms, spicy pecans, creamy horseradish, balsamic | 15.25
- PESTO CHICKEN & QUINOA SALAD** Red peppers, asparagus, quinoa, farro, cucumber, chickpeas, tomatoes, Feta, arugula, creamy herb dressing | 13.50
- KALE CAESAR GRANDE** Crispy pancetta, tomatoes, chopped egg, croutons  
grilled or crispy chicken | 13.95    salmon | 15.95

### SANDWICHES

- BURGER AMERICANO\*** White cheddar, tomatoes, pickles, red onion, lettuce, special sauce, fries | 13.75  
Fried egg add | \$1
- PESTO CHICKEN CLUB** Applewood bacon, lettuce, tomatoes, Provolone, avocado mayo, toasted brioche, housemade chips | 13.50

### DESSERT Petite Treats

- DOLCHINO TRIO** One of each petite dessert | 10.50
- CARAMEL MASCARPONE CHEESECAKE** Anglaise | 4.25
- CRÈME BRÛLÉE** Vanilla bean, caramelized sugar | 4.25
- CHEF'S SEASONAL DOLCHINO** | 4.25

### DESSERT Sharing Encouraged

- WARM CHOCOLATE CAKE** Vanilla bean gelato | 7.25
- CHEESECAKE** Caramelized sugar, anglaise | 7.25
- TIRAMISU** | 6.75
- GELATO** | 4.95

\*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.  
Gluten free menu and gluten free pasta available upon request

## COCKTAILS

### BLOODY MARY

Slightly spicy, made with Tito's Handmade Vodka  
gl 7.95 | pitcher\* 24

### PEACH BELLINI

Peach nectar, Peach Schnapps, Prosecco, frozen  
gl 7.50 | pitcher\* 22

### MIMOSA

Freshly squeezed orange juice, Prosecco  
gl 7.50 | pitcher\* 22

### WHITE PEACH SANGRIA

Peach nectar, fresh berries, citrus fruits, Peach Schnapps, Chardonnay, rocks  
gl 7.95 | pitcher\* 24

### ITALIAN MULE

Absolut Vodka, Il Tramonto Limoncello, ginger beer gl 8.50

### SANGRIA ROSA

Raspberry Vodka, fresh pineapple and strawberries, Ca' Bianca Brachetto d'Acqui, rocks  
gl 8.50 | pitcher\* 25

\*Sold by the pitcher where legally available

## HOT BEVERAGES

### CAFFÉ DISARONNO

Amaretto Disaronno, Grand Marnier, Dark Crème de Cacao, coffee, whipped cream 5.5

### CAFFÉ ITALIANO

Frangelico, Dark Crème de Cacao, coffee and whipped cream 5.5

Coffee

Hot tea

Espresso

Cappuccino

Latté

## BREWS

Blue Moon Belgian White

Bud Light

Coors Light

Miller Lite

Sam Adams Boston Lager

Sam Adams Seasonal

Corona Extra

Peroni Nastro Azzurro

Stella Artois

### CRAFT BEERS

Ask about our current craft beer selection

## ZERO-PROOF COCKTAILS

### LEMONADE

Housemade, with a sugar rim

3

### BERRY LEMONADE

Monin Syrup, housemade lemonade with a sugar rim

3.5

### WHITE PEACH PALMER

Monin White Peach syrup, housemade lemonade, iced tea

3.5

### MANGO ICED TEA

Monin Mango syrup, fresh brewed iced tea

3.5

### SAN BENEDETTO

Imported Peach Tea

3.75

### SAN PELLEGRINO SPARKLING

sm 3 lg 5

### ACQUA PANNA

sm 3 lg 5

## WINES

### WHITES

	6oz	9oz	BTL
Moscato, Caposaldo (Lombardy, Italy)	8.5	12.5	34
Riesling, Wente Vineyards Riverbank (Monterey, CA)	8	12	32
White Blend, Conundrum (CA)			52
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
Pinot Gris, Acrobat (Oregon)	10	15	40
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 Shirtail 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, Cakebread Cellars (Napa Valley, California)			79
Chardonnay, White Oak (Russian River Valley, California)	13	19.5	52

### 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, Meiomi (California)	12	18	48
Pinot Noir, Sartori Family Reserve (Veneto, Italy)	7.5	11	30
Pinot Noir, Sketchbook (Mendocino, CA)	10	15	40
Chianti, Placido D.O.C.G. (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
Red Blend, Canoe Ridge, The Expedition (Horse Heaven Hills, WA)	10.5	16	42
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
Zinfandel, Zig Zag (Mendocino, CA)	9.5	14	38
Barolo DOCG, Michele Chiarlo "Tortoniano" (Piedmont, Italy)			89
Petite Sirah, Parducci True Grit (Mendocino, CA)	11.5	17	46

## BOTTLED FOR BRIO

PORTA PALO By Cantine Settesoli - Sicily, Italy  
Chardonnay | Sauvignon Blanc | Merlot | Cabernet Sauvignon

6oz 7.5 9oz 11 BTL 30