

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 | 11.25
- BEEF CARPACCIO***
Field greens, capers, mustard aioli | 12.95
- SPICY SHRIMP & EGGPLANT**
Black pepper cream sauce | 12.25
- CALAMARI FRITTO MISTO**
Pepperoncini, aioli, pomodoro | 11.25
- 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 & SALADS

- 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
- WEDGE SALAD**
Gorgonzola, bacon, tomatoes, creamy Parmesan dressing | 6.25
- BRIO CHOPPED SALAD**
Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette | 5.25
- PESTO CHICKEN & QUINOA SALAD**
Red peppers, asparagus, quinoa, farro, cucumber, chickpeas, tomatoes, Feta, arugula, creamy herb dressing | 15.50
- GRILLED STEAK SALAD***
Tricolore lettuce, tomatoes, Gorgonzola, mushrooms, spicy pecans, creamy horseradish, balsamic | 14.95
- GRILLED SALMON SALAD***
Tomatoes, grilled asparagus, Feta, crispy shoestring potatoes, balsamic vinaigrette | 15.95

ADD A CHOPPED, CAESAR 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

GRILLE Comes with choice of one side

- CENTER CUT FILET*** 6oz | 25.75 9oz | 31.50
- NEW YORK STRIP*** 14oz | 30.95
- GRILLED CHICKEN BREAST** Herb marinated | 17.95
- FISH OF THE DAY** Chef's select | MKT
- GRILLED PORK CHOPS*** Center cut | single 17.95 | double 22.95
- LAMB CHOPS DOUBLE CUT*** New Zealand raised | 29.95

SPECIAL ADDITIONS

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

SPECIALTIES

- CHICKEN MILANESE** Crispy Romano chicken, herb pasta | 20.95
- CHICKEN LIMONE** Lemon, capers, roasted vegetables, Yukon Gold mashed potatoes | 20.25
- BALSAMIC BRAISED BEEF SHORT RIB** Brussels sprouts, pecans, creamy smoked Gouda polenta, bacon | 23.25
- PAN SEARED HALF CHICKEN** Lemon, rosemary, farro, roasted carrots & mushrooms, marcona almonds | 20.95
- VEAL MILANESE** Breaded scaloppine, tomatoes, white wine, lemon caper, angel hair, roasted vegetables | 23.95
- GORGONZOLA CRUSTED BEEF MEDALLIONS*** Three 2oz tournedos, mushroom Marsala sauce, roasted vegetables, Yukon Gold mashed potatoes | 23.50

SEAFOOD

- GRILLED SALMON FRESCA*** Grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic | 20.95
- SHRIMP RISOTTO & BROILED LOBSTER TAIL** Mushrooms, red peppers, asparagus, basil | 25.95
- SHRIMP MEDITERRANEAN** Spicy grilled shrimp, orzo, farro, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette | 17.50
- PESCE PICCATA** Wild-caught cod, almonds, lemon, capers, angel hair, roasted vegetables | 17.50
- SHRIMP & LOBSTER FETTUCCINE** Mushrooms, green onions, tomatoes, spicy lobster butter, bread crumbs | 22.50
- CRAB CAKES** Roasted vegetables, crispy fingerling potatoes, creamy horseradish | 22.95

PASTA

- PASTA BRIO** Rigatoni, grilled chicken, mushrooms, roasted red pepper sauce | 17.75
- PASTA ALLA VODKA** Ricotta-filled pasta, spicy tomato cream, pancetta | 18.75
- CAMPANELLE CARBONARA** Grilled chicken, bacon, spinach | 19.25
- PASTA PESTO** Angel hair, grilled chicken, caramelized onions, spinach, tomatoes, red peppers, Feta, light pesto | 16.50
- MUSHROOM RAVIOLI DI BELLO** Tomatoes, champagne brown butter | 15.95
- LASAGNA BOLOGNESE** Alfredo, Ricotta, Mozzarella, meat sauce | 18.50

SIDES

- CAULIFLOWER** Capers, pepperoncini, pine nuts, bread crumbs | 5.95
- BRUSSELS SPROUTS** Applewood bacon, capers, pecans, Reggiano | 5.95
- ROASTED VEGGIES** 3.95
- YUKON GOLD MASHED POTATOES** | 4.95
- FINGERLING POTATOES** Chile flake, rosemary, creamy Parmesan | 4.95
- FETTUCCINE ALFREDO** 5.95

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

PEACH BELLINI One of Italy's most popular cocktails. 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, Mist Twist, up	7.5
FLIRTY COSMO Absolut Mandarin, PAMA Pomegranate Liqueur, fresh lime, Ca' Bianca Brachetto d'Acqui, up	8.5

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 and 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