

### BRUSCHETTA

**ROASTED RED PEPPER**  
Mozzarella, basil, balsamic | 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 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

### 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\*** Grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic | 19.50

### 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

### 2 COURSE LUNCH PLATES

Choose either a soup or side salad and one entrée  
Lobster Bisque or Kale Caesar add \$1

**MEZZA PASTA BRIO** Rigatoni, grilled chicken, mushrooms, roasted red pepper sauce | 14.50

**MEZZA CAMPANELLE CARBONARA** Grilled chicken, bacon, spinach 14.50

**HALF PESTO CHICKEN CLUB** Applewood bacon, Provolone, avocado mayo, lettuce, tomato, toasted brioche, house-made chips | 13.50

**MEZZA MARGHERITA FLATBREAD** Tomatoes, Mozzarella, basil | 13.50

**MEZZA SAUSAGE & PEPPERONI FLATBREAD** Mozzarella, Ricotta, tomato sauce | 13.50

**MEZZA FETTUCCINE ALFREDO** 13.50

**MEZZA SHRIMP RISOTTO** Mushrooms, red peppers, asparagus, basil 15.50

**MEZZA LASAGNA BOLOGNESE** Alfredo, Ricotta, Mozzarella, meat sauce | 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

**PESTO CHICKEN CLUB** Applewood bacon, lettuce, tomatoes, Provolone, avocado mayo, toasted brioche, house-made 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

<b>PEACH BELLINI</b> One of Italy's most popular cocktails. Peach nectar, Peach Schnapps, Prosecco, frozen	7.5
<b>ITALIAN MULE</b> Absolut Vodka, Il Tramonto Limoncello, ginger beer, rocks	8.5
<b>CUCUMBER BASIL GIMLET</b> Grey Goose Vodka or Hendrick's Gin, fresh basil, crushed cucumbers, Angostura bitters, fresh lemon and lime, rocks	7.95
<b>BRIO OLD FASHIONED</b> Maker's Mark Bourbon, Amaretto Disaronno, orange and cherry, Angostura bitters, rocks	8.5
<b>MILANO MARGARITA</b> Patron Silver Tequila, Aperol, fresh lime, basil, half salted rim, rocks	8.5
<b>WHITE PEACH SANGRIA</b> Peach nectar, fresh berries and citrus fruits, Peach Schnapps and Chardonnay, rocks	7.95
<b>SANGRIA ROSA</b> Raspberry Vodka, fresh pineapple and strawberries, Ca' Bianca Brachetto d'Acqui, rocks	8.5
<b>RASPBERRY MOJITO</b> Bacardi Raspberry Rum, fresh lime, muddled mint and raspberries, rocks	7.75
<b>STRAWBERRY FRESCA</b> Strawberry Rum, crushed strawberries, fresh lime, Mist Twist, up	7.5
<b>FLIRTY COSMO</b> 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

<b>LEMONADE</b> House-made, with a sugar rim	3
<b>BERRY LEMONADE</b> Monin Syrup, house-made lemonade with a sugar rim	3.5
<b>WHITE PEACH PALMER</b> Monin White Peach syrup, house-made lemonade and iced tea	3.5
<b>MANGO ICED TEA</b> Monin Mango syrup, fresh brewed iced tea	3.5
<b>SAN BENEDETTO</b> Imported Peach Tea	3.75
<b>SAN PELLEGRINO SPARKLING</b>	sm 3 lg 5
<b>ACQUA PANNA</b>	sm 3 lg 5

## WINES

	6oz	9oz	BTL
<b>WHITES</b>			
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
<b>BUBBLY</b>	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		
<b>REDS</b>	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