

PRIVATE EVENTS MENU

BIRTHDAYS

ANNIVERSARIES

HOLIDAYS

COCKTAIL PARTIES

LUNCHEONS

BUSINESS MEETINGS

BRIDAL LUNCHEONS & SHOWERS

GRADUATIONS

FAMILY GATHERINGS

MITZVAHS

BrioItalian.com

BRIO

PARTIES & EVENTS

BRIO

PARTIES & EVENTS

WELCOME TO BRIO

Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.



Chef Johnny Imbriolo
Chief Culinary Officer

PLANNING YOUR EVENT

Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

GUIDELINES

Guarantees

Private party rooms require a guaranteed guest count to secure the room(s) for your event. If the guest count falls below the guarantee, the difference will be charged at the package price. Please provide final guest count three (3) business days prior to your event.

Additional Arrangements

All food and beverages must be purchased through Brio; some exceptions may apply. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

Deposits, Fees & Taxes

In order to secure your event date, a deposit of 10% of the estimated total bill must be received within seven (7) days of signing the event agreement. A Deposit Gift Card will be purchased, and it may be deducted from the final bill on the day of the event or used for future Brio visits. Pricing does not reflect taxes and gratuity. Applicable state and local taxes will be added.

Cancellation Fees

Should a cancellation occur, please notify Brio as soon as possible. Fees may occur if the notice is not given at least four (4) days in advance, including the Deposit Gift Card. The Deposit Gift Card will be returned for future Brio visits when cancellations are made four (4) or more days prior to the event.

SELECT YOUR EVENT PACKAGES

Appetizers

Select our chef-inspired appetizers to add to your meal or event package. If you wish to offer appetizers only, we will assist you in creating a menu.

Bar Service

You can select a beverage package to be served for your event or allow your guests to order drinks from the bar menu.

Dessert

Select individual desserts to enhance your dining experience.

Plated Menus

Recommended for parties of 15 or fewer guests. Your guests select individually plated salads and entrées.

Family-Style Menus

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family-style at each table.

EVENT PLANNER

Let us help you host the perfect event. Whether you are planning a wedding shower, a work luncheon, or a simple get-together, we are here to help every step of the way. To get started, fill out the information below.

SELECT YOUR EVENT PACKAGE

Date of Event: _____ Email Address: _____
of Guests for Event: _____ Phone #: _____
R.S.V.P. Final # By: _____ Event Name: _____
Event Coordinator: _____

PACKAGE SELECTION

Appetizer Selection(s): _____

Soup/Salad Selection(s): _____

Entrée Selection(s): _____

Side Dish Selection(s): _____

Dessert Selection(s): _____

Beverage Selection(s): _____

Special Requests/Needs for Event: _____

BAR SERVICE

You can select a specific beverage package to be served for your event or allow your guests to select drinks from the bar menu.

PACKAGE DESCRIPTIONS

Cash Bar

Drinks are paid for by your guests when ordered.

Host Bar

Drinks are priced à la carte and are tracked by the bartender throughout your event.

Wine Service

Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. Host will be charged for each bottle opened.

HOST BAR DRINK SELECTIONS

| | | | |
|---------------------------|-----|-----------------------------|------|
| Bottled Domestic Beer | 4 | Call Martini | 10 |
| Bottled Craft Beer | 6-7 | Premium Martini | 11 |
| Bottled Imports | 5-6 | Rocks (House Pour) | 7 |
| Non-Alcoholic Beer | 4 | Rocks - Call Drinks | 8 |
| Mixed Drinks (House Pour) | 6 | Rocks - Premium | 9 |
| Call Drinks (Mixed) | 8 | Wine by the Glass | 8-13 |
| Premium Drinks (Mixed) | 9 | Soda | 3 |
| House Martini | 8 | Bottled Water (Small/Large) | 3-5 |

BAR PACKAGE SELECTIONS

Premium Package

Premium Liquors • Imported & Domestic Beers
House Wines • Sodas • Juices • Bottled Water

Two Hours 28

Three Hours 32

Four Hours 36
(Hour pricing based per guest)

Standard Beverage Package

Assorted Fruit Juices, Assorted Sodas,
Lemonade, Milk, Coffee, Iced Tea
(Pricing based per guest)

5

Beer & Wine Package

Imported & Domestic Beers • House Wines
Sodas • Juices • Bottled Water

Two Hours 18

Three Hours 24

Four Hours 30
(Hour pricing based per guest)

Cash Bar Package

Guests have access to entire Bar Selections.
This package requires a \$75.00 Bartender Fee.
Cash bar prices available upon request.

| 95 - 210 cal per 12 oz beer • 125 -160 cal per 6 oz wine |

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

Prices do not include tax and service charge and are subject to change.

APPETIZERS & DESSERTS

Enhance your event with our chef-inspired appetizers.

APPETIZERS - ADD TO ANY PACKAGE

FAMILY-STYLE APPETIZERS

Serves 10-12

Calamari | 175 - 210 cal |

34

Tomato Caprese | 50 - 65 cal |

28

Vegetable Crudites | 105 - 125 cal |

28

Assorted Cheese Tray | 460 - 550 cal |

39

Seasonal Fruit Tray | 125 - 150 cal |

28

Margherita Flatbread | 140 - 165 cal |

17

APPETIZERS BY THE DOZEN

Baby Lamb Chops* | 90 cal |

49

Tomato Mozzarella Crostini | 95 cal |

18

Bacon-Wrapped Shrimp | 130 cal |

40

Jumbo Lump Crab Cakes | 165 cal |

55

Shrimp Cocktail | 40 cal |

38

Crab-Stuffed Mushrooms | 90 cal |

38

DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$5. Your Brio Event Coordinator is happy to assist you with your dessert choices. After-dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to the event.

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

LUNCH PLATED

Create a custom menu from the options below and allow your guests to choose from your selections. Included beverages are iced tea, soft drinks, coffee & hot tea.

PACKAGE A 18 per person

STARTERS (Select Two, One Starter per Guest)

SOUPS

Soup of the Day | 70 - 350 cal |

Lobster Bisque | 490 cal |

SALADS

Insalata Della Casa | 180 cal |

Caesar Salad | 310 cal |

Chopped Salad | 210 cal |

Tomato Caprese | 210 cal |

ENTRÉES (Select Three, One Entrée per Guest)

PASTA

Pasta Alla Vodka | 1180 cal |

Chicken Rigatoni (Pasta Brio) | 940 cal |

Spaghetti Pomodoro | 790 cal |

Spaghetti Carbonara | 840 cal |

Rigatoni Alfredo | 720 cal |

Mushroom Ravioli | 410 cal |

ENTRÉE SALADS

Caesar Grande Chicken Salad | 510 cal |

Insalata Della Casa with Grilled Chicken | 380 cal |

CHEF'S SELECT

Pollo Caprese | 880 cal |

Lasagne | 1360 cal |

PACKAGE B 20 per person

STARTERS (Select Two, One Starter per Guest)

SOUPS

Soup of the Day | 70 - 350 cal |

Lobster Bisque | 490 cal |

SALADS

Insalata Della Casa | 180 cal |

Caesar Salad | 310 cal |

Chopped Salad | 210 cal |

Tomato Caprese | 210 cal |

ENTRÉES (Select Three, One Entrée per Guest)

PASTA

Pasta Alla Vodka | 1180 cal |

Chicken Rigatoni (Pasta Brio) | 940 cal |

Spaghetti Bolognese | 760 cal |

Spaghetti Carbonara | 840 cal |

Rigatoni Alfredo | 720 cal |

Mushroom Ravioli | 410 cal |

ENTRÉE SALADS

Caesar Grande Chicken Salad | 510 cal |

Insalata Della Casa with Grilled Chicken | 380 cal |

Strawberry Balsamic Chicken Salad | 900 cal |

CHEF'S SELECT

Pan-Seared Salmon | 610 cal |

Pollo Caprese | 880 cal |

Lasagne | 1360 cal |

Shrimp Capri | 730 cal |

Chicken Milanese | 1250 cal |

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

DINNER PLATED

Create a custom menu from the options below and allow your guests to choose from your selections.

PACKAGE A 26 per person

STARTERS (Select One)

SOUPS

Soup of the Day | 70 - 350 cal |
Lobster Bisque | 490 cal |

SALADS

Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

ENTRÉES (Select Two, One Entrée per Guest)

PASTA

Pasta Alla Vodka | 1180 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Spaghetti Pomodoro | 790 cal |
Spaghetti Carbonara | 840 cal |
Rigatoni Alfredo | 720 cal |
Mushroom Ravioli | 410 cal |

CHEF'S SELECT

Lasagne | 1360 cal |
Pollo Caprese | 880 cal |
Shrimp Capri | 730 cal |
Pan-Seared Salmon Salad | 610 cal |
Prime Filet Salad | 600 cal |
Chicken Milanese | 1250 cal |

PACKAGE B 29 per person

STARTERS (Select One)

SOUPS

Soup of the Day | 70 - 350 cal |
Lobster Bisque | 490 cal |

SALADS

Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

ENTRÉES (Select Three, One Entrée per Guest)

PASTA

Pasta Alla Vodka | 1180 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Spaghetti Pomodoro | 790 cal |
Spaghetti Carbonara | 840 cal |
Rigatoni Alfredo | 720 cal |
Mushroom Ravioli | 410 cal |
Chicken Pesto Spaghetti (Pasta Pesto) | 920 cal |

CHEF'S SELECT

Lasagne | 1360 cal |
Pollo Caprese | 880 cal |
Shrimp Capri | 730 cal |
Pan-Seared Salmon | 610 cal |
Chicken Milanese | 1250 cal |

GRILLE

Bistecca | 1340 cal |
Served with pesto crushed potatoes and fresh green beans

ADDITIONS

For an additional charge per guest, enhance your entrée with:

Grilled Chicken 6 | 200 cal |
Grilled Shrimp 7 | 78 cal |

PACKAGE C 34 per person

STARTERS (Select Two, One Starter per Guest)

SOUPS

Soup of the Day | 70 - 350 cal |
Lobster Bisque | 490 cal |

SALADS

Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

ADDITIONS

For an additional charge per guest, enhance your entrée with:

Grilled Chicken 6 | 200 cal |
Grilled Shrimp 7 | 78 cal |

ENTRÉES (Select Three, One Entrée per Guest)

PASTA

Pasta Alla Vodka | 1180 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Spaghetti Pomodoro | 790 cal |
Spaghetti Carbonara | 840 cal |
Rigatoni Alfredo | 720 cal |
Mushroom Ravioli | 410 cal |

CHEF'S SELECT

Lasagne | 1360 cal |
Organic Roasted Chicken | 1210 cal |
Shrimp Capri | 730 cal |
Pollo Caprese | 880 cal |
Pan-Seared Salmon | 610 cal |
Chicken Milanese | 1250 cal |

GRILLE

Bistecca | 1340 cal |
Served with pesto crushed potatoes and fresh green beans
Baby Lamb Chops* | 910 cal |
Served with pesto crushed potatoes and grilled asparagus

PACKAGE D 39 per person

STARTERS (Select Two, One Starter per Guest)

SOUPS

Soup of the Day | 70 - 350 cal |
Lobster Bisque | 490 cal |

SALADS

Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

ADDITIONS

For an additional charge per guest, enhance your entrée with:

Grilled Chicken 6 | 200 cal |
Grilled Shrimp 7 | 78 cal |

ENTRÉES (Select Three, One Entrée per Guest)

PASTA

Pasta Alla Vodka | 1180 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Spaghetti Bolognese | 760 cal |
Spaghetti Carbonara | 840 cal |
Chicken Pesto Spaghetti (Pasta Pesto) | 920 cal |
Rigatoni Alfredo | 720 cal |
Mushroom Ravioli | 410 cal |

CHEF'S SELECT

Lasagne | 1360 cal |
Pollo Caprese | 880 cal |
Shrimp Capri | 730 cal |
Organic Roasted Chicken | 1210 cal |
Pan-Seared Salmon | 610 cal |
Chicken Milanese | 1250 cal |

GRILLE

Baby Lamb Chops* | 910 cal |
Served with pesto crushed potatoes and grilled asparagus
7 oz. Prime Filet* (Add \$15 per guest) | 890 cal |
Served with roasted fingerling potatoes with fresh rosemary and fresh green beans
Bistecca | 1340 cal |
Served with pesto crushed potatoes and fresh green beans
Seasonal Fresh Catch | 780 - 820 cal |
Served with event host's predetermined choice of two sides

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

LUNCH FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style.
Included beverages are iced tea, soft drinks, coffee & hot tea.

PACKAGE A 21 per person

STARTERS

SALADS (Select One)

Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

SIDES (Select One)

Pesto Crushed Potatoes | 610 cal |
Crispy Fingerling Potatoes | 140 cal |
Fresh Green Beans | 90 cal |
Roasted Asparagus | 85 cal |

ENTRÉES

PASTA (Select One)

Spaghetti Carbonara | 840 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Rigatoni Alfredo | 720 cal |

CHEF'S SELECT & GRILLE (Select One)

Pollo Caprese | 880 cal |
Pan-Seared Salmon | 610 cal |
Lasagne | 1360 cal |
Chicken Milanese | 1250 cal |

DESSERT (Select One)

Tiramisu | 330 cal |
Lemon Ricotta Cheesecake | 350 cal |

PACKAGE B 23 per person

STARTERS

SALADS (Select Two)

Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

SIDES (Select Two)

Pesto Crushed Potatoes | 610 cal |
Crispy Fingerling Potatoes | 140 cal |
Roasted Asparagus | 85 cal |
Spaghetti Pomodoro | 790 cal |

ENTRÉES

PASTA (Select One)

Spaghetti Carbonara | 840 cal |
Spaghetti Bolognese | 760 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Rigatoni Alfredo | 720 cal |

CHEF'S SELECT & GRILLE (Select Two)

Pollo Caprese | 880 cal |
Pan-Seared Salmon | 610 cal |
Lasagne | 1360 cal |
Chicken Milanese | 1250 cal |
Bistecca | 640 cal |

Add \$5.00 per guest

DESSERT (Select One)

Tiramisu | 330 cal |
Lemon Ricotta Cheesecake | 350 cal |

DINNER FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert(s) to be shared family-style.

PACKAGE A 35 per person

STARTERS

SALADS (Select One)

Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

SIDES (Select One)

Pesto Crushed Potatoes | 610 cal |
Crispy Fingerling Potatoes | 140 cal |
Fresh Green Beans | 90 cal |
Roasted Asparagus | 85 cal |
Creamy Polenta | 740 cal |
Spaghetti Pomodoro | 790 cal |

ENTRÉES

PASTA (Select One)

Pasta Alla Vodka | 1180 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Spaghetti Bolognese | 760 cal |
Rigatoni Alfredo | 720 cal |

CHEF'S SELECT & GRILLE (Select One)

Lasagne | 1360 cal |
Pan-Seared Salmon | 610 cal |
Chicken Milanese | 1250 cal |

DESSERT (Select One)

Tiramisu | 330 cal |
Lemon Ricotta Cheesecake | 350 cal |

PACKAGE B 45 per person

STARTERS

SALADS (Select Two)

Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

SIDES (Select Two)

Pesto Crushed Potatoes | 610 cal |
Crispy Fingerling Potatoes | 140 cal |
Fresh Green Beans | 90 cal |
Roasted Asparagus | 85 cal |
Creamy Polenta | 740 cal |
Spaghetti Pomodoro | 790 cal |

ENTRÉES

PASTA (Select One)

Pasta Alla Vodka | 1180 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Spaghetti Bolognese | 760 cal |
Spaghetti Carbonara | 840 cal |
Rigatoni Alfredo | 720 cal |

CHEF'S SELECT & GRILLE (Select Two)

Lasagne | 1360 cal |
Pan-Seared Salmon | 610 cal |
Pollo Caprese | 880 cal |
Organic Roasted Chicken | 1210 cal |
Chicken Milanese | 1250 cal |
7 oz. Prime Filet* | 660 cal |

Add \$15 per guest

DESSERT (Select Two, One per Guest)

Tiramisu | 330 cal |
Lemon Ricotta Cheesecake | 350 cal |

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

BRUNCH & BREAKS

MENU ITEM DESCRIPTIONS

CONTINENTAL BREAKFAST 11 per person

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

| 0 - 150 cal per drink |

BREAKFAST

Bagels with Cream Cheese
Croissants
Muffins
Seasonal Fresh Fruit

| 125 - 480 cal per item |

PLATED BRUNCH 19 per person (Buffet available at select locations)

STARTERS (Select Two)

Soup of the Day | 70 - 350 cal |
Lobster Bisque | 490 cal |
Insalata Della Casa | 180 cal |
Caesar Salad | 310 cal |
Chopped Salad | 210 cal |
Tomato Caprese | 210 cal |

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

ENTRÉES (Select Three, One Entrée per Guest)

BRUNCH

French Toast | 1260 cal |
Scrambled Eggs & Bacon | 1180 cal |
Ham & Biscuit Benedict* | 1540 cal |
Chef's Seasonal Omelette | 610-1510 cal |
Limited to parties of 15 or fewer

PASTA

Pasta Alla Vodka | 1180 cal |
Chicken Rigatoni (Pasta Brio) | 940 cal |
Chicken Pesto Spaghetti (Pasta Pesto) | 920 cal |
Spaghetti Pomodoro | 790 cal |
Spaghetti Carbonara | 840 cal |

CHEF'S SELECT

Pollo Caprese | 880 cal |
Lasagne | 1360 cal |

AFTERNOON BREAK 7 per person

SNACKS (Select Three)

Seasonal Fruit Tray
Cookie & Brownie Tray
Chips
Assorted Cheese Tray
Vegetable Crudites
Assorted Desserts

FAMILY-STYLE APPETIZERS Serves 10 - 12

CALAMARI

Crispy wild-caught calamari, pepperoncinis, fresh arrabiatta, lemon aioli

TOMATO CAPRESE

Vine-ripened tomatoes, fresh Mozzarella and tender basil

VEGETABLE CRUDITES

Chef's selection using the freshest vegetables of the season

ASSORTED CHEESE TRAY

An assortment of cheeses

SEASONAL FRESH FRUIT

Chef's seasonal selection

MARGHERITA FLATBREAD

Vine-ripened tomatoes, fresh Mozzarella and tender basil

APPETIZERS BY THE DOZEN

BABY LAMB CHOPS*

Prepared medium

TOMATO MOZZARELLA CROSTINI

Toasted croutons with vine-ripened tomatoes, fresh Mozzarella, extra virgin olive oil

BACON-WRAPPED SHRIMP

Jumbo shrimp wrapped in Applewood smoked bacon, creamy horseradish

JUMBO LUMP CRAB CAKES

With lemon aioli

SHRIMP COCKTAIL

Poached jumbo shrimp chilled, house-made cocktail sauce

CRAB-STUFFED MUSHROOMS

Roasted crimini mushrooms, jumbo lump crab meat

SIDES

PESTO CRUSHED POTATOES

ROASTED ASPARAGUS

CRISPY FINGERLING POTATOES

CREAMY POLENTA

FRESH GREEN BEANS

SPAGHETTI POMODORO

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

MENU ITEM DESCRIPTIONS

ENTRÉES

CHICKEN RIGATONI (PASTA BRIO)

Tender grilled chicken, crimini mushrooms tossed with rigatoni in a roasted red pepper sauce

SPAGHETTI BOLOGNESE

Organic grass-fed ground beef and all-natural pork, white wine and fresh tomato cooked slow and long

CHICKEN PESTO SPAGHETTI (PASTA PESTO)

Grilled chicken and fresh spinach with spaghetti tossed in a light fresh pesto, topped with shaved Grana Padano Zanetti

SPAGHETTI CARBONARA

Al dente spaghetti, crispy pancetta, sweet onion tossed in a light cream sauce

SPAGHETTI POMODORO

A delicate marriage of fresh vine-ripened tomatoes, fragrant basil, fresh Mozzarella, extra virgin olive oil and aged Grana Padano Zanetti

RIGATONI ALFREDO

Rigatoni, creamy alfredo

MUSHROOM RAVIOLI

Sautéed wild mushrooms wrapped in thin ravioli prepared Cacio e Pepe style

LASAGNE

Signature meat sauce, alfredo, Ricotta, Mozzarella

PASTA ALLA VODKA

Ricotta-filled pasta, spicy tomato cream, pancetta

ORGANIC ROASTED CHICKEN

Roasted organic free-range half chicken, fresh lemon and rosemary

CHICKEN MILANESE

Crispy Romano chicken, herb pasta, signature pomodoro

SHRIMP CAPRI

Sautéed wild-caught jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce and stone-pressed extra virgin olive oil tossed with capellini

POLLO CAPRESE

Tender grilled chicken with vine-ripened tomatoes, the freshest basil, fresh Mozzarella, capellini pomodoro, pesto vinaigrette

PAN-SEARED SALMON

Salmon, sautéed spinach and roasted fingerling potatoes with fresh rosemary

BISTECCA

Tender top choice 10 oz. certified Angus ribeye

BABY LAMB CHOPS

Double-cut New Zealand lamb chops

PRIME CENTER CUT FILET

Grilled prime 7 oz. filet served with roasted fingerling potatoes with fresh rosemary and fresh green beans

SOUP & SALAD

SOUP OF THE DAY

Chef's select Soup of the Day using the finest and freshest ingredients

LOBSTER BISQUE

Sautéed shrimp garnish

CHOPPED SALAD

Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette

CAESAR SALAD

Tender cut romaine, aged Parmigiana, house-made Caesar dressing with toasted croutons

INSALATA DELLA CASA

Tender arugula, fresh greens, vine-ripened tomatoes, crispy Parmigiana in a light lemon vinaigrette

TOMATO CAPRESE

Vine-ripened tomatoes, fresh Mozzarella and tender basil

STRAWBERRY BALSAMIC CHICKEN SALAD

Thinly sliced grilled chicken, mixed greens, strawberries, grapes, spicy pecans, Gorgonzola, balsamic, herb vinaigrette

BREAKFAST & BRUNCH

SCRAMBLED EGGS & BACON

Scrambled eggs, Applewood bacon, brunch potatoes, brioche toast

HAM & BISCUIT BENEDICT*

Poached cage-free eggs, ham, biscuit, grilled asparagus, hollandaise, brunch potatoes

BERRIES & CREAM FRENCH TOAST

Cream cheese-stuffed brioche French toast, Applewood bacon

CHEF'S SEASONAL OMELETTE

DESSERT

LEMON RICOTTA CHEESECAKE

A homemade Italian family recipe combining sweet Ricotta, fresh lemon and vanilla. Drizzled with Acacia honey.

TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.