



Group Dining & Banquet Menus

Private & Semi-Private Rooms

Book Your Event Today!

Call 833.328.2746 or visit Brioltalian.com



APPETIZERS

Served by the Dozen

- Roasted Red Pepper Bruschetta ✔ \$35
- Roasted Tomato & Ricotta Bruschetta ✔ \$35
- Sliced Steak Bruschetta \$50
- Gorgonzola Lamb Chops \$80
- Shrimp & Eggplant \$50
- Margherita Flatbread ✔ \$35
- Sausage, Pepperoni & Ricotta Flatbread \$40
- Spinach & Artichoke Dip ✔ \$45

Appetizer Platters (20-25 Guests)

- Shrimp Cocktail \$125
- Calamari \$100
- Tomato Caprese ✔ \$85
- Vegetable Crudite ✔ \$75
- Assorted Fruits ✔ \$75

PETITE DESSERTS

- Tiramisu ✔
- Crème Brulee
- Cookies & Brownies
- Caramel Mascarpone Cheesecake ✔

\$5++ - per person

✔ Vegetarian

++Menu pricing subject to change and does not include local sales tax and 21% service charge.



FAMILY STYLE | MENUS

FAMILY STYLE | LUNCH MENUS

Our menus are served family-style and course items must be selected in advance.



RAVELLO

Monday-Friday - 11am-2pm

PER PERSON
\$26++

BREAD

Freshly-Baked Sourdough Bread

SALAD - Choose One

- Chopped
- Caesar

PASTA - Choose One

- Pasta Brio
- Pesto Primavera
- Spaghetti Pomodoro
- Ravioli di Bello

CHEF SELECTIONS - Choose One

- Lasagna
- Chicken Milanese
- Chicken Limone
- Grilled Chicken Marsala
- Grilled Salmon Fresca (+\$5pp)

SIDE - Choose One

- Broccolini®
- Roasted Fingerling Potatoes
- Grilled Asparagus
- Mashed Potatoes

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea

POSITANO

Monday-Friday - 11am-2pm

PER PERSON
\$30++

BREAD

Freshly-Baked Sourdough Bread

SALAD - Choose One

- Chopped
- Caesar

PASTA - Choose One

- Pasta Brio
- Pasta alla Vodka
- Spaghetti Pomodoro
- Spaghetti Bolognese
- Pesto Primavera
- Ravioli di Bello

CHEF SELECTIONS - Choose One

- Lasagna
- Chicken Milanese
- Chicken Limone
- Grilled Salmon Fresca (+\$5pp)
- Grilled Pork Chops
- Gorgonzola Crusted Beef Medallions (+\$8pp)

SIDE - Choose One

- Broccolini®
- Roasted Fingerling Potatoes
- Grilled Asparagus
- Mashed Potatoes

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea

Vegetarian

++Menu pricing subject to change and does not include local sales tax and 21% service charge.

FAMILY STYLE | DINNER MENUS

Our menus are served family-style and course items must be selected in advance.




RAVELLO

PER PERSON
\$40++



BREAD

Freshly-Baked Sourdough Bread

SALAD - Choose One

- Chopped 
- Caesar


PASTA - Choose One

- Pasta Brio
- Pasta alla Vodka
- Spaghetti Bolognese
- Spaghetti Pomodoro 
- Pesto Primavera 
- Lasagna

CHEF SELECTIONS - Choose One

- Chicken Milanese
- Grilled Salmon Fresca (+\$5pp)
- Grilled Pork Chops
- Gorgonzola Crusted Beef Medallions (+\$8 pp)
- Chicken Marsala

SIDE - Choose One

- Broccolini® 
- Roasted Fingerling Potatoes 
- Grilled Asparagus 
- Mashed Potatoes 

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea


POSITANO

PER PERSON
\$50++

BREAD

Freshly-Baked Sourdough Bread

SALAD - Choose One

- Chopped 
- Caesar





PASTA - Choose One

- Pasta Brio
- Pasta alla Vodka
- Spaghetti Bolognese
- Spaghetti Pomodoro 
- Pesto Primavera 
- Lasagna

CHEF SELECTIONS - Choose One

- Chicken Limone
- Chicken Milanese
- Chicken Marsala
- Grilled Salmon Fresca (+\$5pp)
- Grilled Pork Chops
- Gorgonzola Crusted Beef Medallions (+\$8 pp)
- Filet Mignon (+\$15pp)

SIDE - Choose One

- Broccolini® 
- Roasted Fingerling Potatoes 
- Grilled Asparagus 
- Mashed Potatoes 

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea

 **Vegetarian**

++Menu pricing subject to change and does not include local sales tax and 21% service charge.



PLATED | MENUS

PLATED | LUNCH MENUS



NAPOLI


Monday-Friday - 11am-2pm

PER PERSON
\$28++


BREAD

Freshly-Baked Sourdough Bread

SALAD & SOUP - Choose One (one per guest)

- Wedge
- Chopped 
- Caesar
- Lobster Bisque
- Soup of the Day

ENTRÉE - Choose Three (one per guest)

- Strawberry Balsamic Chicken Salad
- Grilled Salmon Salad (+\$5pp)
- Pasta alla Vodka
- Pasta Brio
- Pesto Primavera 
- Mezza Lasagna
- Mezza Chicken Milanese with herb pasta

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea

SORRENTO


Monday-Friday - 11am-2pm

PER PERSON
\$32++

BREAD

Freshly-Baked Sourdough Bread

SALAD & SOUP - Choose One (one per guest)

- Wedge
- Chopped 
- Caesar
- Lobster Bisque
- Soup of the Day

ENTRÉE - Choose Three (one per guest)

- Grilled Salmon Salad (+\$5pp)
- Grilled Salmon Fresca (+\$5pp)
- Grilled Pork Chop with mashed potatoes & Broccolini®
- Pasta alla Vodka
- Pasta Brio
- Mezza Lasagna
- Mezza Chicken Milanese with herb pasta
- Mezza Grilled Chicken Marsala with asparagus & mashed potatoes

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea

 **Vegetarian**

++Menu pricing subject to change and does not include local sales tax and 21% service charge.

PLATED | DINNER MENUS




NAPOLI

PER PERSON
\$31++




BREAD

Freshly-Baked Sourdough Bread

SOUP & SALAD - Choose One (one per guest)

- Lobster Bisque
- Soup of the Day
- Wedge
- Chopped 
- Caesar

ENTRÉE - Choose Three (one per guest)

- Spaghetti Pomodoro 
- Pesto Primavera 
- Pasta alla Vodka
- Pasta Brio
- Ravioli di Bello 
- Lasagna
- Chicken Milanese with herb pasta
- Grilled Chicken Marsala with asparagus & mashed potatoes

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea


SORRENTO

PER PERSON
\$36++

BREAD

Freshly-Baked Sourdough Bread

SOUP & SALAD - Choose One (one per guest)

- Lobster Bisque
- Soup of the Day
- Wedge
- Chopped 
- Caesar

ENTRÉE - Choose Three (one per guest)

- Spaghetti Pomodoro 
- Ravioli di Bello 
- Pasta alla Vodka
- Pasta Brio
- Pesto Primavera 
- Lasagna
- Spaghetti Bolognese
- Grilled Salmon Fresca (+\$5pp)
- Lobster & Shrimp Fettuccine
- Chicken Milanese with herb pasta
- Chicken Limone with mashed potatoes & Broccolini®

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea

 **Vegetarian**

++Menu pricing subject to change and does not include local sales tax and 21% service charge.

PLATED | DINNER MENUS




AMALFI

PER PERSON
\$41++



BREAD

Freshly-Baked Sourdough Bread

SOUP & SALAD - Choose Two (one per guest)

- Lobster Bisque
- Soup of the Day
- Wedge
- Chopped 
- Caesar

ENTRÉE - Choose Three (one per guest)

- Ravioli di Bello 
- Pasta alla Vodka
- Pasta Brio
- Pesto Primavera 
- Lasagna
- Lobster & Shrimp Fettuccine
- Grilled Salmon Fresca (+\$5pp)
- Chicken Limone with mashed potatoes & Broccolini®
- Grilled Chicken Marsala with asparagus & mashed potatoes
- Gorgonzola Crusted Beef Medallions with asparagus & mashed potatoes

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea


CAPRI

PER PERSON
\$57++



BREAD

Freshly-Baked Sourdough Bread

SOUP & SALAD - Choose Two (one per guest)

- Lobster Bisque
- Soup of the Day
- Wedge
- Chopped 
- Caesar

ENTRÉE - Choose Three (one per guest)

- Spaghetti Pomodoro 
- Lasagna
- Ravioli di Bello
- Pasta alla Vodka
- Pesto Primavera 
- Grilled Salmon Fresca (+\$5pp)
- Pasta Brio
- Chicken Milanese with herb pasta
- Grilled Pork Chops with mashed potatoes & Broccolini®
- Chicken Limone with mashed potatoes & Broccolini®
- New York Strip with asparagus & mashed potatoes
- Lamb Chops with asparagus & roasted fingerling potatoes
- Grilled Chicken Marsala with asparagus & mashed potatoes
- Center Cut Filet Mignon with roasted fingerling potatoes & Broccolini® (+\$15pp)

DESSERT - Choose One

Cheesecake  • Tiramisu 

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea

Vegetarian

++Menu pricing subject to change and does not include local sales tax and 21% service charge.



BAR PACKAGES

PREMIUM OPEN BAR

LIQUOR

Premium, Call & Well Brands

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2 hour service, per person - **\$35**
additional hour per person - **\$10**

STANDARD OPEN BAR

LIQUOR

Call & Well Brands

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2 hour service, per person - **\$32**
additional hour per person - **\$9**

BEER & WINE OPEN BAR

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2 hour service, per person - **\$26**
additional hour per person - **\$8**

INDIVIDUAL DRINK TICKETS

PREMIUM \$10

Premium, Call & Well Brands • Domestic & Imported Beer
House Wine (Pinot, Red, White)
Sangria (Red, White)

STANDARD \$9

Call & Well Brands • Domestic & Imported Beer
House Wine (Pinot, Red, White)
Sangria (Red, White)

BEER, WINE & SANGRIA \$8

Domestic & Imported Beer
House Wine (Pinot, Red, White)
Sangria (Red, White)

HOST CONSUMPTION BAR & CASH BAR

Individual cocktails charged based on restaurant prices.
Cash bar available upon request.

Additional restrictions may apply in all states based on regulatory requirements, please speak with your local sales team for additional information.
Bar Packages are available in select locations with 24 hour advance notice.






SUNDAY BRUNCH

Plated Brunch

Available Sundays 11am-3pm only

PER PERSON
\$30++

BRUNCH - Choose Three - One per guest

- Tuscan Sausage Scrambler
- Garden Veggie Scrambler 
- Avocado Toast 
- Berries & Cream French Toast 

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea, Assorted Juices



Served with Freshly-Baked Sourdough Bread

Family-Style Brunch




Available Sundays 11am-3pm only

PER PERSON
\$26++

BRUNCH - Choose Two - One per guest

- Tuscan Sausage Scrambler
- Garden Veggie Scrambler 
- Berries & Cream French Toast 

SIDES - Choose One

- Fresh Fruit 
- Crispy Fingerling Potatoes 
- Ciabatta Toast 
- Smoked Bacon

BEVERAGES

Unlimited Soft Drinks, Coffee & Tea, Assorted Juices

Served with Freshly-Baked Sourdough Bread

BRUNCH COCKTAILS

Carafe*

SERVES 4 PEOPLE

Bellini • Bloody Mary • Mimosa • Sangria

\$35

**Where legally available and in compliance with all state and local regulations.*

Carafees not available in Utah.

 **Vegetarian**

++Menu pricing subject to change and does not include local sales tax and 21% service charge. Vegetarian & Gluten-Friendly options available.



WE USE ONLY
FRESH INGREDIENTS
AT BRIO ITALIAN GRILLE

