



GLUTEN-SENSITIVE MENU

ANTIPASTI

- B** **Carpaccio*** - 730 cal
Shaved tender beef, field greens, capers, mustard aioli
Available for Dine In only.

INSALATA

- Caesar Salad** - 320 cal
Romaine, Parmesan, croutons, house-made dressing
- Chopped Salad** **V** - 280 cal
Chopped greens, tomatoes, cucumbers, olives, onions, feta, red wine vinaigrette
- Tomato Caprese** **V** - 240 cal
Vine-ripened tomatoes, fresh mozzarella, basil, balsamic drizzle

ENTRÉE SALADS

- Grilled Salmon Salad*** - 750 cal
Grilled salmon, field greens, tomatoes, grilled asparagus, feta, crispy shoestring potatoes, balsamic vinaigrette
- B** **Grilled Steak Salad*** - 940 cal
Sliced tenderloin, tomatoes, gorgonzola, mushrooms, spicy candied pecans, creamy horseradish, balsamic glaze

SIDE

- Broccolini**[®] - 60 cal

LAND & SEA

- Chicken Limone** - 900 cal
Pan-seared chicken in a traditional picatta-style sauce with white wine, lemon & capers, served with broccolini[®] & mashed potatoes
- Grilled Salmon Fresca*** - 580 cal
Grilled salmon, asparagus, sweet potatoes, spinach, red peppers, feta, Roma tomatoes, pesto vinaigrette, balsamic glaze
- B** **Center-Cut Filet Mignon*** - 730 cal
Filet, broccolini[®], roasted fingerling potatoes
- B** **Lamb Chops*** - 1330 cal
New Zealand double-cut chops, grilled asparagus, roasted fingerling potatoes
- New York Strip*** - 800 cal
Aged strip steak, grilled asparagus, mashed potatoes

PASTA TRADIZIONALE

- B** **Pasta Brio** - 1370 cal
Rigatoni, grilled chicken, mushrooms, spinach, red peppers, roasted red pepper cream sauce
- Spaghetti Bolognese** - 810 cal
Signature recipe meat sauce made with ground beef & pork
- Spaghetti Pomodoro** **V** - 690 cal
House-made tomato compote, basil, Parmesan
- Pesto Primavera** **V** - 1120 cal - **LUNCH ONLY**
Grilled asparagus, roasted grape tomatoes, broccolini[®], spaghetti, house pesto sauce

DESSERT

- Vanilla Gelato** - 230 cal

B **Brio Guest Favorite** **V** **Vegetarian**

Due to shared food preparation and cooking areas, it is possible for menu items to inadvertently come into contact with a food allergen from another menu item or food preparation materials. While we do take great care to try and prevent the presence of allergens in your menu item, we are not able to guarantee that your menu item has not come in contact with potential allergens. Please speak with a member of management staff if you have special dietary needs or specific food allergies.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. We rely on suppliers for accurate information. Variations may occur due to differences in suppliers, ingredient substitutions and recipe changes. As our operations involve shared preparation/cooking areas, accidental cross contact may occur. We cannot eliminate the risk of cross contact or guarantee that any item is allergen-free. If you have a severe allergy you are at a much greater risk of a serious reaction. Decisions as to the precautions you take, or risks you may expose yourself to, should be made in consultation with your doctor.

*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Grilled Salmon Fresca, Grilled Steak Salad, Center-Cut Filet Mignon, Lamb Chops & New York Strip are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.