



LUNCH MENU

Available Monday - Friday Until 3PM

STARTERS

- Calamari** 950 cal
Crispy calamari, pepperoncini, arrabbiata, lemon aioli
- Spinach & Artichoke Dip** 850 cal
Creamy spinach, roasted garlic, artichoke, parmesan flatbread baked to a crisp
- Shrimp & Eggplant** 660 cal
Pan-seared shrimp, crispy eggplant, black pepper cream sauce
- Carpaccio*** 730 cal
Shaved tender beef, field greens, capers, mustard aioli
- Lobster Ravioli** 380 cal
Lobster cream sauce, scallions
- Tomato Caprese** 240 cal
Vine-ripened tomatoes, arugula, fresh mozzarella, basil, balsamic drizzle
- Bruschetta Sampler** 680 cal
A taste of all three:
Roasted Red Pepper Bruschetta - fresh mozzarella, basil, parmesan, balsamic drizzle
Roasted Tomato & Ricotta Bruschetta - fresh basil, balsamic drizzle
Sliced Steak Bruschetta* - gorgonzola, arugula, charred tomato, parmesan, balsamic glaze
- Gorgonzola Lamb Chops*** 760 cal
Tender lamb chops grilled with gorgonzola crust, sautéed spinach, marsala sauce
- Parmesan-Crusted Tomatoes** 160 cal
Crusted, vine-ripened tomatoes, house marinara, fresh mozzarella, basil

FLATBREADS

- Margherita Flatbread** 850 cal
Vine-ripened tomatoes, fresh mozzarella, basil, extra-virgin olive oil
- Pollo Al Forno Flatbread** 1100 cal
Grilled chicken, house-made tomato sauce, bacon, scallions, feta, creamy parmesan dressing
- Sausage, Pepperoni & Ricotta Flatbread** 950 cal
Mozzarella, house-made tomato sauce

SOUPS & SIDE SALADS

- Lobster Bisque** 470 cal
Maine lobster, light cream with a touch of sherry
- Soup of the Day** 30-350 cal
Ask your server for today's special
- Wedge Salad** 370 cal
Gorgonzola, bacon, tomatoes, creamy parmesan dressing
- Chopped Salad** 280 cal
Chopped greens, tomatoes, cucumbers, olives, onions, feta, red wine vinaigrette
- Caesar Salad** 320 cal
Romaine, parmesan, croutons, house-made dressing
- Side Salad Add-Ons** - Grilled Chicken 220 cal
Sautéed Shrimp 160 cal
Grilled Salmon* 260 cal

GARDEN SALADS

- Strawberry Balsamic Chicken Salad** 960 cal
Grilled chicken, mixed greens, strawberries, grapes, spicy candied pecans, gorgonzola, balsamic vinaigrette
- Grilled Salmon Salad*** 750 cal
Salmon, field greens, tomatoes, grilled asparagus, feta, crispy shoestring potatoes, balsamic vinaigrette
- Grilled Steak Salad*** 940 cal
Sliced tenderloin, tomatoes, gorgonzola, mushrooms, spicy candied pecans, creamy horseradish, balsamic glaze

LUNCH COMBOS

- Choose a Soup or Side Salad & Half Entrée*
- Spaghetti Bolognese** 570 cal
Ground beef & pork, red wine, tomatoes
 - Pasta Brio** 670 cal
Rigatoni, grilled chicken, mushrooms, spinach, red peppers, roasted red pepper cream sauce
 - Lasagna** 600 cal
Signature bolognese, alfredo, ricotta, mozzarella
 - Margherita Flatbread** 420 cal
Vine-ripened tomatoes, fresh mozzarella, basil, extra-virgin olive oil
 - Sausage, Pepperoni & Ricotta Flatbread** 530 cal
Mozzarella, house-made tomato sauce

PASTA

- Add a Side Salad to Any Entrée for a little more*
- Spaghetti Pomodoro** 690 cal
Tomatoes, basil, extra-virgin olive oil, parmesan
 - Pasta Brio** 1370 cal
Rigatoni, grilled chicken, mushrooms, spinach, red peppers, roasted red pepper cream sauce
 - Spaghetti Bolognese** 810 cal
Ground beef & pork, red wine, tomatoes
 - Ravioli Di Bello** 1100 cal
Portobello ravioli, crimini mushrooms, tomatoes, Grana Padano Zanetti, fresh thyme, champagne brown butter sauce
 - Pesto Primavera** 1120 cal
Asparagus, tomatoes, broccolini®

LAND & SEA

- Add a Side Salad to Any Entrée for a little more*
- Mezza Chicken Milanese** 910 cal
Crispy romano chicken, herb pasta, house marinara
 - Mezza Chicken Limone** 680 cal
Lemon, broccolini®, mashed potatoes
 - Mezza Grilled Chicken Marsala** 530 cal
Marsala sauce, asparagus, mashed potatoes
 - Grilled Salmon Fresca*** 580 cal
Asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, feta, tomatoes, balsamic glaze
 - Grilled Salmon Pasta*** 1040 cal
Grape tomatoes, broccolini®, garlic in a white wine & scampi sauce
 - Lobster & Shrimp Fettuccine** 960 cal
Fresh fettuccine, roasted tomatoes, green onions in a light cream sauce
 - Gorgonzola Crusted Beef Medallions*** 1030 cal
Marsala sauce, asparagus, mashed potatoes
 - Tuscan Grilled Pork Chop*** 750 cal
Center-cut, mashed potatoes, broccolini®

B Brio Guest Favorite **V** Vegetarian **◆** Item can be made gluten-friendly

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 items, 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. Gorgonzola Lamb Chops, Grilled Steak Salad, Gorgonzola Crusted Beef Medallions & Tuscan Grilled Pork Chop 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.

DINNER MENU

STARTERS

- Calamari** 950 cal
Crispy calamari, pepperoncini, arrabbiata, lemon aioli
- Spinach & Artichoke Dip** 850 cal
Creamy spinach, roasted garlic, artichoke, parmesan flatbread baked to a crisp
- Shrimp & Eggplant** 660 cal
Pan-seared shrimp, crispy eggplant, black pepper cream sauce
- Carpaccio*** 730 cal
Shaved tender beef, field greens, capers, mustard aioli
- Lobster Ravioli** 380 cal
Lobster cream sauce, scallions
- Tomato Caprese** 240 cal
Vine-ripened tomatoes, arugula, fresh mozzarella, basil, balsamic drizzle
- Bruschetta Sampler** 680 cal
A taste of all three:
Roasted Red Pepper Bruschetta - fresh mozzarella, basil, parmesan, balsamic drizzle
Roasted Tomato & Ricotta Bruschetta - fresh basil, balsamic drizzle
Sliced Steak Bruschetta* - gorgonzola, arugula, charred tomato, parmesan, balsamic glaze
- Gorgonzola Lamb Chops*** 760 cal
Tender lamb chops grilled with gorgonzola crust, sautéed spinach, marsala sauce
- Parmesan-Crusted Tomatoes** 160 cal
Crusted, vine-ripened tomatoes, house marinara, fresh mozzarella, basil

FLATBREADS

- Margherita Flatbread** 850 cal
Vine-ripened tomatoes, fresh mozzarella, basil, extra-virgin olive oil
- Pollo Al Forno Flatbread** 1100 cal
Grilled chicken, house-made tomato sauce, bacon, scallions, feta, creamy parmesan dressing
- Sausage, Pepperoni & Ricotta Flatbread** 950 cal
Mozzarella, house-made tomato sauce

SOUPS & SIDE SALADS

- Lobster Bisque** 470 cal
Maine lobster, light cream with a touch of sherry
- Soup of the Day** 30-350 cal
Ask your server for today's special
- Wedge Salad** 370 cal
Gorgonzola, bacon, tomatoes, creamy parmesan dressing
- Chopped Salad** 280 cal
Chopped greens, tomatoes, cucumbers, olives, onions, feta, red wine vinaigrette
- Caesar Salad** 320 cal
Romaine, parmesan, croutons, house-made dressing
- Side Salad Add-Ons** - Grilled Chicken 220 cal
Sautéed Shrimp 160 cal
Grilled Salmon* 260 cal

GARDEN SALADS

- Strawberry Balsamic Chicken Salad** 960 cal
Grilled chicken, mixed greens, strawberries, grapes, spicy candied pecans, gorgonzola, balsamic vinaigrette
- Grilled Salmon Salad*** 750 cal
Salmon, field greens, tomatoes, grilled asparagus, feta, crispy shoestring potatoes, balsamic vinaigrette
- Grilled Steak Salad*** 940 cal
Sliced tenderloin, tomatoes, gorgonzola, mushrooms, spicy candied pecans, creamy horseradish, balsamic glaze

PASTA

- Add a Side Salad to Any Entrée for a little more*
- Pasta Brio** 1370 cal
Rigatoni, grilled chicken, mushrooms, spinach, red peppers, roasted red pepper cream sauce
 - Spaghetti Bolognese** 810 cal
Ground beef & pork, red wine, tomatoes
 - Spaghetti Pomodoro** 690 cal
Tomatoes, basil, extra-virgin olive oil, parmesan
 - Ravioli Di Bello** 1100 cal
Portobello ravioli, crimini mushrooms, tomatoes, Grana Padano Zanetti, fresh thyme, champagne brown butter sauce
 - Pesto Primavera** 1120 cal
Asparagus, tomatoes, broccolini®
 - Lasagna** 1210 cal
Signature bolognese, alfredo, ricotta, mozzarella
 - Pasta Alla Vodka** 1080 cal
Ricotta-filled pasta, spicy tomato cream, pancetta

LAND & SEA

- Add a Side Salad to Any Entrée for a little more*
- Chicken Milanese** 1030 cal
Crispy romano chicken, herb pasta, house marinara
 - Chicken Limone** 900 cal
Lemon, broccolini®, mashed potatoes
 - Grilled Chicken Marsala** 720 cal
Marsala sauce, asparagus, mashed potatoes
 - Lobster & Shrimp Fettuccine** 960 cal
Fresh fettuccine, roasted tomatoes, green onions in a light cream sauce
 - Grilled Salmon Fresca*** 580 cal
Asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, feta, tomatoes, balsamic glaze
 - Grilled Salmon Pasta*** 1040 cal
Grape tomatoes, broccolini®, garlic in a white wine & scampi sauce
 - Gorgonzola Crusted Beef Medallions*** 1030 cal
Marsala sauce, asparagus, mashed potatoes
 - Center-Cut Filet Mignon*** 730 cal
7 oz filet, broccolini®, roasted fingerling potatoes
 - Lamb Chops*** 1330 cal
New Zealand double cut, grilled asparagus, roasted fingerling potatoes
 - New York Strip*** 800 cal
14 oz. aged, grilled asparagus, mashed potatoes
 - Tuscan Grilled Pork Chops*** 1170 cal
Bone-in, center-cut, mashed potatoes, broccolini®

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DESSERT MENU

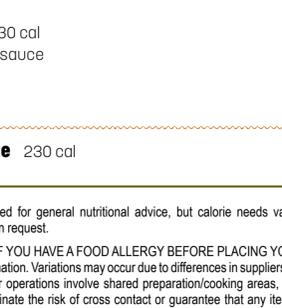
- Tiramisu** 400 cal
Traditional espresso-soaked ladyfingers, mascarpone, anglaise, cocoa
- Seasonal Dessert** calories vary
Ask what the Chef has prepared using this season's freshest ingredients
- Warm Chocolate Cake** 900 cal
Molten chocolate cake, anglaise, vanilla gelato
- Vanilla Gelato** 230 cal
- Caramel Mascarpone Cheesecake** 990 cal
Mascarpone cream, anglaise, caramel drizzle

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12 & under

Includes a choice of milk, chocolate milk, juice, lemonade or Pepsi products (100-150 cal)

SALAD & SIDES

- Insalata Bambino** 200-480 cal
Tender cut romaine, tomatoes, croutons, parmesan, choice of dressing
- Veggie of the Day** 30-140 cal
- French Fries** 430 cal

ENTRÉES

- Chicken Fingers** 1310 cal
Crispy chicken, fries, fresh fruit, ketchup
- Chicken Parmesan** 1470 cal
Crispy chicken, tomato sauce, rigatoni, alfredo

PASTA & PIZZA

- Create Your Own Pasta** 440-850 cal
- Choose a Pasta:** Rigatoni or Spaghetti
- Choose a Sauce:** Alfredo, Marinara or Butter
- Add a Protein:** Meat Sauce or Chicken **Add 1.00** 70-240 cal
- Mac & Cheese** 1100 cal
Rigatoni pasta
- Lasagna** 630 cal
Signature bolognese meat sauce, alfredo, ricotta, mozzarella
- Cheese Pizza** 1030 cal
Mozzarella, tomato sauce

DESSERT

- Ice Cream Sundae** 230 cal

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