



BEVERAGES & WINE

FRESH HANDCRAFTED COCKTAILS

(390-530 cal per drink)

Ultra-Premium Italian Margarita Casamigos Reposado Tequila, Caravella Limoncello, fresh lime juice, rocks	12
Amalfi Limone Gin & Tonic Malfy con Limone Gin, Caravella Limoncello, fresh lemons, Fever Tree Mediterranean Tonic, rocks	9
Negroni Malfy con Limone Gin, Cinzano 1757 Vermouth, Campari, rocks	9
Capri Sunset Mule Skyy Blood Orange Vodka, Amaretto DiSaronno, blood orange juice, ginger beer, rocks	8
Brio Old Fashioned Makers Mark Bourbon, Amaretto DiSaronno, fresh orange, Italian cherries, orange bitters, rocks	9
Strawberry Basil Limonata Absolut Vodka, Caravella Limoncello, lemon juice, strawberries, fresh basil, rocks	10
Espresso Martini Absolut Vodka, Tiramisu Liqueur, Averna Amaro, Italian Espresso, up <i>Make it an Affogato with vanilla gelato</i>	10 2

HANDCRAFTED BEVERAGES

(0-170 cal per drink)

Lemonade House-made, sugar rim	3
Berry Lemonade Monin Wildberry Syrup, house-made lemonade, sugar rim	3
White Peach Palmer Monin White Peach Syrup, house-made lemonade, freshly brewed iced tea	3
Mango Iced Tea Monin Mango Syrup, freshly brewed iced tea	3

SPRITZERS & SANGRIAS

(120-260 cal per drink)

Peach Bellini Peach nectar, Peach Schnapps, Prosecco, frozen	9
Aperol Spritz Italy's favorite cocktail made with Aperol, Prosecco, soda water, rocks	9
White Peach Sangria White wine, Peach Schnapps, peach nectar, fresh berries, citrus fruits, rocks	9
Sangria Rosa Raspberry Vodka, Ca'Bianca Brachetto d'Acqui, fresh pineapple, strawberries, rocks	9

BEER

(95-170 cal per 12 oz)

DOMESTIC	IMPORTED	CRAFT
Coors Light	Peroni Nastro Azzurro	Ask about our current craft beer selection
Bud Light	Stella Artois	
Michelob Ultra	Corona	
Miller Lite		
Sam Adams		
Blue Moon		

BEVERAGES

(0-170 cal per drink)

San Pellegrino Sparkling	sm 3 lg 5
Acqua Panna (Still)	sm 3 lg 5

WHITE WINE

(125 - 160 cal per 6 oz | 185 - 240 cal per 9 oz | 525 - 675 cal per bottle)

	6 oz. glass	9 oz. glass	bottle
SWEET WHITES & CRISPY PINKS			
Caposaldo Moscato Lombardy, Italy	10	15	37
Chateau Ste. Michelle Riesling Columbia Valley, WA ☉	9	13	32
Mezzacorona Rosé Dolomite Alps, Italy ☉	9	13	32
Belleruche Rosé Rhône, France	10	15	37
DELICATE, DRY, CRISPY & DELICIOUS			
Sartori Family Reserve Pinot Grigio Veneto, Italy	9	13	32
Lunardi Pinot Grigio Veneto, Italy	10	15	37
Bottega Vinaia Pinot Grigio Trentino, Italy ☉	11	16	43
Alta Luna Sauvignon Blanc Dolomite Alps, Italy ☉	10	15	37
Kim Crawford Sauvignon Blanc Marlborough, NZ	12	18	44
APPLE, BUTTERY OR OAKY			
Wente Chardonnay Livermore Valley, CA ☉	10	15	37
Mer Soleil Chardonnay Santa Lucia Highlands, CA	13	19	45
Sonoma-Cutrer Chardonnay Sonoma, CA	15	22	59

RED WINE

(125 - 160 cal per 6 oz | 185 - 240 cal per 9 oz | 525 - 675 cal per bottle)

	6 oz. glass	9 oz. glass	bottle
SOFT & SMOOTH			
Sartori Family Reserve Pinot Noir Veneto, Italy	9	13	32
Meiomi Pinot Noir California	12	18	44
ELEGANT & VELVETY			
Michele Chiarlo Barbera d'Asti Piedmont, Italy	11	16	43
Placido Chianti DOCG Tuscany, Italy	9	13	32
Rocca della Macie Chianti Classico Tuscany, Italy ☉	11	16	43
Ruffino Ducale Chianti Classico Riserva Tuscany, Italy	15	22	59
ROBUST & RICH			
Allegrini Valpolicella Verona, Italy	10	15	37
Nevio Montepulciano d'Abruzzo Abruzzo, Italy ☉	12	18	44
Sketchbook Cabernet Sauvignon Mendocino, CA ☉	10	15	37
Joel Gott 815 Cabernet Sauvignon California ☉	13	19	45
Decoy by Duckhorn Cabernet Sauvignon Sonoma, CA	15	22	59

HOUSE WINE

	6 oz. glass	9 oz. glass	bottle
Bianco White A crisp, white blend	8	12	-
Rosso Red A rich, red blend	8	12	-

BUBBLY

(100-125 cal per 5 oz | 125 cal per split | 500 - 635 cal per bottle)

	5 oz. glass	split	bottle
Lunetta Prosecco Veneto, Italy	8	-	-
Mionetto Prosecco DOC Treviso, Italy	-	10	39
Love Story Spumante Soave Veneto, Italy	-	-	39

LUXURY WINES by the BOTTLE

(525-675 cal per bottle)

Veuve Clicquot Yellow Label Champagne Champagne, France	89
Planeta Chardonnay Sicily, Italy ☉	89
Cakebread Chardonnay Napa Valley, CA	79
Etude "Grace Benoist Ranch" Pinot Noir Carneros, CA	75
Duckhorn Merlot Napa Valley, CA	64
Gaja "Promis" Red Blend Tuscany, Italy	75
Stags' Leap Cabernet Sauvignon Napa Valley, CA	71
Michele Chiarlo "Tortoniano" Barolo DOCG Piedmont, Italy	89
Castello Banfi Brunello di Montalcino Tuscany, Italy	99
Bertani Amarone Veneto, Italy ☉	95



It's Spring!



Our doors are open for your celebrations!

BIRTHDAYS

ANNIVERSARIES

GRADUATIONS

RETIREMENT PARTIES

BRIDAL & BABY SHOWERS

FIRST COMMUNION
& CONFIRMATIONS

REHEARSAL DINNERS

**FOR GROUPS & CATERING, CALL 833.328.2746 TO SPEAK
WITH A DEDICATED EVENT PLANNER!**



STARTERS

Spinach & Artichoke Dip

Creamy spinach, roasted garlic, artichoke, parmesan flatbread baked to a crisp
850 cal **11**

Shrimp & Eggplant

Pan-seared shrimp, crispy eggplant, black pepper cream sauce
700 cal **14**

Calamari

Crispy calamari, pepperoncini, arrabbiata, lemon aioli
710 cal **12**

SOUP

Lobster Bisque

Maine lobster, light cream with a touch of Sherry
500 cal **8**

SIDE SALADS

Wedge

Gorgonzola, bacon, tomatoes, creamy parmesan dressing
370 cal **8**

Chopped

Chopped greens, tomatoes, cucumbers, olives, onions, feta, red wine vinaigrette
280 cal **8**

Caesar

Romaine, parmesan, croutons, house-made dressing
310 cal **7**

Add-Ons

Grilled Chicken 220 cal **6**
Sautéed Shrimp 160 cal **7**

ENTRÉE SALADS

Grilled Salmon*

Salmon, field greens, tomatoes, grilled asparagus, feta, crispy shoestring potatoes, balsamic vinaigrette
810 cal **19**

Grilled Steak*

Sliced tenderloin, tomatoes, gorgonzola, mushrooms, spicy candied pecans, creamy horseradish, balsamic glaze
970 cal **19**

CLASSIC PASTAS

Spaghetti Pomodoro

Grape tomatoes, basil, mozzarella, Grana Padano Zanetti
790 cal **15**

Spaghetti Bolognese

Ground beef & pork, white wine & tomatoes
760 cal **17**

Ravioli Di Bello

Portobello ravioli, crimini mushrooms, tomatoes, Grana Padano Zanetti, fresh thyme, champagne brown butter sauce
510 cal **17**

Pasta Alla Vodka

Ricotta-filled pasta, spicy tomato cream, pancetta
990 cal **19**

Pasta Brio

Rigatoni, grilled chicken, mushrooms, spinach, red peppers and roasted red pepper cream sauce
970 cal **19**

ALFREDO FRESCO

Fettuccine Alfredo

Fresh fettuccine, parmesan cheese & the freshest cream
1490 cal **14**

Shrimp Alfredo

Our special fettuccine alfredo with premium shrimp in the 'scampi' style
1250 cal **19**

Chicken & Spinach Fettuccine

Grilled chicken, fresh fettuccine, house alfredo, fresh spinach
950 cal **18**

Add-Ons

Grilled Chicken 220 cal **6**
Sautéed Shrimp 160 cal **7**

CHICKEN

Chicken Milanese

Crispy romano chicken, fresh mozzarella, herb pasta, house marinara
1150 cal **21**

SEAFOOD

Grilled Salmon Fresca*

Salmon, asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, feta, tomatoes, balsamic glaze
510 cal **25**

Lobster & Shrimp Fettuccine

Fresh fettuccine tossed with grape tomatoes & green onions in a light cream sauce
850 cal **26**

MEATS

Gorgonzola Crusted Beef Medallions*

Green beans, mashed potatoes
1180 cal **34**

Center Cut Filet Mignon*

7 oz filet, fresh green beans, fingerling potatoes
890 cal **37**

New York Strip*

14 oz aged, grilled asparagus, mashed potatoes
940 cal **36**

Espresso Rubbed Ribeye*

Espresso-dusted 16 oz bone-in ribeye, mashed potatoes, asparagus
1680 cal **38**

Grilled Pork Chops*

Mashed potatoes and fresh green beans

Single 1060 cal **19**
Double 1600 cal **26**

DESSERTS

Tiramisu

Traditional espresso-soaked lady fingers, mascarpone, anglaise and cocoa
330 cal **8**

Warm Chocolate Cake

Molten chocolate cake, anglaise and vanilla gelato
810 cal **9**

Caramel Mascarpone Cheesecake

Mascarpone cream, anglaise, caramel drizzle
830 cal **9**

◆ Item can be made gluten-free

2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutrition information 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 Steak Salad, Gorgonzola Crusted Beef Medallions, New York Strip, Center-Cut Filet Mignon, Espresso Rubbed Ribeye and Grilled Pork Chops 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.

Limited menu available while supplies last. 21BRIO1229 Cherokee 5/21

LET'S BRUNCH!

Sundays until 3pm

Scrambled Eggs & Bacon*

Brunch potatoes, brioche toast

11.99

Berries & Cream French Toast

Cream cheese stuffed,

served with bacon

13.99

Bistecca Alla Romano*

Grilled beef tenderloin, poached eggs, Romano-crust
tomatoes and housemade Hollandaise sauce

17.99

— **\$8 Featured Cocktails** —

Bloody Mary

Peach Bellini

Mimosa

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*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Scrambled Eggs & Bacon and Bistecca Alla Romano 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.

KIDS

FOR KIDS 12 & UNDER

Kid's meals include choice of milk, chocolate milk, juice, lemonade and Pepsi products.

SALADS & SIDES

Insalata Bambino

Tender cut romaine, tomatoes, croutons, aged parmigiana, choice of dressing
4.00

Junior Caesar Salad

Tender cut romaine, aged parmigiana, house-made Caesar dressing, brioche croutons
4.00

Fresh Fruit

3.00

Veggie of the Day

4.00

French Fries

4.00

ENTRÉES

Chicken Fingers

Crispy chicken, fries, fresh fruit, ketchup
7.00

Chicken Parmigiana

Crispy chicken, tomato sauce, rigatoni, alfredo
8.00

Grilled Chicken

Tender grilled chicken, yukon potatoes, veggie of the day
8.00

Grilled Cheese

Melted provolone on brioche, fresh fruit
6.00

PASTA & PIZZA

Create Your Own Pasta 7.00

Choose a Pasta: Rigatoni, Spaghetti or Gluten-Free Pasta

Choose a Sauce: Alfredo, Marinara or Butter

Choose a Protein: Add Chicken or Meat Sauce Add 1.00

Cheese Filled Pasta

Tomato Sauce 7.00

Meat Sauce 8.00

Mac & Cheese

Rigatoni pasta

7.00

Lasagna

Signature bolognese meat sauce, alfredo, ricotta, mozzarella
9.00

Cheese Pizza

Mozzarella, tomato sauce

8.00

THIRST QUENCHERS

Frozen Strawberry Lemonade

3.00

Fruit Smoothie

3.00

DESSERT

Ice Cream Sundae

4.00

Ice Cream Float

4.00

*Please let us know if you have any allergies.
Some of our menu items may contain nuts, dairy and gluten.*