

BRIO

tuscan grille

PRIMI

SPICY SHRIMP & EGGPLANT
Grilled shrimp with Romano crusted eggplant and a black pepper cream sauce 10.50

BRIO CRAB CAKE
Jumbo lump crab with sautéed spinach and creamy horseradish 10.95

ROASTED GARLIC, SPINACH & ARTICHOKE DIP
Bubbling hot with wood-fired Parmesan flatbread 8.95

BEEF CARPACCIO*
Served with field greens, capers, mustard aioli and shaved Parmigiano-Reggiano cheese 11.95

CALAMARI FRITTO MISTO
Fried to a crisp golden brown with peperoncini 9.95

AHI TUNA CAPONATA
Blackened and thinly sliced with arugula, eggplant caponata, creamy lemon vinaigrette and Parmesan flatbread 11.50

GORGONZOLA LAMB CHOPS*
Four tender lamb chops grilled and topped with Gorgonzola crust, sautéed spinach and a red wine veal sauce 13.95

MUSHROOM RAVIOLI & BROWN BUTTER
With butternut squash, Gorgonzola Dolce, sage and truffle oil 8.95

LOBSTER BISQUE
With shrimp and a touch of sherry 5.95

ZUPPA DEL GIORNO
Chef's select soup of the day 4.95

BRUSCHETTA & FLATBREADS

BRIO'S BRUSCHETTA QUATTRO
GREAT FOR SHARING. A sampling of our four housemade Bruschettas 13.95

ROASTED RED PEPPER & FRESH MOZZARELLA BRUSCHETTA
With fresh basil and a balsamic drizzle 9.95

BRUSCHETTA CAPRESE
Red and yellow vine-ripened tomatoes marinated in a red wine vinaigrette with fresh Mozzarella, basil and a balsamic drizzle 10.75

SHRIMP BRUSCHETTA
With lobster sherry sauce, Fontina cheese and charred tomato cilantro relish 11.50

SLICED STEAK BRUSCHETTA
With Gorgonzola Dolce, arugula, fennel, charred tomato, shaved Parmesan and Tuscan Italian dressing 11.95

MARGHERITA FLATBREAD
Fresh Mozzarella, vine-ripened tomatoes and fresh basil 10.95

SAUSAGE, PEPPERONI & RICOTTA FLATBREAD
Fresh Mozzarella and housemade tomato sauce 11.95

INSALATA

BRIO CHOPPED SALAD
Chopped greens with tomatoes, olives, onions, cucumber, Feta cheese and red wine vinaigrette 4.95

CAESAR SALAD
With housemade croutons 4.95

BISTECCA INSALATA
A wedge of lettuce, Gorgonzola, bacon, Roma tomatoes and creamy Parmesan dressing 4.95

FIELD GREENS SALAD
With Gorgonzola, pine nuts, Roma tomatoes and balsamic dressing 6.95

INSALATA ROMA
Wood-grilled chicken, Gorgonzola, haricot vert, grapes, spicy pecans and Tuscan Italian dressing 13.95

SEARED TUNA CHOPPED SALAD
Chopped greens tossed with Roma tomatoes, red onion, cucumber, haricot vert, crispy pasta, Feta cheese and a creamy lemon vinaigrette 14.50

WOOD-GRILLED SALMON SALAD
With Roma tomatoes, asparagus, Feta cheese, crispy shoestring potatoes and balsamic vinaigrette 14.95

SPECIALITA DELLA CASA

Add a Chopped, Caesar or Bistecca Insalata 3.95

CHICKEN MILANESE POMODORO
Crispy Romano chicken with herb pasta, fresh Mozzarella and housemade Pomodoro sauce 17.95

LASAGNA BOLOGNESE AL FORNO
Oven baked pasta layered with authentic Bolognese meat sauce, Ricotta and Mozzarella 15.95

ARTICHOKE & HERB CRUSTED PORK CHOP
Topped with a creamy Boursin and baby artichoke crust, served with a broiled tomato, crispy potatoes, arugula and red wine veal sauce 15.95

CHICKEN LIMONE
Traditional Piccata style with white wine, lemon and capers. Served with a broiled tomato, crispy red skinned potatoes and arugula 16.75

PROSCIUTTO & FONTINA STUFFED CHICKEN BREAST
Marinated with fresh herbs, with mashed potatoes and vegetables 18.50

BRIO CRAB CAKES
Two jumbo lump crab cakes with roasted vegetables and creamy horseradish 21.95

FRESH FISH DEL GIORNO
Hand selected by our Chef MKT

SHRIMP & LOBSTER GARGANELLI PASTA
Shrimp and lobster tossed with mushrooms, green onions and a spicy lobster butter sauce 19.95

VEAL MILANESE
Lightly breaded veal scaloppine with arugula, tomatoes and a white wine lemon caper sauce 21.95

VEAL MARSALA CLASSICO
Tender veal sautéed with mushroom Marsala sauce, crispy potatoes and fresh spinach 21.95

WHOLE ROASTED CHICKEN
Lemon pepper marinade, with mashed potatoes and vegetables 18.95

BISTECCA

The Finest Italian Steak Recipes

Add a Chopped, Caesar or Bistecca Insalata 3.95

TOURNEDOS DI MANZO*
Two 4 oz. filets, served with Romano crusted tomatoes and Hollandaise 24.95

GORGONZOLA CRUSTED BISTECCA*
Perfectly seasoned and grilled to order topped with Gorgonzola
8 OZ. FILET - 26.95 14 OZ. STRIP - 25.95

MARE E TERRE* "SURF & TURF"
An 8 oz. filet grilled to order with our signature crab cake, vegetables and crispy potatoes 29.50

FILETTO DI MANZO TOSCANO*
8 oz. Center-cut filet, perfectly seasoned and grilled to order 26.95

BISTECCA ALLA FIORENTINA*
14 oz. Strip steak, perfectly seasoned and grilled to order 25.95

All steaks include potatoes & vegetables

THE GRILLE

Add a Chopped, Caesar or Bistecca Insalata 3.95

CHICKEN "UNDER THE BRICK"
With vegetables, mashed potatoes and mushroom Marsala sauce 17.95

WOOD-GRILLED SALMON
With Romano crusted tomatoes, citrus pesto, asparagus and crispy shoestring potatoes 19.95

TUSCAN GRILLED PORK CHOPS
Center-cut, marinated in-house and seared on the grill, with mashed potatoes and asparagus 18.95

ROASTED LAMB CHOPS*
Full rack, grilled to order and perfectly seasoned, with red wine veal sauce, mashed potatoes and grilled asparagus 25.95

GORGONZOLA LAMB CHOPS*
Individual chops grilled with a Gorgonzola crust, sautéed spinach and a lemon oil drizzle 26.95

GRILLED BISTECCA ROSMARINO*
Sliced beef tenderloin with rosemary, olive oil, Romano crusted tomatoes and arugula 19.95

PASTA

Add a Chopped, Caesar or Bistecca Insalata 3.95

PASTA ALLA VODKA
Delicate handmade pasta filled with Ricotta cheese, tossed with crispy prosciutto, garlic, basil and a Tomato Parmesan cream sauce 14.95

ROASTED CHICKEN & BUTTERNUT SQUASH RISOTTO
Sautéed with garlic, crispy prosciutto, Parmigiano-Reggiano cheese and basil 14.95

GARGANELLI CARBONARA
Wood-grilled chicken, crisp bacon, Parmigiano-Reggiano cheese and sautéed spinach 15.95

LOBSTER RISOTTO
Fresh Maine lobster, roasted garlic pesto, asparagus, leeks, Roma tomatoes and a lemon oil drizzle 19.95

PASTA FRA DIAVOLO
Penne tossed with a spicy tomato cream sauce and green onions
SHRIMP - 16.95 CHICKEN - 14.95

SHRIMP SCAMPI & ANGEL HAIR
Sautéed shrimp with garlic, cherry tomatoes, white wine and toasted pine nut crumbs 17.95

PASTA BRIO
Wood-grilled chicken, seared mushrooms and roasted red pepper sauce 14.95

PENNE MEDITERRANEAN
Mushrooms, spinach, sun-dried tomatoes, caramelized onions, Feta cheese, pine nuts and olive oil 14.50

MUSHROOM RAVIOLI AL FORNO
Baked in our creamy Alfredo sauce and topped with lightly toasted Parmesan bread crumbs 14.95

PASTA ALLA PESTO
Wood-grilled chicken, fresh Mozzarella, sun-dried tomatoes and pine nuts 14.95

CONTORNI Sides

CRISPY EGGPLANT PARMESAN 5.50

GRILLED ASPARAGUS 3.95

ROASTED VEGETABLES "Del Giorno" 3.95

TUSCAN MASHED POTATOES 3.95

POTATOES BRIO 3.95

**Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

To eat well is to live well.