
PRIVATE EVENTS MENU

BIRTHDAYS

ANNIVERSARIES

HOLIDAYS

COCKTAIL PARTIES

LUNCHEONS

BUSINESS MEETINGS

BRIDAL LUNCHEONS & SHOWERS

GRADUATIONS

FAMILY GATHERINGS

MITZVAHS

BrioItalian.com

4-17-A

BRIO 

PARTIES & EVENTS

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WELCOME TO BRIO

Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.



ALISON PETERS
EXECUTIVE CHEF, BRIO TUSCAN GRILLE

PLANNING YOUR EVENT

Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

GUIDELINES

GUEST COUNT

Please provide final guest count three (3) business days prior to your event. For parties over 15 guests, we will provide one check for your entire party.

DEPOSITS, FEES & TAXES

At Brio, room charges & minimums vary by location for private event space. Your Brio Event Coordinator will let you know if there is a deposit to reserve your event date. Pricing does not reflect service charges or staff gratuity. Applicable state and local taxes will be added to all food & beverage charges.

CUSTOMIZED MENU CARDS

Brio is pleased to design a custom menu card for your special event when applicable.

ADDITIONAL ARRANGEMENTS

Guests must secure prior approval before bringing in any outside food and/or beverage. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Valet, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

CANCELLATION FEES

(Applies to locations with private dining rooms)
Cancellation fees vary from location to location. Please ask your Brio Event Coordinator for their specific policy.

SELECT YOUR EVENT PACKAGES

APPETIZERS

Select one of our chef-inspired appetizers to add to your meal or your event package. If you wish to offer appetizers only, we will assist you in creating a menu.

BAR SERVICE

You can decide on specific alcoholic drinks to be served for your event or allow your guests to select drinks from our bar menu.

DESSERT

Select individual desserts to enhance your dining experience.

PLATED MENUS

(Recommended for parties of 25 or fewer guests.)
Your guests select individually plated salads and entrées.

FAMILY-STYLE MENUS

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family style on platters for each table.

EVENT PLANNER

Let us help you host the perfect event. Whether your planning a wedding shower, a work luncheon, or a simple get together, we are here to help every step of the way. To get started, fill out the information below.

SELECT YOUR EVENT PACKAGE

DATE OF EVENT: _____ BRIO EMAIL ADDRESS: _____
 # OF GUESTS FOR EVENT: _____ PHONE #: _____
 R.S.V.P. FINAL # BY: _____ EVENT NAME: _____
 EVENT COORDINATOR: _____

PACKAGE SELECTION

APPETIZER SELECTION(S): _____

SOUP/ SALAD SELECTION(S): _____

ENTRÉE SELECTION(S): _____

SIDE DISH SELECTION(S): _____

DESSERT SELECTION(S): _____

BEVERAGE SELECTION(S): _____

SPECIAL REQUESTS/NEEDS FOR EVENT: _____

BAR SERVICE

You can decide on a specific beverage package to be served for your event or allow your guests to select drinks from our bar menu.

PACKAGE DESCRIPTIONS

CASH BAR
 Drinks are paid for by your guests when ordered.

HOST BAR
 Drinks are priced à la carte and are tracked by the bartender throughout your event.

WINE SERVICE
 Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. You will be charged for each bottle opened.

HOST BAR DRINK SELECTIONS

BOTTLED DOMESTIC BEER	4.25	CALL MARTINI	9.50
BOTTLED CRAFT BEER	5.75 - 6.95	PREMIUM MARTINI	10.50
BOTTLED IMPORTS	5.25 - 5.75	ROCKS (HOUSE POUR)	6.75
NON-ALCOHOLIC BEER	4.00	ROCKS - CALL DRINKS	8.25
MIXED DRINKS (HOUSE POUR)	6.00	ROCKS - PREMIUM	9.25
CALL DRINKS (MIXED)	7.50	WINE BY THE GLASS	7.50 - 13.00
PREMIUM DRINKS (MIXED)	8.50	SODA	2.95
HOUSE MARTINI	8.00	BOTTLED WATER	
		Small/Large	3.00 - 5.00

BAR PACKAGE SELECTIONS

PREMIUM PACKAGE Premium Liquors Imported & Domestic Beers House Wines Sodas Juices Bottled Water		BEER & WINE PACKAGE Imported & Domestic Beers • House Wines Sodas • Juices • Bottled Water	
TWO HOURS	28	TWO HOURS	18
THREE HOURS	32	THREE HOURS	24
FOUR HOURS	36	FOUR HOURS	30
(Hour pricing based on a per person cost.)		(Hour pricing based on a per person cost.)	
STANDARD BEVERAGE PACKAGE	5	CASH BAR PACKAGE	
Assorted Fruit Juices Assorted Sodas Lemonade Milk Coffee Iced Tea		Guest have access to entire Bar Selections	
(Pricing based on a per person cost.)		(This package requires a \$75.00 Bartender Fee. Cash bar prices available upon request.)	

(96-350 cal per 12 oz beer | 125-160 cal per 6oz wine)

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

Prices do not include tax and service charge and are subject to change.

APPETIZERS & DESSERTS

Enhance your event with one of our chef-inspired appetizers.

APPETIZERS - ADD TO ANY PACKAGE

FAMILY-STYLE APPETIZERS

Serves 10-12

Roasted Garlic, Spinach & Artichoke Dip
210 - 251 cal | 32

Calamari Fritto Misto
318 - 381 cal | 34

Tomato Caprese
54 - 65 cal | 28

Vegetable Crudites
104 - 125 cal | 28

Assorted Cheese Tray
458 - 550 cal | 39

Seasonal Fruit Tray
124 - 149 cal | 28

APPETIZERS BY THE DOZEN

Bruschetta Sampler*
155 - 175 | 30

Gorgonzola Crusted Lamb Chops*
500 cal | 42

Chicken Artichoke Crostini
122 cal | 20

Tomato Mozzarella Crostini
94 cal | 18

Bacon Wrapped Shrimp
132 cal | 40

Jumbo Lump Crab Cakes
233 cal | 45

Shrimp Cocktail
40 cal | 38

Crab Stuffed Mushrooms
108 cal | 38

DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$4.25. Your Brio Event Coordinator is happy to assist you with your dessert choices. After dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to event.

Prices do not include tax and service charge and are subject to change.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef or your server.

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

LUNCH PLATED

Create a custom menu from the options below and allow your guest to choose from your selections. Included beverages are iced tea, soft drinks, coffee & hot tea.

PRANZO A 17.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day | 70 - 350 cal
Lobster Bisque | 490 cal
Add 1.00 per guest

SALADS

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta BRIO | 1180 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal
Fettuccine Alfredo | 720 cal

ENTRÉE SALADS

Kale Caesar Grande Chicken Salad | 620 - 720 cal
Strawberry Balsamic Chicken Salad | 900 cal

CHEF'S SELECT

Grilled Chicken Marsala | 770 cal
Lasagna Bolognese | 710 cal

PRANZO B 19.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day | 70 - 350 cal
Lobster Bisque | 490 cal
Add 1.00 per guest

SALADS

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta BRIO | 1180 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal
Pasta Pesto | 680 cal
Fettuccine Alfredo | 720 cal

ENTRÉE SALADS

Kale Caesar Grande Chicken Salad | 620 - 720 cal
Kale Caesar Grande Salmon Salad* | 720 cal
Strawberry Balsamic Chicken Salad | 900 cal

CHEF'S SELECT

Grilled Chicken Marsala | 770 cal
Grilled Salmon Fresca* | 550 cal
Chicken Limone | 1050 cal
Lasagna Bolognese | 710 cal
Chicken Milanese | 1030 cal

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DINNER PLATED

Create a custom menu from the options below and allow your guest to choose from your selections.

CENA A 25.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day | 70 - 350 cal
Lobster Bisque | 490 cal
Add 1.00 per guest

SALADS

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

ENTRÉES (Select Two, One Entrée Per Guest)

PASTA

Pasta Brio | 1180 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal
Pasta Pesto | 680 cal
Fettuccine Alfredo | 720 cal

CHEF'S SELECT

Lasagna Bolognese | 1420 cal
Chicken Milanese | 1420 cal
Shrimp Mediterranean | 450 cal
Grilled Chicken Marsala | 970 cal
Chicken Limone | 1330 cal

CENA B 28.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day | 70 - 350 cal
Lobster Bisque | 490 cal
Add 1.00 per guest

SALADS

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

Spicy Black Pepper Shrimp 360 cal | 5.95
Jumbo Lump Crab Cake 330 cal | 7.25
Grilled Jumbo Shrimp 80 cal | 5.95
Broiled Lobster Tail 590 cal | 9.95

ENTRÉES (Select Three, One Entrée Per Guest)

PASTAS

Pasta Brio | 1180 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal
Pasta Pesto | 680 cal
Fettuccine Alfredo | 720 cal

CHEF'S SELECT

Lasagna Bolognese | 1420 cal
Chicken Milanese | 1420 cal
Shrimp Mediterranean | 450 cal
Jumbo Lump Crab Cakes | 940 cal
Chicken Limone | 1330 cal

GRILLE

Grilled Chicken Marsala | 970 cal
Grilled Salmon Fresca* | 550 cal
Tuscan Grilled Pork Chop* (Single) | 660 cal
Gorgonzola Crusted Beef Medallions* | 1260 cal

Prices do not include tax and service charge and are subject to change.

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CENA C 33.95 per person

STARTERS (Select Two)

SOUPS

Soup Of The Day | 70 - 350 cal
Lobster Bisque | 490 cal
Add 1.00 per guest

SALADS

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

Spicy Black Pepper Shrimp 360 cal | 5.95
Jumbo Lump Crab Cake 330 cal | 7.25
Grilled Jumbo Shrimp 80 cal | 5.95
Broiled Lobster Tail 590 cal | 9.95
Mushroom Marsala Sauce 100 cal | 1.95
Gorgonzola Crust 80 cal | 2.50

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta Brio | 1180 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal
Pasta Pesto | 680 cal
Fettuccine Alfredo | 720 cal

CHEF'S SELECT

Lasagna Bolognese | 1420 cal
Chicken Milanese | 1420 cal
Shrimp Mediterranean | 450 cal
Jumbo Lump Crab Cakes | 940 cal
Chicken Limone | 1330 cal
Grilled Salmon Fresca* | 550 ca

GRILLE

All items come with Yukon Gold mashed potatoes & roasted vegetables.

Grilled Chicken Marsala | 970 cal
Tuscan Grilled Pork Chops* (Double) | 1210 cal
Gorgonzola Crusted Beef Medallions* | 1260 cal
6 oz. Filet Mignon* | 540 cal
Seasonal Fresh Catch | 390 - 430 cal

CENA D 38.95 per person

STARTERS (Select Two)

SOUPS

Soup Of The Day | 70 - 350 cal
Lobster Bisque | 490 cal
Add 1.00 per guest

SALADS

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

Spicy Black Pepper Shrimp 360 cal | 5.95
Jumbo Lump Crab Cake 330 cal | 7.25
Grilled Jumbo Shrimp 80 cal | 5.95
Broiled Lobster Tail 590 cal | 9.95
Mushroom Marsala Sauce 100 cal | 1.95
Gorgonzola Crust 80 cal | 2.50

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta Brio | 1180 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal
Pasta Pesto | 680 cal
Fettuccine Alfredo | 720 cal

CHEF'S SELECT

Lasagna Bolognese | 1420 cal
Chicken Milanese | 1420 cal
Shrimp Mediterranean | 450 cal
Jumbo Lump Crab Cakes | 940 cal
Chicken Limone | 1330 cal
Grilled Salmon Fresca* | 550 ca

GRILLE

All items come with Yukon Gold mashed potatoes & roasted vegetables.

Grilled Chicken Marsala | 970 cal
Tuscan Grilled Pork Chops* (Double) | 1210 cal
9 oz. Filet Mignon* | 740 cal
14 oz. New York Strip* | 1060 cal
Seasonal Fresh Catch | 390 - 430 cal

LUNCH FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style amongst you and your guests. Included beverages are iced tea, soft drinks, coffee & hot tea.

CLASSICO 20.95 per person

STARTERS

SALADS (Select One)

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

SIDES (Select One)

Yukon Gold Mashed Potatoes | 660 cal
Crispy Fingerling Potatoes | 1200 cal
Roasted Vegetables | 140 cal
Grilled Asparagus | 100 cal
Herb Campanelle Pasta | 2080 cal

ENTRÉES

PASTA (Select One)

Campanelle Carbonara | 1150 cal
Pasta Brio | 1180 cal
Fettuccine Alfredo | 720 cal

CHEF'S SELECT & GRILLE (Select One)

Chicken Milanese | 1030 cal
Grilled Chicken Marsala | 770 cal
Chicken Limone | 1050 cal
Grilled Salmon Fresca* | 550 cal
Lasagna Bolognese | 710 cal

DESSERT (DOLCHINOS) (Select One)

Crème Brûlée | 610 cal
Tiramisu | 450 cal
Seasonal Selection | 280 - 620 cal
Caramel Mascarpone Cheesecake | 620 cal

ULTIMO 22.95 per person

STARTERS

SALADS (Select Two)

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

SIDES (Select Two)

Yukon Gold Mashed Potatoes | 660 cal
Crispy Fingerling Potatoes | 1200 cal
Roasted Vegetables | 140 cal
Grilled Asparagus | 100 cal
Herb Campanelle Pasta | 2080 cal

ENTRÉES

PASTA (Select One)

Campanelle Carbonara | 1150 cal
Pasta Alla Vodka | 1180 cal
Pasta Brio | 1180 cal
Fettuccine Alfredo | 720 cal

CHEF'S SELECT & GRILLE (Select Two)

Chicken Milanese | 1030 cal
Grilled Chicken Marsala | 770 cal
Chicken Limone | 1050 cal
Grilled Salmon Fresca* | 550 cal
Lasagna Bolognese | 710 cal
6oz. Filet Mignon* | 540 cal
Add 5.00 per guest

DESSERT (Select One)

Crème Brûlée | 610 cal
Tiramisu | 450 cal
Seasonal Selection | 280 - 620 cal
Caramel Mascarpone Cheesecake | 620 cal

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DINNER FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style amongst you and your guests.

CLASSICO 34.95 per person

SALADS (Select One)

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

SIDES (Select One)

Yukon Gold Mashed Potatoes | 660 cal
Crispy Fingerling Potatoes | 1200 cal
Roasted Vegetables | 140 cal
Grilled Asparagus | 100 cal
Sicilian Cauliflower | 1120 cal
Maple Balsamic Brussels Sprouts | 1780 cal
Herb Campanelle Pasta | 2080 cal

PASTA ENTRÉES (Select One)

Pasta Brio | 1180 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal
Fettuccine Alfredo | 720 cal

CHEF'S SELECT ENTRÉES (Select One)

Lasagna Bolognese | 1420 cal
Grilled Salmon Fresca* | 550 cal
Jumbo Lump Crab Cakes | 940 cal
Grilled Chicken Marsala | 970 cal
Chicken Limone | 1330 cal
Chicken Milanese | 1420 cal
Tuscan Grilled Pork Chops* | 1210 cal

DESSERT (Select One)

Crème Brûlée | 610 cal
Tiramisu | 450 cal
Seasonal Selection | 280 - 620 cal
Caramel Mascarpone Cheesecake | 620 cal

ULTIMO 39.95 per person

SALADS (Select Two)

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal
Kale Caesar | 420 cal
Add 1.00 per guest

SIDES (Select Two)

Yukon Gold Mashed Potatoes | 660 cal
Crispy Fingerling Potatoes | 1200 cal
Roasted Vegetables | 140 cal
Grilled Asparagus | 100 cal
Sicilian Cauliflower | 1120 cal
Maple Balsamic Brussels Sprouts | 1780 cal
Herb Campanelle Pasta | 2080 cal

PASTA ENTRÉES (Select One)

Pasta Brio | 1180 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal
Fettuccine Alfredo | 720 cal

CHEF'S SELECT ENTRÉES (Select Two)

Lasagna Bolognese | 1420 cal
Grilled Salmon Fresca* | 550 cal
Jumbo Lump Crab Cakes | 940 cal
Grilled Chicken Marsala | 970 cal
Chicken Limone | 1330 cal
Chicken Milanese | 1420 cal
Tuscan Grilled Pork Chops* | 1210 cal
Gorgonzola Crusted Beef Medallions* | 1260 cal
6oz. Filet Mignon* | 540 cal
Add 5.00 per guest

DESSERT (Select Two, One Per Guest)

Crème Brûlée | 610 cal
Tiramisu | 450 cal
Seasonal Selection | 280 - 620 cal
Caramel Mascarpone Cheesecake | 620 cal

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BRUNCH & BREAKS

CONTINENTAL BREAKFAST 10.95 per person

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

(0 - 150 cal per drink)

BREAKFAST

Bagels With Cream Cheese
Croissants
Muffins
Seasonal Fresh Fruit

(125 - 480 cal per item)

PLATED BRUNCH 18.95 per person | Buffet available at select locations

STARTERS (Select One)

SOUPS

Soup Of The Day | 70 - 350 cal
Lobster Bisque | 490 cal
Add 1.00 per guest

SALADS

Caesar Salad | 310 cal
Brio Chopped Salad | 210 cal
Wedge Salad | 370 cal

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

(0 - 150 cal per drink)

ENTRÉES (Select Three, One Entrée Per Guest)

BRUNCH

French Toast | 1260 cal
Scrambled Eggs & Bacon | 1230 cal
Ham & Biscuit Benedict* | 1540 cal
Chef's Seasonal Omelette | 610 - 1510 cal
Limited to parties of 20 or less

PASTA

Pasta Brio | 1180 cal
Pasta Pesto | 680 cal
Pasta Alla Vodka | 1180 cal
Campanelle Carbonara | 1150 cal

CHEF'S SELECT

Grilled Chicken Marsala | 770 cal
Lasagna Bolognese | 710 cal

AFTERNOON BREAK 6.95 per person

SNACKS (Select Three)

Seasonal Fruit Tray
Cookie & Brownie Tray
Chips
Assorted Cheese Tray
Vegetable Crudites
Assorted Desserts

(100 - 480 cal per snack)

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MENU ITEM DESCRIPTIONS

FAMILY-STYLE APPETIZERS Serves 10 - 12

CALAMARI FRITTO MISTO

Fried golden brown, pepperoncini, aioli, pomodoro

SEASONAL FRESH FRUIT

Chef's seasonal selection

ASSORTED CHEESE TRAY

An assortment of cheeses

ROASTED GARLIC, SPINACH & ARTICHOKE DIP

With Parmesan flatbread

TOMATO & MOZZARELLA CAPRESE

Tomatoes, Mozzarella, field greens, EVOO, balsamic glaze

VEGETABLE CRUDITES

Chef's selection using the freshest vegetables of the season

APPETIZERS BY THE DOZEN

BACON WRAPPED SHRIMP

Jumbo shrimp wrapped in Applewood smoked bacon, creamy horseradish

BRUSCHETTA SAMPLER*

Our signature Tuscan bread topped with Chef's special selection of fresh, housemade toppings

JUMBO LUMP CRAB CAKES

With creamy horseradish

CHICKEN ARTICHOKE CROSTINI

Toasted croutons with grilled chicken, artichoke hearts, red peppers, Parmesan

GORGONZOLA CRUSTED LAMB CHOPS*

Prepared medium

SHRIMP COCKTAIL

Poached jumbo shrimp chilled, housemade cocktail sauce

TOMATO MOZZARELLA CROSTINI

Toasted croutons with Roma tomatoes, fresh Mozzarella, EVOO

CRAB STUFFED MUSHROOMS

Roasted crimini mushrooms, jumbo lump crab meat

SIDES

CRISPY FINGERLING POTATOES

Fried golden brown, herb butter

GRILLED ASPARAGUS

Parmesan

ROASTED VEGETABLES

Chef's seasonal selection

YUKON GOLD MASHED POTATOES

Housemade with butter and cream

HERB CAMPANELLE PASTA

Herb butter sauce, Parmesan

SICILIAN CAULIFLOWER

Capers, pepperoncini, pine nuts, bread crumbs

MAPLE BALSAMIC BRUSSELS SPROUTS

Applewood bacon, capers, pecans, Reggiano

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MENU ITEM DESCRIPTIONS

ENTRÉES

JUMBO LUMP CRAB CAKES

Roasted vegetables, crispy fingerling potatoes, red peppers, creamy horseradish

CHICKEN LIMONE

Traditional Piccata style, fresh lemon, white wine, capers

CHICKEN MILANESE

Romano breaded chicken, fresh Mozzarella, pomodoro sauce

GRILLED CHICKEN MARSALA

Herb marinated, mushroom Marsala sauce

GORGONZOLA CRUSTED BEEF MEDALLIONS*

Mushroom Marsala sauce, prepared medium

SHRIMP MEDITERRANEAN

Spicy grilled shrimp, orzo, farro, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette

6 oz. FILET MIGNON*

9 oz. FILET MIGNON*

14 oz. NEW YORK STRIP*

GRILLED SALMON FRESCA*

Grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic

SEASONAL FRESH CATCH*

Selected by our Chef daily

TUSCAN GRILLED PORK CHOPS*

Bone-in, center-cut, marinated in-house

PASTAS

CAMPANELLE CARBONARA

Grilled chicken, bacon, Parmesan, spinach, creamy Alfredo sauce

LASAGNA BOLOGNESE

Authentic Bolognese meat sauce, ricotta, Mozzarella, Alfredo

PASTA ALLA VODKA

Ricotta-filled pasta, crispy pancetta, basil, spicy tomato Parmesan cream sauce

PASTA BRIO

Rigatoni, grilled chicken, seared mushrooms, Parmesan, creamy roasted red pepper sauce

PASTA PESTO

Fresh angel hair, grilled chicken, caramelized onions, spinach, tomatoes, red peppers, Feta, basil, light pesto sauce | 680 cal

FETTUCCHINE ALFREDO

SOUP & SALAD

SOUP OF THE DAY

Chef's select soup of the day using the finest and freshest ingredients

LOBSTER BISQUE

Sautéed shrimp garnish

WEDGE SALAD

Gorgonzola, bacon, tomatoes, creamy Parmesan dressing

BRIO CHOPPED SALAD

Chopped greens, tomato, cucumber, red onion, black olives, Feta, red wine vinaigrette

CAESAR SALAD

Brioche croutons

GRILLED SALMON SALAD*

Tomatoes, grilled asparagus, Feta, crispy shoestring potatoes, balsamic vinaigrette

KALE CAESAR GRANDE CHICKEN SALAD

Grilled or crispy chicken, crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

KALE CAESAR SALAD

Crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

KALE CAESAR GRANDE SALMON SALAD*

Crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

BREAKFAST & BRUNCH

SCRAMBLED EGGS & BACON

Brunch potatoes, brioche toast

HAM & BISCUIT BENEDICT*

Poached cage free eggs, ham, biscuit, grilled asparagus, hollandaise

BERRIES & CREAM FRENCH TOAST

Cream cheese stuffed, bacon

CHEF'S SEASONAL OMELETTE

DESSERT

CHEF'S SEASONAL

Ask your server for the seasonal selection

TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa

CRÈME BRÛLÉE

Vanilla bean, caramelized sugar

CARAMEL MASCARPONE CHEESECAKE

Anglaise sauce, vanilla whipped cream

BRIO CHEESECAKE

Caramelized sugar, anglaise sauce, fresh strawberry

Gluten- free menu available upon request

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.

