



BRIO BISTRO

DINNER

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE

ZUPPA

Zuppa di pesce

half portion \$10 full \$18

Tuscan white bean

Cream soup of the day

Regular soup of the day

cup \$4 bowl \$5

ANTIPASTO

Prince Edward Island mussels

In saffron tomato broth, with pommes frites \$12

Bruschetta

Toast points topped with basil marinated tomatoes and asiago \$8

Lamb “Lolly Pops”

Grilled with an olive tapenade over field greens and finished with rosemary infused olive oil \$13

Greens and Beans

Escarole and cannellini beans sautéed in olive oil and chicken stock topped with asiago \$8

add Italian sausage \$11

Fried calamari

Served with a side of pablano remoulade \$11

Jumbo crab cake

Served with jalapeno-pineapple salsa and chipotle aioli \$12

Shrimp cocktail

Jumbo shrimps served with a Spanish salsa of crab meat, scallops, avocado and a lime infused cocktail sauce \$12

Artichoke hearts

Oven baked with Dijon demi-glace, parmesan encrusted \$8

Beef tenderloin

Grilled and topped with caramelized onions and blue cheese \$9

Warm Brie Wheel

With toasted almonds, fresh berries, honey cinnamon glaze and crostini's \$11

INSALATA

With grilled chicken, add \$4 tuna \$5 three shrimp \$5 beef or lamb \$6

Mista

Organic mesculin mix with roasted tomato, onions and balsamic vinaigrette \$7

Caesar

Romaine, croutons and asiago tossed with our homemade dressing \$8

Pizza Insalata

White or whole wheat, mixed greens, grilled vegetables and goat cheese, balsamic \$12

Caprese

Vine ripe tomatoes, fresh mozzarella and basil, with virgin olive oil and balsamic reduction \$10

Brio

Romaine, bacon, olives, tomatoes, hard boiled eggs, grilled chicken and blue cheese dressing \$13

Heart of palms

Romaine, bell peppers, artichoke hearts, onions, cucumbers, toasted almonds, asiago, and citrus dressing \$13

Niscoise

Ahi Tuna, mixed greens, potato, green beans ,artichoke hearts, hardboiled egg, roasted tomatoes, nicoise olives, and finished with a basil cucumber vinaigrette \$13

WOOD FIRED PIZZA

White or whole wheat crust. add side Mista or Caesar salad \$4

Tradizionale

Tomato sauce, mozzarella and pepperoni \$12

Salsiccia

Italian sausage or chorizo with tomato sauce, mushroom, bell peppers, onions, pepperoncini \$12

Margherita

Garlic and olive oil, mozzarella, roasted tomatoes and fresh basil \$11

Pollo pesto

Basil pesto, mozzarella, roasted peppers, artichokes and grilled chicken \$13

Briosa

Parmesan-garlic olive oil, mozzarella, sundried tomatoes, kalamata olives, fresh basil and feta cheese \$12

Frutti di mare

Roasted garlic olive oil, mozzarella, sauteed calamari, shrimp and scallops \$15

Grilled vegetables

Tomato-garlic pesto, mozzarella, zucchini, eggplant, onions, portabella and sweet pepper \$12

PASTA

*Grilled chicken add \$4 tuna \$5 three shrimp \$6 salmon \$5 beef or lamb \$6
add side Mista or Caesar \$4*

Penne Rosa

Tomato-Vodka sauce, broccolini, asiago \$14

Linguini Limone

Lemon-sherry wine sauce, artichoke, sundried tomatoes, asparagus, pine nuts and feta \$14

Spaghetti Gamberetti

White wine-lemon sauce, shrimp, spinach, broccolini, roasted garlic, goat cheese, pine nuts \$18

Rotini Bolognese

Tricolored Rotinis in a traditional Bolognese sauce, parmesan \$15

Penne Alfredo

In our homemade Alfredo sauce, mushrooms, sweet peas, asiago \$15

Linguini Brio

Lobster cream sauce, shrimp, scallops, mussels, and clams \$18

Melanzagna

Homemade lasagna, portabella, zucchini, spinach, mozzarella, ricotta tomato sauce \$12

Paella

Saffron rice stew, mussels, clams, scallops, shrimp, chicken, chorizo and roasted tomatoes \$22

ENTREES

*Vegetable of the day, choice of potato or rice.
add side Mista or Caesar \$4*

CARNE

16 ounce center cut NY Strip steak *port wine reduction and camembert-saga cream sauce \$27*

8 ounce Filet of Beef Tenderloin *roasted shallot demi-glace \$29*

16 ounce Ribeye steak *sundried tomato-thyme compound butter \$26*

Veal Osso Buco *braised in red wine and tomatoes \$30*

Rack of Lamb *mint pesto and saffron yogurt sauce \$29*

POLLO

Twin Maple Leaf Duck Breast *grilled radicchio slaw and port wine demi-glace \$26*

Poulet de Provence *stuffed with asparagus, mushrooms,
feta cheese, and pine nuts finished with Dijon cream \$18*

PESCE

Norwegian Salmon *tomato-cucumber dill salsa, feta cheese \$22*

Ahi Tuna *sesame infused seaweed salad, ponzu sauce \$23*

BRIO BISTRO

LUNCH

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ZUPPA

Tuscan White Bean with tomato broth \$3cup \$5bowl

Zuppa di Pesce \$10

Soup of the Day \$3cup \$5bowl

Cream Soup of the Day \$3/5\$3cup \$5bowl

INSALATA

Add one of the following: chicken breast \$4, tuna \$5, shrimp \$6, salmon \$5, beef or lamb tenderloin \$6

Insalata Mista with organic mesclun greens finished with balsamic vinaigrette \$7

Caesar Salad with romaine lettuce, garlic croutons and asiago cheese \$8

Pizza Salad with our house made white or whole wheat crust topped with fresh greens, grilled vegetables and goat cheese, finished with balsamic vinaigrette \$10

Caprese Salad with thick cut vine ripened tomatoes, fresh buffalo mozzarella, and fresh basil finished with extra virgin olive oil and balsamic reduction \$10

Brio Salad with romaine lettuce, bacon, grilled chicken, black olives, tomatoes and hardboiled egg finished with bleu cheese dressing \$12

Hearts of Palm with romaine lettuce, toasted almonds, sweet bell peppers, and asiago cheese finished with Roman dressing \$11

Nicoise Salad with seared Ahi tuna, mixed greens, potato, green beans, artichoke hearts, hardboiled egg, tomatoes, and nicoise olives, finished with a basil-cucumber vinaigrette \$12

PANINI

Served hot on focaccia or ciabatta with pasta, mista or caesar salad

Grilled Chicken with basil pesto, fresh vine ripened tomatoes, and feta \$8

Grilled Lamb Tenderloin with herb goat cheese, sautéed baby spinach, tomatoes and onion \$10

Grilled Portobello with hummus and tomatoes \$8

Grilled Tuna with wasabi mayonnaise, tomatoes, onion and a side of sesame infused seaweed salad (optional) \$10

House Roasted Turkey Breast with fresh mozzarella, roasted peppers, baby spinach and dijonnaise \$9

Grilled Beef Tenderloin with caramelized onions and smoked gouda \$9

WOOD FIRED PIZZA

Your choice of a white or whole wheat crust, add a mista or caesar salad \$4

Tradizionale with our house made pizza sauce, topped with mozzarella and pepperoni \$8

Salsiccia Italian sausage or chorizo with tomato sauce, mushroom, bell peppers, onions, pepperoncini \$10

Margherita with garlic and olive oil, topped with mozzarella, oven roasted tomatoes, and fresh basil \$8

Pollo Pesto with basil pesto, topped with mozzarella, artichoke hearts, roasted red bell peppers, and diced chicken breast, finished with asiago \$9

Briosa with parmesan cheese and roasted garlic, topped with mozzarella, sundried tomatoes and kalamata olives, finished with feta and fresh basil \$8

Grilled Vegetable with sundried tomato and roasted garlic pesto, topped mozzarella, grilled zucchini, eggplant, onions, portobello mushrooms, and sweet bell peppers \$8

Frutti di mare: *Roasted garlic olive oil, mozzarella, sauteed calamari, shrimp and scallops* \$13

Pizza Special small pizza with side mista or side Caesar salad \$11

PASTA

Add one of the following: chicken breast \$4, tuna \$5, shrimp \$6, salmon \$5, beef or lamb tenderloin \$6

Penne Rosa with fresh broccolini tossed in a tomato-vodka cream sauce finished with asiago \$12

Linguine Limone with artichoke hearts, sundried tomatoes, asparagus, and pine nuts, tossed in a lemon-sherry wine sauce, finished with feta \$10

Spaghetti Gambretti with Black Tiger shrimp, broccolini and spinach tossed in a lemon white wine sauce topped with goat cheese and pine nuts \$14

Bolognese with tri colored rotini pasta finished with parmesan cheese \$12

Penne Alfredo with mushrooms and sweet green peas, finished with asiago \$12

Melanzagna: eggplant lasagna with portobello mushrooms, yellow squash, green zucchini, baby spinach and ricotta cheese \$10

Paella: a saffron rice stew with mussels, clams, scallops, shrimp, chicken, chorizo, peas, and baby roma tomatoes \$15

Linguini Brio: *Lobster cream sauce, shrimp, scallops, mussels, and clams* \$16