



PRIMI

Calamari Fritto Misto

Fried to a golden brown with peperoncini 10.95

Roasted Garlic, Spinach & Artichoke Dip

Great for sharing, with Parmesan flatbread 10.95

Spicy Shrimp & Eggplant

Pan seared shrimp, Romano crusted eggplant, black pepper cream sauce 11.95

Beef Carpaccio*

Field greens, capers, mustard aioli, Parmigiano-Reggiano 12.95 | 530 cal

Tomato & Mozzarella Caprese

Sliced vine-ripened tomatoes, fresh Mozzarella, basil, field greens, balsamic glaze 8.25 | 480 cal

Prosciutto & Roasted Mushroom Pizza

Mozzarella, Provolone, artichokes, tomatoes, truffle oil, arugula, Parmigiano-Reggiano 9.95

BRUSCHETTA & FLATBREADS

Bruschetta Quattro*

Perfect for sharing, a sampling of our four housemade bruschettas 14.95

Roasted Red Pepper Bruschetta

Fresh Mozzarella, basil, Parmigiano-Reggiano, balsamic glaze 11.50 | 500 cal

Roasted Tomato & Herb Pesto Bruschetta

Grape tomatoes, Ricotta, Parmigiano-Reggiano, fresh thyme, pistachio mint pesto 10.45 | 500 cal

Sliced Steak Bruschetta*

Gorgonzola, arugula, charred tomato, Parmigiano-Reggiano 12.95 | 470 cal

Chef's Seasonal Bruschetta

Featuring the season's freshest ingredients MKT

Margherita Flatbread

Fresh Mozzarella, vine-ripened tomatoes, basil 13.35

Sausage, Pepperoni & Ricotta Flatbread

Mozzarella, Provolone, housemade tomato sauce 13.35

SOUP & SALADS

Soup Of The Day chef's seasonal selection

4.95 | 150-450 cal

Lobster Bisque with shrimp, touch of sherry 5.95

Bistecca Insalata

Lettuce wedge, Gorgonzola, bacon, tomatoes, creamy Parmesan dressing 5.95

Brio Chopped Salad

Chopped greens, tomatoes, black olives, onions, cucumber, Feta, Italian vinaigrette 4.95 | 130 cal

Caesar Salad

With brioche croutons 5.25 | 300 cal

Caprese Classico

Sliced tomatoes, fresh Mozzarella, basil, field greens, balsamic glaze 5.95 | 300 cal

Insalata Mista

Romaine, radicchio and kale, pancetta, grape tomatoes, chopped egg, croutons, Caesar dressing, Pecorino Romano Full - 11.25 | Side - 6.95

Brio's Sliced Steak Salad*

Mixed greens, tomatoes, Gorgonzola, mushrooms, candied pecans, creamy horseradish, grilled tenderloin, balsamic glaze 14.95

Grilled Salmon Salad*

Mixed greens, tomatoes, asparagus, Feta, shoestring potatoes, balsamic vinaigrette 14.95

Strawberry Balsamic Chicken Salad

Mixed greens, thinly sliced grilled chicken, grapes, strawberries, candied pecans, Gorgonzola, herb vinaigrette 13.95

* - Indicates items are 595 calories or less.

Gluten-Free Menu available upon request.

14-B-DIN

PASTA

Add a Chopped, Caesar or Bistecca Insalata 4.25

Ravioli Di Bello

Portobello ravioli, crimini mushrooms, tomatoes, Parmigiano-Reggiano, fresh thyme, champagne brown butter sauce 15.45

Roasted Vegetable & Whole Grain Spaghettini

Roasted broccoli, cauliflower, tomatoes and peppers, asparagus, capers, Feta, Parmesan, pine nuts, light vegetable broth 12.95

Campanelle Carbonara

Grilled chicken, crisp bacon, Parmesan, spinach, creamy Alfredo 18.95

Shrimp Verduta

Angel hair, garlic, sundried tomatoes, roasted artichokes, caramelized onions, Feta, spinach, sourdough bread crumbs 19.45

Chicken Pomodoro Classico

Penne, grilled chicken, tomatoes, pine nuts, basil, Parmigiano-Reggiano, cilantro pesto 17.15

Fennel Sausage & Roasted

Tomato Trece Pasta

Rustic artisan-style pasta, chili flake, broccoli, rosemary, Parmigiano-Reggiano, sourdough bread crumbs 13.95

Fettuccine With Roasted

Tomato Compote & Kalamata Olives

Fresh egg pasta, spicy marinara, capers, basil, Parmigiano-Reggiano 12.45 | 590 cal

Pasta Fra Diavolo

Campanelle, spicy tomato cream sauce, green onions Choice of shrimp - 18.45 | chicken - 17.45

Pasta Brio

Our signature dish! Rigatoni, grilled chicken, seared mushrooms, roasted red pepper sauce 17.45

Pasta Alla Vodka

Ricotta-filled pasta, spicy tomato Parmesan cream sauce, crispy pancetta, garlic, basil 18.25

CHEF'S SPECIALTIES

Add a Chopped, Caesar or Bistecca Insalata 4.25

Lasagna Bolognese Al Forno

Authentic Bolognese meat sauce, Alfredo, Ricotta, Mozzarella 18.15

Sweet Potato & Chicken Risotto

Gerber Farms all-natural roasted chicken, sweet potatoes, pancetta, asparagus, Parmigiano-Reggiano, thyme, pine nuts 18.15

Veal Milanese

Breaded Strauss veal scaloppine, tomatoes, white wine lemon caper sauce, Fettuccine Alfredo 23.95

Chicken Limone

Traditional Piccata style, white wine, lemon, capers, roasted vegetables, mashed potatoes 19.95

Gerber Farms All-Natural

Roasted Half Chicken

Amish raised, lemon pepper marinade, mashed potatoes, roasted vegetables 14.95

Crab & Shrimp Cakes

Lump crab and shrimp cakes, roasted red potatoes and caramelized onions, roasted vegetables, creamy horseradish 19.50

Shrimp & Lobster Fettuccine

Crimini mushrooms, green onions, tomatoes, spicy lobster butter sauce 21.45

Chicken Milanese

Crispy Romano chicken, herb pasta, fresh Mozzarella, housemade pomodoro sauce 19.85

THE LIGHTER SIDE OF TUSCANY

595 CALORIES OR LESS

Add a Chopped, Caesar or Bistecca Insalata 4.25

Salmon Griglia Insalata*

Field greens, asparagus, tomatoes, Feta, red wine vinaigrette 14.95 | 400 cal

Quinoa Salad With Asparagus & Grilled Chicken

Roasted red peppers, chilled quinoa, farro, cucumber, tomatoes, Feta, arugula, creamy herb dressing 14.50 | 460 cal

Shrimp Mediterranean

Spicy grilled jumbo shrimp, orzo and farro pilaf, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette 15.95 | 485 cal

Grilled Salmon Fresca*

Grilled asparagus, sweet potatoes, spinach, roasted peppers, pesto vinaigrette, Feta, diced tomatoes, balsamic glaze 18.95 | 500 cal

Pasta Pesto

Angel hair, grilled chicken, caramelized onions, tomatoes, roasted peppers, Feta, basil, light pesto sauce 14.95 | 550 cal

5 oz. Filet Brio*

Sweet potatoes, spinach, roasted peppers, pesto vinaigrette, grilled asparagus 20.45 | 365 cal

Blackened Tilapia

Zucchini, carrots, broccoli, roasted red peppers, citrus pesto sauce 15.50 | 425 cal

Grilled Mahi Mahi

Farro, spinach, vine-ripened tomatoes, basil, lemon vinaigrette 17.95 | 500 cal

Chicken Piccata

Roasted vegetables, lemon garlic caper sauce 13.95 | 480 cal

FROM THE GRILLE

Steak entrées served with mashed potatoes and roasted vegetables

Add a Chopped, Caesar or Bistecca Insalata 4.25

Filetto Di Romano*

5 oz. filet with a Romano crusted tomato 20.45

Grilled Chicken "Under The Brick"

Roasted vegetables, mashed potatoes, mushroom Marsala sauce 20.65

Compart Farms

Duroc Pork Porterhouse*

Bone-in and marinated, seasonal vegetables, arugula, mashed potatoes 19.95

Gorgonzola Crusted Beef Medallions*

Three 2oz. tournedos with Gorgonzola crust and mushroom Marsala sauce 22.45

Bistecca Alla Fiorentina*

14 oz. strip steak 27.95

Grilled Lamb Chops With

Pistachio Mint Pesto*

Roasted red potatoes, red bell pepper, asparagus, caramelized onions 28.95

Filetto Di Manzo Toscano*

8 oz. center-cut filet 28.95

Gorgonzola Crusted Bistecca*

Topped with Gorgonzola 8 oz. filet - 29.45 | 14 oz. strip - 28.45

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.