



# BANQUETS

EXPERIENCE  
A CELEBRATION

OF LIFE, LOVE AND FLAVOR!



[BRIOITALIAN.COM](http://BRIOITALIAN.COM)



04-15-A

# 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

## 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, there are no room fees or minimums 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.

**FREE WI-FI AVAILABLE**

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

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# 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.

## 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.

### TUSCAN-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.

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# APPETIZERS & DESSERT

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

## APPETIZERS - ADD TO ANY PACKAGE

### FAMILY-STYLE APPETIZERS

Serves 10-12

Spinach Artichoke Dip .....	32
Calamari Fritto Misto .....	34
Tomato Caprese .....	28
Vegetable Crudite .....	28
Assorted Cheeses.....	39
Assorted Fruits .....	28

### APPETIZERS BY THE DOZEN

BRIO's Bruschetta Selection.....	30
Gorgonzola Crusted Lamb Chops* ...	42
Chicken Artichoke Crostini.....	20
Tomato Mozzarella Crostini.....	18
Bacon Wrapped Shrimp .....	40
BRIO Crab & Shrimp Cakes .....	40
Shrimp Cocktail.....	38
Cheese & Pesto Ravioli.....	28
Crab & Shrimp Stuffed Mushrooms...	36

## DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$3.95. 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.

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# 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	Premium Martini.....	9.50
Bottled Imported Beer .....	5.25	Rocks (House Pour).....	6.25
Non-Alcoholic Beer .....	4.00	Rocks - Call Drinks .....	7.25
Mixed Drinks (House Pour).....	5.50	Rocks - Premium.....	8.25
Call Drinks (Mixed).....	6.50	Wine by the Glass .....	6.95 - 12.95
Premium Drinks (Mixed).....	7.50	Soda .....	2.95
House Martini .....	7.50	Bottled Water	
Call Martini.....	8.50	- Small/Large .....	2.99 - 4.99

## BAR PACKAGE SELECTIONS

### PREMIUM PACKAGE

- Premium Liquors • Imported & Domestic Beers •
- House Wines • Sodas • Juices • Bottled Water

Two Hours.....	28
Three Hours.....	32
Four Hours.....	36

*(Hour Pricing Based on a per person cost.)*

### STANDARD BEVERAGE PACKAGE .....

- Assorted Fruit Juices • Assorted Sodas •
- Lemonade • Milk • Coffee • Iced Tea

*(Pricing Based on a per person cost.)*

### BEER & WINE PACKAGE

- Imported & Domestic Beers • House Wines •
- Sodas • Juices • Bottled Water

Two Hours.....	18
Three Hours.....	24
Four Hours.....	30

*(Hour Pricing Based on a per person cost.)*

### CASH BAR PACKAGE

Guest have access to entire Bar Selections  
*(This package requires a \$75.00 Bartender Fee.  
Cash bar prices available upon request.)*

*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.*

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# LUNCH PLATED

## PRANZO A

### STARTERS *(Select One)*

#### SOUPS

Soup Of The Day  
Lobster Bisque  
(\$1 Extra Per Guest)

#### SALADS

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### ENTRÉES *(Select Three, One Entrée Per Guest)*

#### PASTA

Pasta BRIO  
Pasta Mediterranean  
Shrimp Fra Diavolo

Pasta Alla Vodka  
Chicken Fra Diavolo

#### ENTRÉE SALADS

Tuscan Harvest Salad  
Romano Crusted  
Chicken Salad

Strawberry Balsamic  
Chicken Salad

#### CHEF'S SELECT & GRILLE

Mezza Chicken  
"Under The Brick"

Mezza Lasagna  
Bolognese

**17.95 PER PERSON**

*(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)*

## PRANZO B

### STARTERS *(Select One)*

#### SOUPS

Soup Of The Day  
Lobster Bisque  
(\$1 Extra Per Guest)

#### SALADS

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### ENTRÉES *(Select Three, One Entrée Per Guest)*

#### PASTA

Pasta BRIO  
Pasta Mediterranean  
Shrimp Fra Diavolo

Pasta Alla Vodka  
Campanelle Carbonara

#### ENTRÉE SALADS

Tuscan Harvest Salad  
Romano Crusted  
Chicken Salad

Strawberry Balsamic  
Chicken Salad  
Grilled Salmon Salad

#### CHEF'S SELECT & GRILLE

Chicken Milanese  
Mezza Chicken Limone  
Mezza Chicken  
"Under The Brick"

Mezza Lasagna Bolognese  
Crab & Shrimp Cakes  
Grilled Salmon Fresca\*

**19.95 PER PERSON**

*(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)*

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# LUNCH TUSCAN-STYLE

## CLASSICO

### SALADS *(Select One)*

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### SIDES *(Select One)*

Tuscan Mashed Potatoes  
Crispy Potatoes  
Roasted Vegetables  
Grilled Asparagus  
Herb Pasta

### PASTA ENTRÉES *(Select One)*

Chicken Pomodoro  
Pasta Bolognese  
Campanelle Carbonara  
Pasta Mediterranean  
Pasta BRIO  
Mezza Lasagna Bolognese  
Chicken Fra Diavolo

### CHEF'S SELECT & GRILLE *(Select One)*

Chicken Milanese  
Mezza Chicken  
"Under The Brick"  
Mezza Chicken Limone  
Grilled Salmon Fresca\*

### DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée  
Tiramisu  
Chef's Seasonal Dolchino

**20.95 PER PERSON**

*(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)*

## ULTIMO

### SALADS *(Select Two)*

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### SIDES *(Select Two)*

Tuscan Mashed Potatoes  
Crispy Potatoes  
Roasted Vegetables  
Grilled Asparagus  
Herb Pasta

### PASTA ENTRÉES *(Select One)*

Chicken Pomodoro  
Pasta Mediterranean  
Pasta Bolognese  
Shrimp Fra Diavolo  
Pasta BRIO  
Mezza Lasagna Bolognese  
Chicken Fra Diavolo  
Campanelle Carbonara  
Pasta Alla Vodka

### CHEF'S SELECT & GRILLE *(Select One)*

Chicken Milanese  
Mezza Chicken  
"Under The Brick"  
Mezza Chicken Limone  
Grilled Salmon Fresca\*  
Crab & Shrimp Cakes  
5 oz. Filet Of Beef\*  
(\$4 Extra Per Guest)

### DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée  
Tiramisu  
Chef's Seasonal Dolchino

**22.95 PER PERSON**

*(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)*

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# DINNER PLATED

## CENA A

### STARTERS *(Select One)*

#### SOUPS

Soup Of The Day  
Lobster Bisque  
(\$1 Extra Per Guest)

#### SALADS

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### ENTRÉES *(Select Two, One Entrée Per Guest)*

#### PASTA

Chicken Pomodoro  
Pasta Mediterranean  
Pasta Alla Vodka

Pasta BRIO  
Chicken Fra Diavolo  
Campanelle Carbonara

#### CHEF'S SELECT & GRILLE

Lasagna Bolognese  
Chicken Milanese

Shrimp Mediterranean  
Chicken  
"Under The Brick"

**25.95 PER PERSON**

## CENA B

### STARTERS *(Select One)*

#### SOUPS

Soup Of The Day  
Lobster Bisque  
(\$1 Extra Per Guest)

#### SALADS

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### ENTRÉES *(Select Three, one entrée per guest)*

#### PASTA

Chicken Pomodoro  
Pasta Mediterranean  
Shrimp Fra Diavolo

Pasta Alla Vodka  
Campanelle Carbonara

#### CHEF'S SELECT

Chicken Milanese  
Chicken Limone  
Lasagna Bolognese

Crab & Shrimp Cakes  
Lobster & Shrimp Ravioli  
Shrimp Mediterranean

#### GRILLE

Chicken  
"Under The Brick"  
Grilled Salmon Fresca\*

Tuscan Grilled  
Pork Chop\* - (Single)

Gorgonzola Crusted  
Beef Medallions\*

**28.95 PER PERSON**

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# DINNER PLATED

## CENA C

### STARTERS *(Select One)*

#### SOUPS

Soup Of The Day  
Lobster Bisque  
(\$1 Extra Per Guest)

#### SALADS

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### ENTRÉES *(Select Three, One Entrée Per Guest)*

#### PASTA

Chicken Pomodoro  
Pasta Mediterranean  
Pasta Bolognese  
Shrimp Fra Diavolo

Chicken Fra Diavolo  
Campanelle Carbonara  
Pasta Alla Vodka  
Pasta Brio

#### CHEF'S SELECT

Chicken Milanese  
Chicken Limone  
Lasagna Bolognese

Crab & Shrimp Cakes  
Lobster & Shrimp Ravioli  
Shrimp Mediterranean

#### GRILLE

Chicken  
"Under The Brick"  
Grilled Salmon Fresca\*  
Seasonal Fresh Fish

Tuscan Grilled  
Pork Chops\* - (Double)  
Gorgonzola Crusted  
Beef Medallions\*  
5 oz. Filet Of Beef\*

**33.95 PER PERSON**

## CENA D

### STARTERS *(Select One)*

#### SOUPS

Soup Of The Day  
Lobster Bisque  
(\$1 Extra Per Guest)

#### SALADS

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### ENTRÉES *(Select Three, One Entrée Per Guest)*

#### PASTA

Chicken Pomodoro  
Pasta Mediterranean  
Pasta Alla Vodka  
Shrimp Fra Diavolo

Pasta BRIO  
Chicken Fra Diavolo  
Campanelle Carbonara

#### CHEF'S SELECT

Chicken Milanese  
Chicken Limone  
Lasagna Bolognese

Crab & Shrimp Cakes  
Lobster & Shrimp Ravioli  
Shrimp Mediterranean

#### GRILLE

Chicken  
"Under The Brick"  
Grilled Salmon Fresca\*  
Seasonal Fresh Fish

Tuscan Grilled  
Pork Chops\* - (Double)  
8 oz. Filet Of Beef\*  
14 oz. Strip Steak\*

**38.95 PER PERSON**

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# DINNER TUSCAN-STYLE

## CLASSICO

### SALADS *(Select One)*

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### SIDES *(Select One)*

Tuscan Mashed Potatoes  
Crispy Potatoes  
Roasted Vegetables  
Grilled Asparagus  
Herb Pasta

### PASTA ENTRÉES *(Select One)*

Chicken Pomodoro  
Pasta Bolognese  
Campanelle Carbonara  
Pasta Mediterranean  
Pasta Alla Vodka  
Chicken Fra Diavolo  
Pasta BRIO  
Lasagna Bolognese

### CHEF'S SELECT ENTRÉES *(Select One)*

Chicken Milanese  
Chicken  
"Under The Brick"  
Chicken Limone  
Crab & Shrimp Cakes  
Grilled Salmon Fresca\*  
Tuscan Grilled Pork Chops\*

### DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée  
Tiramisu  
Chef's Seasonal Dolchino

**34.95 PER PERSON**

*(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)*

## ULTIMO

### SALADS *(Select Two)*

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

### SIDES *(Select Two)*

Tuscan Mashed Potatoes  
Crispy Potatoes  
Roasted Vegetables  
Grilled Asparagus  
Herb Pasta

### PASTA ENTRÉES *(Select One)*

Chicken Pomodoro  
Pasta Bolognese  
Campanelle Carbonara  
Pasta Mediterranean  
Shrimp Fra Diavolo  
Pasta Alla Vodka  
Chicken Fra Diavolo  
Pasta BRIO  
Lasagna Bolognese

### CHEF'S SELECT ENTRÉES *(Select Two)*

Chicken Milanese  
Chicken  
"Under The Brick"  
Chicken Limone  
Grilled Salmon Fresca\*  
Crab & Shrimp Cakes  
Tuscan Grilled Pork Chops\*  
5 oz. Filet Of Beef\*  
(\$4 Extra Per Guest)  
Gorgonzola Crusted Beef Medallions\*

### DESSERT (DOLCHINOS) *(Select Two)*

Crème Brûlée  
Tiramisu  
Chef's Seasonal Dolchino

**39.95 PER PERSON**

*(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)*

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# BRUNCH & BREAKS

## CONTINENTAL BREAKFAST

### BEVERAGES

Orange Juice  
Assorted Fruit Juices  
Regular &  
Decaffeinated Coffee  
Hot Tea, Iced Tea  
Milk

### BREAKFAST

Bagels With  
Cream Cheese  
Croissants

Muffins  
Seasonal  
Fresh Fruit

**10.95 PER PERSON**

## PLATED BRUNCH *(Buffet available at select locations)*

### STARTERS *(Select One)*    ENTRÉES *(Select Three, One Entrée Per Guest)*

#### SOUPS

Soup Of The Day  
Lobster Bisque  
(\$1 Extra Per Guest)

#### BRUNCH

Brio Scrambled Eggs,  
Home Fries & Bacon  
French Toast

Eggs Benedict\*  
Chef's Seasonal Omelette

#### SALADS

Brio Caesar Salad  
Brio Chopped Salad  
Bistecca Insalata

#### PASTA

Pasta BRIO  
Pasta Mediterranean  
Shrimp Fra Diavolo

Pasta Alla Vodka  
Chicken Fra Diavolo

### BEVERAGES

Orange Juice  
Assorted Fruit Juices  
Regular &  
Decaffeinated Coffee  
Hot Tea, Iced Tea  
Milk

#### ENTRÉE SALADS

Tuscan Harvest Salad  
Romano Crusted  
Chicken Salad

Strawberry Balsamic  
Chicken Salad

#### CHEF'S SELECT

Mezza Chicken  
"Under The Brick"

Mezza Lasagna Bolognese

**18.95 PER PERSON**

*(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)*

## AFTERNOON BREAK

### SNACKS *(Select Three)*

Fresh Fruit Platter  
Cookies &  
Brownie Platter  
Vegetable Crudites

Cheese Platter  
Chips  
Assorted Dolchinos

**6.95 PER PERSON**

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# EVENT PLANNER

## EVENT PLANNER

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

PACKAGE SELECTION \_\_\_\_\_

APPETIZER SELECTION(S): \_\_\_\_\_

SOUP/ SALAD SELECTION(S): \_\_\_\_\_

ENTRÉE SELECTION(S): \_\_\_\_\_

DESSERT SELECTION(S): \_\_\_\_\_

BEVERAGE SELECTION(S): \_\_\_\_\_

SPECIAL REQUESTS/NEEDS FOR EVENT: \_\_\_\_\_

**FREE WI-FI AVAILABLE**

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# MENU ITEM DESCRIPTIONS

## FAMILY-STYLE APPETIZERS

### CALAMARI FRITTO MISTO

Calamari fried to a crisp golden brown with peperoncini

### ASSORTED FRUIT TRAY

Chef's seasonal selection of the freshest fruit

### ASSORTED CHEESE TRAY

An assortment of imported cheeses

### ROASTED GARLIC, SPINACH & ARTICHOKE DIP

Served bubbling hot with Parmesan flatbread

### TOMATO MOZZARELLA CAPRESE

Vine-ripened tomatoes, fresh Mozzarella, field greens, extra virgin olive oil and a 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

### BRIO BRUSCHETTA

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

### CRAB & SHRIMP CAKES

Lump crab meat and shrimp with creamy horseradish sauce

### CHICKEN & ARTICHOKE CROSTINI

Toasted croutons topped with grilled chicken and artichoke hearts

### GORGONZOLA CRUSTED LAMB CHOPS\*

Prepared medium

### SHRIMP COCKTAIL

Hand selected jumbo shrimp chilled and served with our housemade cocktail sauce

### TOMATO & FRESH MOZZARELLA CROSTINI

Toasted croutons topped with Roma tomatoes, fresh Mozzarella, pesto and extra virgin olive oil

## SIDES

### CRISPY POTATOES

Redskin potatoes fried crispy and tossed with herb butter

### GRILLED ASPARAGUS

Garnished with Parmesan cheese

### TUSCAN ROASTED VEGETABLES

Chef's seasonal selection

### TUSCAN MASHED POTATOES

Housemade with garlic and butter

### HERB PASTA

With herb butter sauce and Parmesan cheese

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# MENU ITEM DESCRIPTIONS

## ENTRÉES

### CRAB & SHRIMP CAKES

Lump crab meat and shrimp cakes with creamy horseradish

### CHICKEN LIMONE

Traditional Piccata style with fresh lemon, white wine and capers

### CHICKEN MILANESE

Romano breaded chicken topped with fresh Mozzarella served with pomodoro sauce

### CHICKEN "UNDER THE BRICK"

Grilled chicken breast with marsala mushroom sauce

### GORGONZOLA CRUSTED BEEF MEDALLIONS\*

Grilled and seasoned with mushroom Marsala sauce prepared medium

### LT SHRIMP MEDITERRANEAN

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

### LT 5 OZ. FILET OF BEEF\*

5 oz. filet, perfectly seasoned and prepared medium

### 8 OZ. FILET OF BEEF\*

8 oz. grilled, center-cut filet perfectly seasoned and prepared medium

### 14 OZ. STRIP STEAK\*

14 oz. grilled, perfectly seasoned and prepared medium

### LT GRILLED SALMON FRESCA\*

Pesto vinaigrette, Feta, diced tomatoes and balsamic glaze

### SEASONAL FRESH FISH\*

Hand selected by our Chef using the finest and freshest ingredients

### TUSCAN GRILLED PORK CHOPS\*

Center-cut, marinated in-house, grilled

## PASTAS

### CHICKEN FRA DIAVOLO

Campanelle tossed with chicken, green onions and spicy tomato cream sauce

### CAMPANELLE CARBONARA

Campanelle tossed with garlic, grilled chicken, bacon, Parmesan and Romano cheeses, spinach and Alfredo sauce

### LASAGNA BOLOGNESE AL FORNO

With our housemade Bolognese meat sauce, Ricotta, Parmesan & Mozzarella cheeses and pomodoro & Alfredo sauces

### PASTA ALLA VODKA

Ricotta filled pasta with crispy pancetta, garlic, basil and a spicy tomato Parmesan cream sauce

### PASTA BOLOGNESE

Rigatoni tossed with our housemade meat sauce consisting of beef, pork, carrots, celery, onions, red wine, tomatoes and cream

### SHRIMP FRA DIAVOLO

Campanelle tossed with sautéed shrimp, spicy tomato cream sauce and green onions

### PASTA BRIO

Rigatoni tossed with grilled chicken, garlic, seared mushrooms, Parmesan, and a sweet roasted red pepper cream sauce

### CHICKEN POMODORO CLASSICO

Penne, grilled chicken, tomatoes, pine nuts, basil, Parmesan and cilantro pesto drizzle

### PASTA MEDITERRANEAN

Penne, spinach, tomatoes, mushrooms, Feta, light vegetable broth

### LOBSTER & SHRIMP RAVIOLI

Spicy black pepper cream sauce, spinach, grape tomatoes

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LT INDICATES MENU ITEMS THAT ARE 595 CALORIES OR LESS

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GLUTEN-FREE MENU  
AVAILABLE UPON REQUEST

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## SOUP & SALAD

### LT SOUP OF THE DAY

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

### LT LOBSTER BISQUE

Sautéed shrimp garnish

### LT BISTECCA INSALATA

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

### LT BRIO CHOPPED SALAD

Chopped lettuces tossed with tomato, cucumber, red onion, black olives, Feta and red wine vinaigrette

### LT BRIO CAESAR SALAD

Brioche croutons

### STRAWBERRY BALSAMIC CHICKEN SALAD

Mixed greens tossed, grilled chicken, grapes, candied pecans, Gorgonzola and herb vinaigrette

### TUSCAN HARVEST SALAD

Mixed greens tossed, grilled chicken, mushrooms, bacon, almonds, Gorgonzola, apples, dried cranberries, crispy lavoush, Tuscan Italian dressing

### ROMANO CRUSTED CHICKEN SALAD

Chopped greens, crispy Romano chicken, chopped egg, bacon, tomatoes, green onions, cucumber, creamy Parmesan dressing

### GRILLED SALMON SALAD\*

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

## BREAKFAST & BRUNCH

### BRIO SCRAMBLED EGGS

Classic scrambled eggs

### EGGS BENEDICT\*

Two poached cage free eggs, Cherrywood smoked ham, housemade biscuit, hollandaise

### FRENCH TOAST

Brioche stuffed with sweet cream cheese. Topped with fresh berries and vanilla cream cheese

### CHEF'S SEASONAL OMELETTE

Made with the finest and freshest ingredients

## DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$3.95. 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.

## DOLCHINOS

### CHEF'S SEASONAL DOLCHINO

Ask your server for the seasonal selection 3.95

### TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa 3.95

### CRÈME BRÛLÉE

Vanilla bean, caramelized sugar 3.95

## GRANDE

### TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa 6.50

### BRIO CHEESECAKE

Caramelized sugar, anglaise sauce, fresh strawberry 6.95

### CHOCOLATE LAYER CAKE

Decadent chocolate cake, milk and white chocolate mousse, fudge ganache frosting 6.95

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

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## PRIVATE EVENT MENU

Birthdays  
Anniversaries  
Holidays  
Cocktail Parties  
Luncheons  
Business Meetings  
Bridal Luncheons  
& Showers  
Graduations  
Family Gatherings  
Bar & Bat Mitzvahs

