

BRIO

tuscan grille

PARTIES & EVENTS

FOOD & CELEBRATION
GO HAND IN HAND





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, 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.

FREE WI-FI AVAILABLE

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.

EVENT PLANNER

EVENT PLANNER

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: _____

FREE WI-FI AVAILABLE

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



APPETIZERS & DESSERT

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	32
Calamari Fritto Misto	34
Tomato Caprese	28
Vegetable Crudites	28
Assorted Cheese Tray	39
Seasonal Fruit Tray	28
White Bean Dip	24

APPETIZERS BY THE DOZEN

Bruschetta Sampler*	30
Gorgonzola Crusted Lamb Chops* ...	42
Chicken Artichoke Crostini	20
Tomato Mozzarella Crostini	18
Bacon Wrapped Shrimp	40
Jumbo Lump Crab Cakes	45
Shrimp Cocktail	38
Crab Stuffed Mushrooms	38

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.

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 an owner, manager, chef or your server.*

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.....	10.50
Bottled Craft Beer	5.75 - 6.95	Rocks (House Pour).....	6.75
Bottled Imports	5.25 - 5.75	Rocks - Call Drinks	8.25
Non-Alcoholic Beer	4.00	Rocks - Premium.....	9.25
Mixed Drinks (House Pour).....	6.00	Wine by the Glass	6.95 - 12.95
Call Drinks (Mixed).....	7.50	Soda	2.95
Premium Drinks (Mixed).....	8.50	Bottled Water	
House Martini	8.00	- Small/Large	2.99 - 4.99
Call Martini.....	9.50		

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.

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

LUNCH PLATED

PRANZO A

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

SOUPS

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

SALADS

Caesar Salad
Brio Chopped Salad
Bistecca Insalata
Kale Caesar
(\$1 Extra Per Guest)

PASTA

Pasta BRIO
Pasta Alla Vodka
Roasted Tomato Basil Campanelle (V)
Campanelle Carbonara

ENTRÉE SALADS

Tuscan Kale Caesar Chicken Salad
Strawberry Balsamic Chicken Salad
Crispy Chicken Salad

CHEF'S SELECT

LT Grilled Chicken Marsala
Lasagna Bolognese

17.95 PER PERSON

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

PRANZO B

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

SOUPS

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

SALADS

Caesar Salad
Brio Chopped Salad
Bistecca Insalata
Kale Caesar
(\$1 Extra Per Guest)

PASTA

Pasta BRIO
LT Pasta Pesto
Pasta Alla Vodka
Roasted Tomato Basil Campanelle (V)
Campanelle Carbonara

ENTRÉE SALADS

Tuscan Kale Caesar Chicken Salad
Tuscan Kale Caesar Salmon Salad*
Strawberry Balsamic Chicken Salad
Crispy Chicken Salad

CHEF'S SELECT

LT Grilled Chicken Marsala Chicken Limone
LT Pan Roasted Tilapia Lasagna Bolognese
LT Grilled Salmon Fresca* Chicken Milanese

19.95 PER PERSON

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

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LUNCH TUSCAN-STYLE

CLASSICO

SALADS *(Select One)*

Caesar Salad
Brio Chopped Salad
Bistecca Insalata
Kale Caesar
(\$1 Extra Per Guest)

SIDES *(Select One)*

Yukon Gold Mashed Potatoes
Crispy Fingerling Potatoes
Roasted Vegetables
Grilled Asparagus
Herb Campanelle Pasta

PASTA ENTRÉES *(Select One)*

Campanelle Carbonara
Pasta BRIO
Roasted Tomato Basil Campanelle (V)

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

Chicken Milanese
Grilled Chicken Marsala
Chicken Limone
LT Grilled Salmon Fresca*
Lasagna Bolognese

DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée
Tiramisu
Seasonal Selection
Caramel Mascarpone Cheesecake

20.95 PER PERSON

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

ULTIMO

SALADS *(Select Two)*

Caesar Salad
Brio Chopped Salad
Bistecca Insalata
Kale Caesar
(\$1 Extra Per Guest)

SIDES *(Select Two)*

Yukon Gold Mashed Potatoes
Crispy Fingerling Potatoes
Roasted Vegetables
Grilled Asparagus
Herb Campanelle Pasta

PASTA ENTRÉES *(Select One)*

Campanelle Carbonara
Pasta Alla Vodka
Pasta BRIO
Roasted Tomato Basil Campanelle (V)

CHEF'S SELECT & GRILLE *(Select Two)*

Chicken Milanese
Grilled Chicken Marsala
Chicken Limone
LT Grilled Salmon Fresca*
Lasagna Bolognese
6 oz. Filet Mignon* (\$5 extra per guest)

DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée
Tiramisu
Seasonal Selection
Caramel Mascarpone Cheesecake

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

Caesar Salad
Brio Chopped Salad
Bistecca Insalata
Kale Caesar
(\$1 Extra Per Guest)

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

PASTA

Pasta BRIO
LT Pasta Pesto
Pasta Alla Vodka
Roasted Tomato Basil Campanelle (V)
Campanelle Carbonara

CHEF'S SELECT

Lasagna Bolognese
Chicken Milanese
LT Shrimp Mediterranean
Grilled Chicken Marsala
Chicken Limone
LT Pan Roasted Tilapia

25.95 PER PERSON

CENA B

STARTERS *(Select One)*

SOUPS

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

SALADS

Caesar Salad
Brio Chopped Salad
Bistecca Insalata
Kale Caesar
(\$1 Extra Per Guest)

ADDITIONS

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

Spicy Black Pepper Shrimp 5.95
Jumbo Lump Crab Cake 6.95
Grilled Jumbo Shrimp 5.50
Broiled Lobster Tail 9.95

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

PASTA

Pasta BRIO
LT Pasta Pesto
Pasta Alla Vodka
Roasted Tomato Basil Campanelle (V)
Campanelle Carbonara

CHEF'S SELECT

Lasagna Bolognese
Chicken Milanese
LT Shrimp Mediterranean
Jumbo Lump Crab Cakes
Chicken Limone

GRILLE

Grilled Chicken Marsala
LT Grilled Salmon Fresca*
Tuscan Grilled Pork Chop* - (Single)
Gorgonzola Crusted Beef Medallions*

28.95 PER PERSON

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DINNER PLATED

STARTERS - SOUP OR SALAD *(Select Two)*

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

Brio Chopped Salad
Kale Caesar
(\$1 Extra Per Guest)

Caesar Salad
Bistecca Insalata

CENA C

ENTRÉES

(Select Three, One Entrée Per Guest)

PASTA

Pasta BRIO
LT Pasta Pesto
Pasta Alla Vodka
Roasted Tomato Basil Campanelle (V)
Campanelle Carbonara

CHEF'S SELECT

Lasagna Bolognese
Chicken Milanese
LT Shrimp Mediterranean
Jumbo Lump Crab Cakes
Chicken Limone
LT Grilled Salmon Fresca*

GRILLE

*All grille items come with Yukon Gold
mashed potatoes & haricot vert*

Grilled Chicken Marsala
Tuscan Grilled Pork Chops* - (Double)
Gorgonzola Crusted Beef Medallions*
6 oz. Filet Mignon*
Seasonal Fresh Catch

33.95 PER PERSON

CENA D

ENTRÉES

(Select Three, One Entrée Per Guest)

PASTA

Pasta BRIO
LT Pasta Pesto
Pasta Alla Vodka
Roasted Tomato Basil Campanelle (V)
Campanelle Carbonara

CHEF'S SELECT

Lasagna Bolognese
Chicken Milanese
LT Shrimp Mediterranean
Jumbo Lump Crab Cakes
Chicken Limone
LT Grilled Salmon Fresca*

GRILLE

*All grille items come with Yukon Gold
mashed potatoes & haricot vert*

Grilled Chicken Marsala
Tuscan Grilled Pork Chops* - (Double)
8 oz. Filet Mignon*
14 oz. New York Strip*
Seasonal Fresh Catch

38.95 PER PERSON

ADDITIONS

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

Mushroom Marsala Sauce 1.95
Gorgonzola Crust 2.50
Spicy Black Pepper Shrimp 5.95
Jumbo Lump Crab Cake 6.95

Butter Basted Wild Mushrooms 4.50
Grilled Jumbo Shrimp 5.50
Broiled Lobster Tail 9.95

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DINNER TUSCAN-STYLE

CLASSICO

SALADS *(Select One)*

Caesar Salad
Brio Chopped Salad
Bistecca Insalata
Kale Ceasar
(\$1 Extra Per Guest)

SIDES *(Select One)*

Yukon Gold Mashed Potatoes
Crispy Fingerling Potatoes
Roasted Vegetables
Grilled Asparagus
Haricot Vert & Roasted Peppers
Sicilian Cauliflower
Maple Balsamic Brussels Sprouts
Herb Campanelle Pasta

PASTA ENTRÉES *(Select One)*

Pasta BRIO
Pasta Alla Vodka
Roasted Tomato Basil Campanelle (V)
Campanelle Carbonara

CHEF'S SELECT ENTRÉES *(Select One)*

Lasagna Bolognese
LT Grilled Salmon Fresca*
Jumbo Lump Crab Cakes
Grilled Chicken Marsala
Chicken Limone
Chicken Milanese
Tuscan Grilled Pork Chops*

DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée
Tiramisu
Caramel Mascarpone Cheesecake
Seasonal Selection

34.95 PER PERSON

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

ULTIMO

SALADS *(Select Two)*

Caesar Salad
Brio Chopped Salad
Bistecca Insalata
Kale Ceasar
(\$1 Extra Per Guest)

SIDES *(Select Two)*

Yukon Gold Mashed Potatoes
Crispy Fingerling Potatoes
Roasted Vegetables
Grilled Asparagus
Haricot Vert & Roasted Peppers
Sicilian Cauliflower
Maple Balsamic Brussels Sprouts
Herb Campanelle Pasta

PASTA ENTRÉES *(Select One)*

Pasta BRIO
Pasta Alla Vodka
Roasted Tomato Basil Campanelle (V)
Campanelle Carbonara

CHEF'S SELECT ENTRÉES *(Select Two)*

Lasagna Bolognese
LT Grilled Salmon Fresca*
Jumbo Lump Crab Cakes
Grilled Chicken Marsala
6 oz. Filet Mignon*
(\$5 extra per guest)
Chicken Limone
Chicken Milanese
Tuscan Grilled Pork Chops*
Gorgonzola Crusted
Beef Medallions*

DESSERT (DOLCHINOS)

(Select Two, One Per Guest)

Crème Brûlée
Tiramisu
Caramel Mascarpone Cheesecake
Seasonal Selection

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
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)*

SOUPS

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

SALADS

Caesar Salad
Brio Chopped Salad
Bistecca Insalata

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

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

BRUNCH

French Toast
Scrambled Eggs,
Home Fries & Bacon

PASTA

Pasta BRIO
LT Pasta Pesto
Roasted Tomato Basil Campanelle (V)
Pasta Alla Vodka
Campanelle Carbonara

ENTRÉE SALADS

Crispy Chicken Salad
Strawberry Balsamic Chicken Salad

CHEF'S SELECT

LT Grilled Chicken Marsala
Lasagna Bolognese

Eggs Benedict*
Chef's Seasonal Omelette
(Limited to parties of 20 or less)

18.95 PER PERSON

AFTERNOON BREAK

SNACKS *(Select Three)*

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

6.95 PER PERSON

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MENU ITEM DESCRIPTIONS

FAMILY-STYLE APPETIZERS

CALAMARI FRITTO MISTO

Fried golden brown, peperoncini, aioli, pomodoro

SEASONAL FRESH FRUIT

Chef's seasonal selection

ASSORTED CHEESE TRAY

An assortment of cheeses

WHITE BEAN DIP

Artichoke salad, Feta, kalamatas, sun dried tomatoes, aruglua, Parmesan pizza bread

ROASTED GARLIC, SPINACH & ARTICHOKE DIP

With Parmesan flatbread

TOMATO & MOZZARELLA CAPRESE

Heirloom tomatoes, fresh 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

HARICOT VERT & ROASTED PEPPERS

Simply sauteed **GF**

YUKON GOLD MASHED POTATOES

Housemade with butter and cream **GF**

HERB CAMPANELLE PASTA

Herb butter sauce, Parmesan

SICILIAN CAULIFLOWER

Capers, peperoncini, pine nuts, bread crumbs

MAPLE BALSAMIC BRUSSELS SPROUTS

Applewood bacon, capers, pecans, Reggiano **GF**

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MENU ITEM DESCRIPTIONS

ENTRÉES

JUMBO LUMP CRAB CAKES

Haricot vert, 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

LT SHRIMP MEDITERRANEAN

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

LT 6 OZ. FILET MIGNON*

Center-cut, perfectly seasoned, prepared medium

8 OZ. FILET MIGNON*

Center-cut, perfectly seasoned, prepared medium

14 OZ. NEW YORK STRIP*

Perfectly seasoned, prepared medium

LT GRILLED SALMON FRESCA*

Pesto vinaigrette, Feta, diced tomatoes, balsamic glaze

SEASONAL FRESH CATCH*

Selected by our Chef daily

TUSCAN GRILLED PORK CHOPS*

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

PAN ROASTED TILAPIA

Orzo, farro, broccoli, asparagus, grape tomatoes, spinach, Feta, pesto, lemon vinaigrette

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

ROASTED TOMATO BASIL CAMPANELLE

Roasted garlic, Reggiano (V)

PASTA BRIO

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

LT PASTA PESTO

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

(V) VEGETARIAN MENU ITEMS

LT INDICATES MENU ITEMS THAT ARE 650 CALORIES OR LESS

GF INDICATES MENU ITEMS THAT ARE GLUTEN FREE

All food is prepared in a common kitchen with the risk of gluten exposure. These items are not recommended for guests with celiac disease. Guest with gluten sensitivities should exercise judgement in consuming those foods.

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 **GF**

LT BRIO CHOPPED SALAD

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

LT CAESAR SALAD

Brioche croutons

STRAWBERRY BALSAMIC CHICKEN SALAD

Mixed greens, thinly sliced grilled chicken, grapes, spicy pecans, Gorgonzola, herb vinaigrette

CRISPY CHICKEN SALAD

Romano crusted chicken, tricolore lettuce, marinated kale, farro, tomatoes, Feta, cucumbers, orzo, croutons, herb vinaigrette

GRILLED SALMON SALAD*

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

TUSCAN KALE CAESAR CHICKEN SALAD

Grilled chicken, tricolore lettuce, marinated kale, pancetta, tomatoes, chopped egg, croutons, Parmesan

KALE CAESAR SALAD

Tricolore lettuce, marinated kale, pancetta, tomatoes, chopped egg, croutons, Parmesan

TUSCAN KALE CAESAR SALMON SALAD*

Grilled salmon, tricolore lettuce, marinated kale, pancetta, tomatoes, chopped egg, croutons, Parmesan

BREAKFAST & BRUNCH

SCRAMBLED EGGS

Classic scrambled eggs

EGGS BENEDICT*

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

FRENCH TOAST

Honey, cinnamon, cream cheese stuffed, fresh berry compote, Applewood smoked bacon.

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

CARAMEL MASCARPOINE CHEESECAKE

Anglaise sauce, vanilla whipped cream 3.95

GRANDE

TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa 6.50

BRIO CHEESECAKE

Caramelized sugar, anglaise sauce, fresh strawberry 6.95

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 an owner, manager, chef or your server.*

PRIVATE EVENT MENU

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



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