

~ SIDES ~

(Serves 6-8)

- ROASTED VEGETABLES 15.00
- CRISPY EGGPLANT PARMESAN 15.00
- TUSCAN MASHED POTATOES 15.00
- POTATOES BRIO 15.00

~ DESSERT ~

(Serves 6-8)

- TIRAMISU
Ladyfingers layered with coffee liqueur, Mascarpone cheese and cocoa 25.00
- MILK CHOCOLATE CARAMEL CAKE
A decadent chocolate cake, layered with milk chocolate ganache, caramel, rich chocolate frosting and vanilla whipped cream 35.00
- BRIO'S FAMOUS CHEESECAKE
Rich and creamy cheesecake topped with caramelized sugar and crème anglaise 35.00



Tiramisu

BRIO's Famous Cheesecake

~ BEVERAGES ~

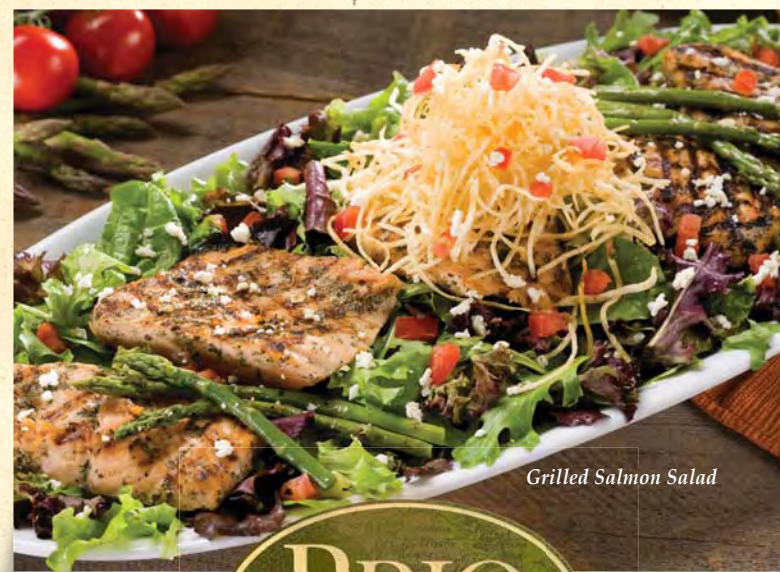
Soft Drinks, Bottled Water and Bottled Peach Tea are available.

(Pictures shown on this menu are recommended ways to serve, but not presented in this manner upon pick-up. Prices and items subject to change.)

BRIO knows how busy life can be, especially when planning an event at home or the office. So when you can't gather around our table, serve BRIO at yours. BRIO Catering is a delicious and convenient way to prepare for your next event or party. Whether it's a Birthday, Holiday, Office Meeting or just because you don't feel like cooking, our housemade pastas, Tuscan specialties, salads and desserts are sure to satisfy the most discerning tastes.

Just call 24 hours before your desired pickup time and we will have your Tuscan Feast hot, delicious and ready to serve. Your party, our food - a winning combination for a great event!

Buon Appetito!



Grilled Salmon Salad



Serving utensils are provided. Disposable napkins, plates and silverware are available upon request.

Delivery is not available, store pick-up only.

TO PLACE YOUR CATERING ORDER PLEASE CALL:



Catering

YOUR PARTY, OUR FOOD.

BRIO

tuscan grille



BRIO's Bruschetta Quattro

PRIMI

(Serves 6-8)

SPICY SHRIMP & EGGPLANT 30.00

Pan seared shrimp in a black pepper cream sauce over Romano crusted eggplant.

CALAMARI FRITTO MISTO 30.00

Fried to a crisp golden brown with peperoncini.

RAVIOLI CAPRESE 30.00

Romano crusted ravioli topped with tomatoes, fresh Mozzarella and pesto drizzle.

ROASTED GARLIC, SPINACH & ARTICHOKE DIP 30.00

Bubbling hot with Parmesan flatbread.

CRAB & SHRIMP CAKES 40.00

Lump crab and shrimp with creamy horseradish and arugula, tossed with herb vinaigrette.

BRUSCHETTA & FLATBREADS

(Serves 6-8)

BRIO'S BRUSCHETTA QUATTRO 30.00

A sampling of our four housemade Bruschettas.

FLATBREAD ALLA ROMA 22.00

Our signature crispy flatbread with Pomodoro sauce, pepper relish, Mozzarella, Portobello relish, Boursin and fresh basil.

MARGHERITA FLATBREAD 22.00

Fresh Mozzarella, vine-ripened tomatoes and fresh basil.

POLLO AL FORNO FLATBREAD 22.00

With creamy Parmesan dressing, chicken, Applewood bacon, tomatoes, green onions and Feta.

BBQ CHICKEN FLATBREAD 24.00

With spicy chipotle BBQ sauce, blackened chicken, smoked Gouda, seared yellow peppers, green onions, Feta and cilantro.

SAUSAGE, PEPPERONI & RICOTTA FLATBREAD 24.00

Fresh Mozzarella and housemade tomato sauce.

CHICKEN CALABRESE FLATBREAD 25.00

With smoked chicken, onion marmalade, Mozzarella, sundried tomatoes, yellow peppers, Boursin, arugula, cilantro and a Tuscan Italian drizzle.

**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 the owner, manager, chef or your server.*

INSALATA

(Serves 6-8)

BRIO CHOPPED SALAD 25.00

Chopped greens with tomatoes, olives, onions, cucumber, Feta and red wine vinaigrette.

CAESAR SALAD 25.00

With housemade croutons.

BISTECCA INSALATA 25.00

A wedge of lettuce, Gorgonzola, bacon, Roma tomatoes and creamy Parmesan dressing.

FIELD GREENS SALAD 25.00

With Gorgonzola, pine nuts, Roma tomatoes and balsamic dressing.

STRAWBERRY BALSAMIC CHICKEN SALAD 45.00

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

ROMANO CRUSTED CHICKEN SALAD 45.00

Chopped egg, bacon, tomatoes, green onions, cucumber and creamy Parmesan dressing.

TUSCAN HARVEST SALAD 45.00

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

BRIO'S SLICED STEAK SALAD* 55.00

Mixed greens, tomatoes, Gorgonzola, mushrooms, candied pecans and creamy horseradish dressing, topped with grilled tenderloin and a balsamic glaze.

GRILLED SALMON SALAD* 50.00

Roma tomatoes, asparagus, Feta, crispy shoestring potatoes and balsamic vinaigrette.

THE GRILLE

(Serves 6-8)

GRILLED SHRIMP WITH ORZO 65.00

Spicy jumbo shrimp with grilled asparagus, zucchini, tomatoes and lemon vinaigrette.

ARTICHOKE CRUSTED BEEF MEDALLIONS* 75.00

2 oz. tournedos with an artichoke crust and mushroom Marsala sauce. Served with mashed potatoes and roasted vegetables.

GRILLED SALMON* 75.00

With Romano crusted tomatoes, citrus pesto, asparagus and crispy shoestring potatoes.

TUSCAN GRILLED PORK CHOPS 75.00

Center-cut, marinated in-house and seared on the grill, with mashed potatoes and asparagus.

SPECIALITA

(Serves 6-8)

CRISPY EGGPLANT POMODORO 35.00

Romano crusted eggplant with our housemade Pomodoro, herb spaghetti, Parmesan and fresh Mozzarella.

CHICKEN MILANESE 55.00

Crispy Romano chicken with herb pasta, fresh Mozzarella and housemade Pomodoro sauce.

CRAB & SHRIMP CAKES 60.00

Lump crab and shrimp with roasted vegetables, creamy horseradish and crispy potatoes.

CHICKEN "UNDER THE BRICK" 60.00

With vegetables, mashed potatoes and mushroom Marsala sauce.

CHICKEN LIMONE 60.00

Traditional Piccata style with white wine, lemon and capers. Served Campanelle Florentine.

PASTA

(Serves 6-8)

MUSHROOM RAVIOLI AL FORNO 50.00

Baked in our creamy Alfredo sauce, topped with toasted Parmesan bread crumbs and tomatoes.

PASTA BRIO 45.00

Rigatoni, grilled chicken, seared mushrooms and roasted red pepper sauce.

PASTA POMODORO WITH CHICKEN 45.00

Penne with grilled chicken, tomatoes, pine nuts and a pesto drizzle.

PENNE MEDITERRANEAN 40.00

Mushrooms, spinach, sundried tomatoes, caramelized onions, Feta and pine nuts.

CAMPANELLE CARBONARA 45.00

Grilled chicken, crisp bacon, Parmesan cheese and sautéed spinach.

CHICKEN FRA DIAVOLO 40.00

Grilled chicken and penne with a spicy tomato cream sauce and green onions.

SHRIMP FRA DIAVOLO 45.00

Grilled shrimp and penne with a spicy tomato cream sauce and green onions.

PASTA ALLA VODKA 45.00

Delicate handmade pasta filled with Ricotta, with crispy pancetta, garlic, basil and a tomato Parmesan cream sauce.

LOBSTER & SHRIMP RAVIOLI WITH CRAB INSALATA 55.00
With lemon vinaigrette, a Limoncello butter sauce, tomato compote and arugula.

SHRIMP & LOBSTER FETTUCCINE 65.00

Shrimp and lobster tossed with mushrooms, green onions and a spicy lobster butter sauce.

LASAGNA BOLOGNESE AL FORNO 50.00

Oven baked and layered with authentic Bolognese meat sauce, Alfredo, Ricotta and Mozzarella.

PASTA NAPOLI 45.00

Tossed with smoked chicken, caramelized onions, sundried tomatoes, pancetta, broccoli florets and chili flake in a light berycy with Parmigiano-Reggiano.

SHRIMP VERDUTA 50.00

Linguine tossed with shrimp, garlic, sundried tomatoes, roasted artichokes, Feta and spinach, topped with pesto bread crumbs.

GRILLED SALMON & ANGEL HAIR* 55.00

With tomatoes, green onions, asparagus, pesto and scampi butter sauce.

PASTA RUSTICA 45.00

Tossed with caramelized onions, sundried tomatoes, Italian sausage, broccoli florets and chili flake in a light berycy with Parmigiano-Reggiano.



Penne Mediterranean

Shrimp & Lobster Fettuccine