



Antipasti - Insalate

- Oven Baked Baguette** \$6
Freshly baked to order served with a custom blend of olive oil & balsamic vinaigrette.
- Joe's Garlic Bread** \$7
Toasted Italian bread with our house blend of garlic & herbs butter.
- Bruschetta al Pomodoro Fresco** \$14
Grilled baguette bread, Roma tomatoes, sweet basil, sliced garlic, extra virgin olive oil.
- Our Signature Crab and Lobster Bisque** **Cup \$12 Bowl \$14**
Authentic Maryland crab, lobster meat simmered in a blend of fine herbs and a touch fine sherry wine.
- Polpette al Forno** \$12
House-made meatballs, marinara sauce, mozzarella, parmiggiano & toasted garlic bread.
- GF Mozzarella Caprese** \$16
Fresh bufala mozzarella, tomatoes, basil, custom blend of extra virgin olive oil herbs.
- GF Burrata Fresca** \$17
Creamy stracciatella filled mozzarella, with tomatoes slices, crostini, aged balsamic, extra virgin olive oil & herbs.
- GF Yellowfin Tuna California** \$15
Sashimi grade, tuna over tri-color house made slaw, cucumbers, cut tomatoes, carrots, wasabi, soy ginger vinaigrette.
- Calamari Fritti** \$17
Crispy calamari rings & tentacles served with our house made pomodoro sauce.
- GF Calamari Fra Diavolo** \$18
Calamari rings & tentacles sautéed with fresh garlic, basil, fresh herbs and our spicy marinara sauce, garlic bread toast.
- Scampi Positano** \$17
Jumbo blue pacific shrimp sautéed with fresh sliced garlic, cut tomatoes, basil, parsley, pinot grigio wine reduction.
- Add Grilled Chicken Breast (9-10 oz) \$12 ----- Grilled or Sautéed Scampi (4) \$16 To Any Salads
Gold & Red Organic Roasted Beets to any dishes or as a side dish for \$8**
- Insalate di Casa** \$9
Organic baby mixed lettuce, Roma tomatoes, cucumbers parmiggiano shavings, roasted garlic rosemary balsamic vinaigrette.
- GF Con Brio Salad** \$12
Organic baby greens, buttery toasted almonds, fresh local strawberries, feta cheese, roasted garlic rosemary balsamic vinaigrette.
- GF Caesar Salad** \$12
Hearts of romaine lettuce, house made caesar dressing, toasted crostini, diced tomatoes, parmiggiano reggiano.
- Dana Point Wedge** \$14
Baby iceberg lettuce, blue cheese crumble, apple wood smoked bacon, tomatoes, red onions, house made ranch dressing.
- GF Roasted Beetroot Salad** \$16
Organic gold & red roasted beets atop organic baby greens, feta cheese, buttery toasted almonds, balsamic vinaigrette.
- GF Scottish Salmone Salad** \$26
Wild Scottish salmon grilled atop organic mixed baby greens, cucumbers, olives, diced tomatoes, house balsamic vinaigrette.



Pasta & Risotti

Capellini Checca	\$19
Pasta tossed with fresh vine-ripened tomatoes, roasted garlic, fresh basil and parmesan cheese.	
Tortellini Formaggi	\$23
Fresh tri-color pasta filled with a blend of cheeses, served with our freshly made vodka rose creamy sauce.	
Tortellini Brio	\$27
Fresh tri-color pasta filled with a blend of cheeses in a creamy parmigiano sauce with sun-dried tomatoes mushrooms, sweet peas & Italian sausage.	
Fettuccini al Ragu	\$25
Our famous Bolognese sauce, Italian herbs, fresh garlic, onions, celery, sweet carrots, chianti wine.	
Paul's Spaghetti	\$26
House-made large meatballs slow cooked in our famous Bolognese sauce over spaghetti al dente.	
Lasagna Nonna Cira	\$25
Fresh layered, Bolognese sauce, ricotta, parmigiano reggiano, melted mozzarella cheese & garlic bread.	
Penne Donatella	\$26
Grilled chicken breast, sun-dried tomatoes, field mushrooms, fresh herbs, vodka rose creamy sauce.	
Fettuccine Vongole	\$27
Fresh Manila clams in your choice of white or red sauce.	
Fettuccini con Scampi	\$29
Jumbo wild pacific blue shrimp, sliced garlic, Roma tomatoes, fresh basil, fine herbs, extra virgin olive oil.	
Carolus Pasta	\$28
Grilled chicken breast, broccoli florets, mushrooms, shallots, parmesan, mascarpone cheese, Alfredo sauce over fettuccini al dente.	
Fettuccini con Carne	\$29
Filet mignon tidbits over fresh pasta, wild mushrooms, shallots, brandy reduction, creamy parmesan sauce.	
Spaghetti Frutti di Mare	\$35
An array of fresh seafood white fish, clams, calamari, jumbo shrimp, in a seafood marinara sauce.	
Risotto Fungi con Carne	\$32
Arborio rice filet mignon tidbits, wild mushrooms, shallots & parmigiano reggiano.	
Risotto con Scampi	\$34
Jumbo wild pacific blue shrimp sautéed with fresh sliced garlic, shallots, cut tomatoes.	

Add Grilled Chicken Breast (9-10 oz) \$12 ----- Grilled or Sautéed Scampi (4 each) \$16 To Any Pasta

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Piatti Secondi

Chicken & Beef served with Roasted Potatoes & Vegies--- Fish served with Mashed Potatoes & Vegies

Arena Eggplant Parmiggiana	\$25
Baked Eggplant with marinara sauce, mozzarella cheese, served with penne pomodoro sauce.	
Pollo al Vino Bianco	\$26
Pan seared chicken breast, meyers lemon, fresh sage, pinot grigio reduction.	
Pollo Marsala	\$27
Pan seared chicken breast, sautéed mushrooms, shallots, Marsala wine reduction.	
Pollo Parmiggiana	\$28
Chicken breast lightly dusted with Tuscany style breading, glazed with marinara sauce and mozzarella cheese.	
Pollo al Mattone "Chicken Under The Brick"	\$32
Half chicken marinated with citrus, rosemary, fresh sliced garlic, Italian herbs, extra virgin olive oil, meyers lemon reduction.	
Filet of Sole Piccata	\$28
Pan seared, jumbo capers, fresh parsley, a delicate meyers lemon chardonnay butter sauce.	
Salmone al Pesto	\$28
Scottish fresh wild salmon grilled & topped with alioli pesto and baby arugula.	
Salmone Puttanesca	\$28
Scottish fresh wild salmon, with kalamata olives, capers, fresh garlic, roasted bell peppers, marinara sauce.	
Salmone Fresco di Scozia	\$28
Scottish fresh wild salmon, laced with a citrus chardonnay reduction.	
Brio's Famous Pork Chop	\$34
A double cut of rib chop, oven roasted with caramelized granny smith apples brandy reduction.	
Filet Mignon (8oz)	\$42
Black Angus center cut tenderloin, cooked to perfection, barolo wine reduction, house made herb garlic butter.	

Brio's Sidekicks (Side Dishes) **\$10**
 Sautéed or Steamed Broccoli -- Sautéed or Steamed Spinach -- Roasted Garlic Rosemary Potatoes -- Side of Pasta Pomodoro

Extra Pizza Toppings: \$4 each
 Grilled Chicken Breast, Italian Sausage
 Sliced Pepperoni, Brio sliced Meatballs

Signature Brick Oven Pizza

Extra Pizza Toppings: \$3 each
 Artichokes, Mushrooms, Black Olives,
 Roasted Bell Peppers, Red Onions,
 Anchovies, Fresh Cut Tomatoes

Margherita	\$16
Housemade pomodoro sauce, sweet basil, mozzarella cheese.	
Pepperoni	\$18
Italian pepperoni, mozzarella & pomodoro sauce.	
Pizza Bruschetta	\$19
Fresh cut roma tomatoes, sliced garlic, Italian parsley, mozzarella & pomodoro.	
Mushrooms	\$19
House made pomodoro, fresh mushrooms, mozzarella cheese, Italian parsley.	
Salsiccia Rossa	\$20
Mild Italian Sausage, fresh cut tomatoes, red onions, mozzarella, house made pomodoro sauce.	
Pizza Bolognese	\$21
House made ragu, pomodoro sauce, fresh basil, mozzarella cheese.	
Con Carne	\$23
Pepperoni, Italian sausage, Brio house-made meatball, mozzarella cheese, marinara sauce.	