



## Lunch Menu

- Oven Baked Baguette** ..... \$6  
Freshly baked to order served with a custom blend of olive oil & balsamic vinaigrette.
- Joe's Garlic Bread** ..... \$6  
Toasted Italian bread with our house blend of garlic & herbs butter.
- Soup of the Day** ..... \$6  
Freshly prepared daily. (Cup)
- Crab & Lobster Bisque "Our signature Soup"** ..... \$9  
Maryland crab and fresh local Pacific lobster meat simmered with the finest fresh herbs, spices and a touch fine sherry wine. (Cup)
- Mozzarella Caprese** ..... \$14  
Fresh bufala mozzarella, baby greens, tomatoes, basil, custom blend of extra virgin olive oil herbs.
- "Our Famous" Con Brio Salad** ..... \$12  
Organic mixed baby greens, California strawberries, buttery toasted almonds, feta cheese, house made aged balsamic vinaigrette.
- Caesar Salad** ..... \$12  
Baby hearts of romaine lettuce, house made Caesar dressing, seasoned roasted croutons and parmiggiano reggiano shavings.
- Roasted Beetroot Salad** ..... \$16  
Organic gold & red roasted beets atop organic baby greens, feta cheese, buttery toasted almonds, balsamic vinaigrette.
- Pollo Cobb Salad** ..... \$16  
Chicken breast, tomatoes, applewood bacon, caramelized walnuts, gorgonzola cheese, romaine lettuce, aged balsamic vinaigrette.
- Scottish Salmon Salad** ..... \$18  
Fresh Scottish salmon, organic mixed baby greens, cucumbers, artisan olives, Roma tomatoes, aged balsamic vinaigrette.
- Blackened Ahi Tuna Salad** ..... \$17  
Romaine lettuce, artisan olives, tomatoes, house made aged balsamic vinaigrette.
- Panino Meatball** ..... \$14  
House made Italian meatballs, ciabatta bread, melted mozzarella served open face, served with brio fries.
- Meatballs al Forno (6oz)** ..... \$14  
House made meatballs, oven baked with mozzarella, parmiggiano, pomodoro, garlic bread.
- Italian Sausage Panino** ..... \$13  
Grilled mild sausage, sautéed onions, bell peppers, marinara melted provolone cheese served with brio fries.
- Penne Arrabbiata** ..... \$12  
Tossed in a devilishly spicy marinara sauce, basil, parsley and parmiggiano.

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- Penne Primavera** ..... **\$14**  
Tossed with fresh seasonal vegetables, sliced garlic, Italian herbs, sun-dried tomatoes and extra virgin olive oil.
- Fettuccini al Ragu** ..... **\$15**  
Our famous Bolognese sauce, Italian herbs, fresh garlic, onions, celery, sweet carrots, chianti wine.
- Fettuccine Toscana** ..... **\$16**  
Grilled chicken breast tossed with sun-dried tomatoes, cremini mushrooms in delicate parmesan cream sauce.
- Lasagna della Casa** ..... **\$16**  
Fresh layered, Bolognese sauce, ricotta, parmigiano reggiano, melted mozzarella cheese & garlic bread.
- Baked Ziti** ..... **\$14**  
Freshly baked pasta, house made ragu sauce, fresh mozzarella & parmigiano reggiano.
- Eggplant Parmiggiana** ..... **\$15**  
Baked Eggplant with marinara sauce, mozzarella cheese, served with penne pomodoro sauce.
- Pollo Piccata** ..... **\$18**  
Pan seared lean chicken breast with a piccata style sauce, served with daily fresh vegetables.

## Wood Fired Pizza

- 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.
- 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.
- Pesto & Pomodoro Secco** ..... **\$19**  
Grilled chicken breast, sun-dried tomatoes, fresh buffalo mozzarella, freshly made house pesto sauce.
- Con Carne** ..... **\$23**  
Pepperoni, Italian sausage, Brio house-made meatball, mozzarella cheese, marinara sauce.