

# Social Menu

## Antipasti Platters

Serves up to 20 guests

<b>Herbs Garlic Bread</b> .....	\$45
<i>Toasted Italian bread with our house blend of garlic &amp; herbs butter.</i>	
<b>Vegetali Crudités</b> .....	\$85
<i>Fresh seasonal mixed cut vegetables, house-made ranch</i>	
<b>Formaggi Assortiti</b> .....	\$125
<i>A selection of local &amp; imported cheeses with herb crostini.</i>	
<b>Caprese di Bufala</b> .....	\$125
<i>Fresh bufala mozzarella, sliced tomatoes, fresh basil, extra virgin olive oil.</i>	
<b>Formaggio &amp; Frutta Fresca</b> .....	\$140
<i>A selection of imported &amp; domestic cheeses, seasonal fresh fruits, jams, assorted crackers.</i>	
<b>Calamari Fritti</b> .....	\$165
<i>Crispy fried calamari served with a spicy pomodoro sauce.</i>	
<b>Antipasto Italiano</b> .....	\$175
<i>Italian meats, assorted cheeses, kalamata olives, grilled, marinated artichoke heart and roasted bell peppers.</i>	

## Served By The Dozen

<b>Brio Bruschetta</b> .....	\$24
<i>Herbs toasted baguette bread, Roma tomatoes, sweet basil, garlic and extra virgin olive oil.</i>	
<b>Mini Caprese Skewers</b> .....	\$28
<i>Fresh Bufala Mozzarella, baby heirloom cherry tomatoes, fresh basil, balsamic reduction.</i>	
<b>Seared Ahi Tuna Sashimi</b> .....	\$32
<i>Sashimi grade Ahi Tuna over baby organic greens, cucumber, cut tomatoes, carrots, soy ginger vinaigrette.</i>	
<b>Ahi Tuna Rolls</b> .....	\$32
<i>Seared sashimi grade ahi tuna, tri-color house made slaw, spicy alioli in a sundried tomato tortilla.</i>	
<b>Beef Carpaccio Crostini</b> .....	\$36
<i>Toasted ciabatta bread topped with seared rare beef tenderloin, mustard aioli, capers and shaved parmigiano.</i>	
<b>Crostini Caprese</b> .....	\$36
<i>Toasted ciabatta bread topped with Roma tomatoes, fresh buffalo, mozzarella, creamy pesto, fresh basil.</i>	
<b>Polpette Napolitana</b> .....	\$36
<i>Hand-made meatball 2oz each with our house made marinara sauce.</i>	
<b>Shrimp Cocktail</b> .....	\$36
<i>Jumbo blue wild gulf prawn chilled and served with our house made cocktail sauce.</i>	
<b>Prosciutto Wrapped Asparagus</b> .....	\$38
<i>Grilled and wrapped in Italian prosciutto and served with a lemon citrus aioli.</i>	
<b>Brio Crab Cakes</b> .....	\$48
<i>Jumbo lump crab with a lobster aioli.</i>	
<b>Crab &amp; Shrimp Stuffed Mushrooms</b> .....	\$48
<i>Grilled cremini mushrooms stuffed with lump crab meat, shrimp and provolone cheese.</i>	
<b>Prosciutto Scampi</b> .....	\$48
<i>Jumbo grilled prawns wrapped in Italian prosciutto ham.</i>	