



Antipasti - Insalate

- Oven Baked Baguette** \$5
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.
- Our Signature Crab and Lobster Bisque** **Cup \$9 Bowl \$12**
Authentic Maryland crab, lobster meat simmered in a blend of fine herbs and a touch fine sherry wine.
- Carpaccio di Manzo** \$15
Thinly sliced house cured filet mignon, organic arugula, fancy capers, shaved parmiggiano, extra virgin olive oil.
- Bruschetta al Pomodoro Fresco** \$9
Grilled baguette bread, Roma tomatoes, sweet basil, sliced garlic, extra virgin olive oil.
- Polpette al Forno** \$10
House-made meatballs, marinara sauce, mozzarella, parmiggiano & toasted garlic bread.
- GF Mozzarella Caprese** \$12
Fresh bufala mozzarella, baby greens, tomatoes, basil, custom blend of extra virgin olive oil herbs.
- GF Burrata Fresca** \$13
Creamy stracciatella filled mozzarella, with tomatoes slices, crostini, aged balsamic, extra virgin olive oil & herbs.
- GF Yellowfin Tuna California** \$14
Sashimi grade, tuna over tri-color house made slaw, cucumbers, cut tomatoes, carrots, wasabi, soy ginger vinaigrette.
- Scampi Positano** \$15
Jumbo blue pacific shrimp sautéed with fresh sliced garlic, cut tomatoes, basil, parsley, pinot grigio wine reduction.
- GF Calamari Fra Diavolo** \$17
Calamari rings & tentacles sautéed with fresh garlic, basil, fresh herbs and our spicy marinara sauce, garlic bread toast.
- Calamari Fritti** \$18
Crispy calamari rings & tentacles served with our house made pomodoro sauce.

Add Grilled Chicken Breast to any Salads (7-8 oz) \$12 ----- Grilled or Sautéed Scampi (4) \$16
Add Gold & Red Organic Fresh Roasted Beets to any dishes \$9

- Insalate di Casa** \$8
Organic baby mixed lettuce, Roma tomatoes, cucumbers parmiggiano shavings, roasted garlic rosemary balsamic vinaigrette.
- GF Caesar Salad** \$10
Hearts of romaine lettuce, house made caesar dressing, toasted croutons, diced tomatoes, parmiggiano reggiano.
- GF Con Brio Salad** \$11
Organic baby greens, buttery toasted almonds, fresh local strawberries, feta cheese, roasted garlic rosemary balsamic vinaigrette.
- Dana Point Wedge** \$12
Baby iceberg lettuce, blue cheese crumble, apple wood smoked bacon, tomatoes, red onions, house made ranch dressing.
- GF Roasted Beetroot Salad** \$14
Organic gold & red roasted beets atop organic baby greens, feta cheese, buttery toasted almonds, balsamic vinaigrette.
- GF Scottish Salmone Salad** \$24
Wild Scottish salmon grilled atop organic mixed baby greens, cucumbers, olives, diced tomatoes, house balsamic vinaigrette.

Rev.07-05-23



Pasta & Risotti

Capellini Checca \$18

Pasta tossed with fresh vine-ripened tomatoes, roasted garlic, fresh basil and parmesan cheese.

Tortellini Formaggi \$19

Fresh tri-color pasta filled with a blend of cheeses, served with our freshly made vodka rose creamy sauce.

Cavatelli al Pesto \$20

Artisan pasta, house made creamy pesto sauce, parmigiano reggiano.

Lasagna Nonna Cira \$21

Fresh layered, Bolognese sauce, ricotta, parmigiano reggiano, melted mozzarella cheese & garlic bread.

Bucatini al Ragu \$22

Our famous Bolognese sauce, Italian herbs, fresh garlic, onions, celery, sweet carrots, chianti wine.

Paul's Spaghetti \$22

House-made large meatballs slow cooked in our famous Bolognese sauce over spaghetti al dente.

Tortellini Salsiccia \$23

Tri-color, creamy parmigiano sauce, sun-dried tomatoes mushrooms, sweet peas & Italian sausage.

Penne Donatella \$24

Grilled chicken breast, sun-dried tomatoes, field mushrooms, fresh herbs, vodka rose creamy sauce.

Linguini Vongole \$24

Fresh Manila clams in your choice of white or red sauce.

Risotto con Scampi \$26

Jumbo wild pacific blue shrimp sautéed with fresh sliced garlic, shallots, cut tomatoes.

Fettuccini Scampi \$26

Jumbo wild pacific blue shrimp, sliced garlic, Roma tomatoes, fresh basil, fine herbs, extra virgin olive oil.

Carolus Pasta \$27

Grilled chicken breast, broccoli florets, mushrooms, shallots, parmesan, mascarpone cheese, Alfredo sauce over fettuccini al dente.

Risotto con Carne \$28

Arborio rice filet mignon tidbits, wild mushrooms, shallots & parmigiano reggiano.

Pappardelle con Carne \$28

Filet mignon tidbits over fresh pasta, wild mushrooms, shallots, brandy reduction, creamy parmesan sauce.

Spaghetti Frutti di Mare \$29

An array of fresh mussels, clams, calamari, jumbo shrimp, in a seafood marinara sauce.

Lobster Ravioli \$29

With a delicate lobster dill sauce, sweet peas, Roma cut tomatoes, finished with a fine dry sherry reduction.



Piatti Secondi

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

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| Arena Eggplant Parmiggiana | \$21 |
| Baked Eggplant with marinara sauce, mozzarella cheese, served with penne pomodoro sauce. | |
| Filet of Sole Piccata | \$21 |
| Pan seared, jumbo capers, fresh parsley, a delicate meyers lemon chardonnay butter sauce. | |
| Pollo al Vino Bianco | \$22 |
| Pan seared chicken breast, meyers lemon, fresh sage, pinot grigio reduction. | |
| Pollo alla Romana | \$24 |
| Chicken breast pan seared with artichoke hearts, Italian mushrooms and finished with a citrus chardonnay sauce. | |
| Pollo Parmiggiana | \$25 |
| Chicken breast lightly dusted with Tuscany style breading, glazed with marinara sauce and mozzarella cheese. | |
| Pollo al Mattone "Chicken Under The Brick" | \$27 |
| Semi boneless half chicken marinated with citrus, rosemary, sliced garlic, Italian herbs, extra virgin olive oil, meyers lemon reduction. | |
| Brio's Famous Pork Chop * | \$29 |
| A double cut of rib chop, oven roasted with caramelized granny smith apples brandy reduction. | |
| Salmone Fresco di Scozia * | \$26 |
| Scottish fresh wild salmon, laced with a citrus chardonnay reduction. | |
| Salmone al Pesto * | \$27 |
| Scottish fresh wild salmon grilled & topped with alioli pesto and baby arugula. | |
| New York Steak Butcher Cut | \$42 |
| USDA black angus steak, grilled, Italian fine herbs butter. (16oz) | |

Brio's Sidekicks (Side Dishes) **\$9**
 Sautéed or Steamed Broccoli -- Sautéed or Steamed Spinach -- Roasted Garlic Rosemary Potatoes -- Side of Pasta Pomodoro

We use only TR Natural Beef, Premium Choice, USDA Prime Beef / Split Charge any Entrées \$5

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

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

Signature Brick Oven Pizza

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| Margherita | \$18 |
| Housemade pomodoro sauce, sweet basil, mozzarella cheese. | |
| Pepperoni | \$19 |
| Italian pepperoni, mozzarella & pomodoro sauce. | |
| Mushrooms | \$19 |
| House made pomodoro, fresh mushrooms, mozzarella cheese, Italian parsley. | |
| Salsiccia Rossa | \$20 |
| Mild Italian crumbled sausage, fresh cut tomatoes, red onions, mozzarella, house made pomodoro sauce. | |
| Pollo, Pesto & Pomodoro | \$21 |
| Grilled chicken breast, sun-dried tomatoes, mozzarella, freshly made house pesto sauce. | |
| Con Carne | \$22 |
| Pepperoni, Italian crumbled sausage, Brio house-made meatball, mozzarella cheese, marinara sauce. | |

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.