



CHEF SPECIAL DINNERS

3 COURSE MEALS FOR \$29.95 PER PERSON*

7 DAYS A WEEK - 3:30PM TO 6:30PM

STARTER

Carpaccio Di Manzo

Thin slices of filet mignon topped with capers, arugula, shaved parmesan and extra virgin olive oil.

Bruschetta Napoli

Fresh tomatoes, basil, balsamic vinegar & roasted garlic

Brio's Caesar Salad

Crispy hearts of romaine with our famous caesar dressing, seasoned roasted croutons, parmiggiano shavings, and fresh cut roma tomatoes

Soup of the Day

MAIN COURSE

Filet of Sole

Pan Seared, Jumbo capers, fresh parsley, a delicate meyer lemon chardonnay butter sauce

Paul's Spagetti

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

Lasagna Nonna Cira

Fresh Layered, Bolognese Sauce, ricotta, parmiggiano reggiano, melted mozzarella cheese

Pollo Al Vino Bianco

Pan Seared chicken breast, meyers lemon, fresh sage, pinot grigio reduction.

DESSERT

Cannoli De Napoli

Chocolate-Rimmed Pastry Shell filled with sweetened ricotta cream, and chocolate chips

Tiramisu

Layers of Espresso drenched lady fingers separated by mascarpone cream and dusted with cocoa powder

***Served 7 Days a week, 3:30-6:30pm, Dine in Only, Not Valid with any other offers. Does not apply for party greater than 8.**