



Fresh Italian and Martini Bar

THREE COURSE MEAL DEAL

3 COURSE MEALS FOR \$29.95 PER PERSON

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

STARTER

Polpette al Forno

House made meatballs oven baked, marinara sauce, mozzarella, shaved parmiggiano, extra viergin olive oil.

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

ENTRÉE - CHOICE OF ONE

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

Fettuccine Toscana

Tossed with greilled chicken breast, zucchini, baby sweet peas, roma tomatoes, touch of garlic, and a white wine reduction

Risotto ai Vegetali

Italian arborio rice served with a fresh vegetable medley, sweet butter and parmiggiano

Pollo con Olive

Chicken breast pan seared with kalamata olives, roasted bell peppers, fresh roma tomatoes, and a hint of marinara sauce.

Tortellini Formaggi

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

Eggplant Parmiggiana

Baked eggplant with marinara sauce, mozzarella cheese, served with penne pomodoro sauce.

DESSERT

House made Tiramisu or an authentic Cannoli

WINE SPECIALS BY THE BOTTLE

House Chardonney \$20 - House Cabernet Sauvignon \$20

*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.

