



Fresh Italian and Martini Bar

Antipasti - Insalate

Oven Baked Baguette	\$6
Freshly baked to order served with a custom blend of olive oil & balsamic vinaigrette.	
Joe's Garlic Bread	\$7
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.	
Bruschetta al Pomodoro Fresco	\$9
Grilled baguette bread, Roma tomatoes, sweet basil, sliced garlic, extra virgin olive oil.	
Polpette al Forno	\$12
House-made meatballs, marinara sauce, mozzarella, parmiggiano & toasted garlic bread.	
GF Mozzarella Caprese	\$16
Fresh bufala mozzarella, baby greens, tomatoes, basil, custom blend of extra virgin olive oil herbs.	
GF Burrata Fresca	\$15
Creamy stracciatella filled mozzarella, with tomatoes slices, crostini, aged balsamic, extra virgin olive oil & herbs.	
Carpaccio di Manzo	\$16
Thinly sliced house cured filet mignon, organic arugula, fancy capers, shaved parmiggiano, extra virgin olive oil.	
GF Yellowfin Tuna California	\$18
Sashimi grade, tuna over tri-color house made slaw, cucumbers, cut tomatoes, carrots, wasabi, soy ginger vinaigrette.	
Scampi Positano	\$18
Jumbo blue pacific shrimp sautéed with fresh sliced garlic, cut tomatoes, basil, parsley, pinot grigio wine reduction.	
Calamari Fritti	\$19
Wild caught New Zealand, served with our house made pomodoro sauce.	

Add Grilled Chicken Breast to any Salads (7-8 oz) \$10 --- Grilled or Sautéed Scampi (4) \$12

Insalate di Casa	\$8
Organic baby mixed lettuce, Roma tomatoes, cucumbers , roasted garlic rosemary balsamic vinaigrette.	
GF Caesar Salad	\$12
Hearts of romaine lettuce, house made caesar dressing, toasted croutons, diced tomatoes, parmiggiano reggiano.	
GF Con Brio Salad	\$12
Organic baby greens, buttery toasted almonds, fresh local strawberries, feta cheese, roasted garlic rosemary balsamic vinaigrette.	
Dana Point Wedge	\$14
Baby iceberg lettuce, blue cheese crumble, apple wood smoked bacon, tomatoes, red onions, house made ranch dressing.	
GF Roasted Beetroot Salad	\$16
Organic gold & red roasted beets atop organic baby greens, feta cheese, buttery toasted almonds, balsamic vinaigrette.	

Signature Brick Oven Pizza

Margherita	\$18
Housemade pomodoro sauce, basil, mozzarella cheese & EVOO.	
Pepperoni	\$19
Italian pepperoni, mozzarella & pomodoro sauce.	
Salsiccia Rossa	\$20
Mild Italian crumbled sausage, fresh cut tomatoes, red onions, mozzarella, house made pomodoro sauce.	
Con Carne	\$21
Pepperoni, Italian crumbled sausage, Brio house-made meatball, mozzarella cheese, marinara sauce.	
Calabrese	\$21
Chicken breast, roasted bell peppers, onion, fresh basil, mozzarella, tomato sauce.	
BBQ. Chicken Pizza	\$22
Grilled chicken breast, Brio BBQ. sauce, sweet red onions,parsley, mozzarella cheese.	



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Pasta & Risotti

Capellini Checca	\$19
Pasta tossed with fresh vine-ripened tomatoes, roasted garlic, fresh basil and parmesan cheese.	
Tortellini Formaggi	\$20
Fresh tri-color pasta filled with a blend of cheeses, served with our freshly made vodka rose creamy sauce, and a dollop of fresh ricotta cheese.	
Lasagna Nonna Cira	\$25
Fresh layered, Bolognese sauce, ricotta, parmiggiano reggiano, melted mozzarella cheese & garlic bread.	
Paul's Spaghetti	\$26
House-made large meatballs slow cooked in our famous Bolognese sauce over spaghetti al dente.	
Tortellini Salsiccia	\$27
Tri-color, creamy parmiggiano sauce, sun-dried tomatoes mushrooms, sweet peas & Italian sausage.	
Penne Bolognese	\$24
Our famous Bolognese sauce with a dollop of fresh ricotta cheese	
Penne Donatella	\$26
Grilled chicken breast, sun-dried tomatoes, field mushrooms, fresh herbs, vodka rose creamy sauce.	
Carolus Pasta	\$27
Grilled chicken breast, broccoli florets, mushrooms, shallots, parmesan, mascarpone, Alfredo sauce, fettuccini al dente.	
Linguine Vongole	\$26
Fresh Manila clams in your choice of white or red sauce.	
Fettuccine Scampi	\$29
Jumbo wild pacific blue shrimp, sliced garlic, Roma tomatoes, fresh basil, fine herbs, extra virgin olive oil.	
Lobster Ravioli	\$29
With a delicate lobster dill sauce, sweet peas, Roma cut tomatoes, finished with a fine dry sherry reduction.	
Risotto Funghi Porcini	\$26
Italian Arborio rice with a beautiful blend of wild & porcini mushrooms, parmiggiano reggiano.	
Risotto Scampi	\$27
Jumbo wild pacific blue shrimp sautéed with fresh sliced garlic, shallots, cut tomatoes, arborio rice.	
Risotto Carne	\$29
Arborio rice filet mignon tidbits, wild mushrooms, shallots & parmiggiano reggiano.	

Piatti Secondi

Arena Eggplant Parmiggiana	\$24
Baked Eggplant with marinara sauce, mozzarella cheese, served with house pasta.	
Filet of Sole Piccata	\$26
Pan seared, jumbo capers, fresh parsley, a delicate meyers lemon chardonnay butter sauce.	
Salmone Fresco di Scozia	\$29
Scottish fresh wild salmon, laced with a citrus chardonnay reduction.	
Pollo Vino Bianco	\$25
Pan seared chicken breast, meyers lemon, sage, jumbo capers, pinot grigio reduction.	
Pollo Parmiggiana	\$29
Chicken breast lightly dusted with Tuscany style breading, glazed with marinara sauce and mozzarella cheese.	
Pollo al Mattone "Chicken Under The Brick"	\$32
Semi boneless half chicken marinated, rosemary, sliced garlic, Italian herbs, extra virgin olive oil, meyers lemon reduction.	
Brio's Famous Pork Chop, 14 oz	\$36
Tick cut of rib chop, pan roasted with caramelized granny smith apples brandy reduction.	
Prime Flat Iron Steak, 10oz	\$36
Prime cut of beef, grilled & topped with thinly sliced roasted garlic fresh rosemary and virgin olive oil & pesto coulis	
New York Steak Butcher Cut, 12oz	\$44
USDA angus steak, Italian herb compound butter.	

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