



MENU

Updated as of May 15, 2008

Antipasti

Calamari Arrabiata

Premium grade Calamari sauteed with fresh garlic, basil, fresh herbs and our spicy marinara sauce.
\$9

Bruschetta al Pomodoro Fresco

Toasted ciabatta bread topped with fresh cut Roma tomatoes, sweet basil, garlic and extra virgin olive oil.
\$6

Antipasto Italiano

Prosciutto di Parma, Italian salami, buffalo mozzarella, kalamata olives, grilled marinated artichokes hearts and roasted bell peppers.
\$9

Carpaccio di Manzo

Thinly sliced filet mignon encrusted with cracked black peppercorn, topped with arugula, capers and drizzled with extra virgin olive oil.
\$11

Frittura di Calamari & Gamberi Platter

Golden fried calamari, tiger prawns and zucchini served with spicy marinara.
\$13

Scampi Tradizionale di Napoli

Jumbo shrimp sauteed with fresh cut Roma tomatoes, garlic and Italian herbs in a white wine butter sauce.
\$12

Seared Ahi Tuna

Sashimi grade pan seared rare and complimented with ginger and cilantro soy infusion.
\$11



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Insalate

Insalate di Casa

Mixed greens with red onions, Italian brown mushrooms, tomatoes and parmiggiano shavings.
\$6

"Our Famous " Con Brio Salad

Tender baby greens tossed with buttery toasted almonds, fresh strawberries, feta cheese and our roasted garlic aged balsamic vinaigrette.
\$7

Mozzarella con Pomodoro

A true Buffalo mozzarella with Roma tomatoes, Tuscan extra virgin olive oil atop baby greens.
\$9

Brio's Caesar Salad

Crispy hearts of romaine tossed in our famous handmade caesar dressing seasoned with roasted croutons and parmiggiano shavings.
\$7

Iceberg Insalata

Crisp iceberg wedge, blue cheese crumble, crisp bacon, tomato and chopped red onions with our balsamic vinaigrette dressing.
\$7

Zuppe

Zuppa del Giorno

Homemade soup prepared fresh daily.
\$6

Minestrone

Our own home style vegetable soup.
\$5

Our Signature Crab and Lobster Bisque

Authentic Maryland crab and fresh local Pacific lobster meat simmered with the finest fresh herbs and spices and a touch fine sherry wine.
\$8



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Pasta / Risotti

Fettuccine al Ragu

Our own famous version of Bolognese sauce.

\$13

Penne con Salsiccia Italiana

Tossed with grilled Italian sausages, mushrooms and marinara sauce.

\$14

Fettuccine Primavera

Tossed with fresh seasonal vegetables, garlic, sun-dried tomatoes and olive oil.

\$14

Penne Donatella

Tossed with marinated grilled chicken, field mushrooms, sun-dried tomatoes and finished with tomato cream sauce with a hint of fresh pesto.

\$16

Fusilli con Pollo

Tossed with grilled chicken breast, field mushrooms, tender sweet peas in a light parmigiano cream sauce.

\$16

Cannelloni di Marco

Pasta shells stuffed with a mixture of Italian sausages, ricotta cheese and Italian herbs, oven baked with mozzarella cheese.

\$15

Gnocchi Lisa-Marie

Homemade potato dumplings in a tomato basil vodka sauce, topped with melted mozzarella cheese

\$14

Ravioli Quattro Formaggi

Served with our own freshly made marinara sauce.

\$13

Manicotti di Spinaci

Traditional hand rolled pasta with spinach and cheese baked with marinara and parmesan.

\$14



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Ravioli Funghi Porcini

Filled with wild porcini mushrooms and mascarpone cheese, topped with fresh basil, extra virgin olive oil, roasted garlic and fresh cut Roma tomatoes.

\$16

Linguini Vongole

With fresh Manila clams in your choice of white or red sauce.

\$16

Linguini con Scampi

Tossed with vine ripened tomatoes, roasted garlic spinach, extra virgin olive oil and topped with colossal fresh water prawns.

\$17

Lobster Ravioli

With a delicate lobster dill sauce and finished with a fine dry sherry reduction

\$18

Spaghetti Frutti di Mare

An array of fresh seafood, mixing mussels, clams, scallops, white fish, calamari and a colossal fresh water prawn in a seafood marinara sauce.

\$21

Risotto ai Porcini

Italian Arborio rice with wild porcini mushrooms.

\$17

Risotto Scampi

Arborio rice with large tiger prawns, fresh vine ripened tomatoes and asparagus spears.

\$18

Risotto Frutti di Mare

An array of fresh seafood, mixing mussels, clams, scallops, white fish, calamari and a colossal fresh water prawn in a seafood marinara sauce.

\$22



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Vitello / Pollo

Served with roasted garlic parmigiano mash and fresh seasonal vegetables.

Scaloppine Funghi Porcini

Veal scallops sauteed with wild porcini mushroom sauce.

\$19

Saltimbocca alla Romana

Veal scallops topped with Parma prosciutto, fresh sage, and glazed with provolone in a white wine sauce.

\$21

Scaloppine Maryland

Veal scallops with caramelized scallions, topped with fresh crab imported from Chesapeake Bay, Maryland.

\$22

Pollo al Vino Bianco

Chicken breast, pan seared, topped with a chardonnay lemon sage sauce.

\$14

Pollo alla Parmigiana

Chicken breast lightly dusted with Tuscany breading, glazed with marinara sauce and mozzarella cheese, served with spaghetti marinara.

\$16

Pollo al Barolo

Chicken breast pan seared with pearl onions in a Barolo wine reduction served with roasted garlic mash and fresh wilted greens.

\$17

Pollo alla Romana

Chicken breast pan seared with artichoke hearts, Italian cremini mushrooms and finished with creamy chardonnay sauce.

\$18

Pollo Ripieno

Chicken Breast stuffed with Italian sausage, imported goat cheese and topped with Pinot Grigio wine reduction.

\$19



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Pesce

Served with roasted garlic parmigiano mash and fresh seasonal vegetables.

Salmone al Vino Bianco

Grilled Atlantic King salmon topped with a garlic lemon chardonnay sauce.

\$18

Salmone al Pesto

Atlantic King Salmon topped with alioli pesto and baby arugula.

\$19

Scampi Claudio

Large Shrimp sauteed with extra virgin olive oil, garlic, fresh cut tomatoes, Italian basil, broccoli florets on a bed of linguini pasta.

\$21

Halibut Sorrentina

Pan seared with fresh diced tomatoes, artichokes, capers and toasted pine nuts in a citrus buttery wine sauce.

\$26

Swordfish Amalfi

Pacific Swordfish, grilled to perfection and drizzled with fresh lemon thyme vinaigrette.

\$24

Seabass Capri

Pistachio encrusted Seabass, pan roasted and topped with a mango citrus beurre blanc sauce.

\$26



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Bistecche / Costate

Brio serves only the finest hand picked Midwest corn-fed Angus Beef, Aged 4 to 6 weeks to achieve maximum tenderness and flavor.

Served with roasted garlic parmiggiano mash and fresh seasonal vegetables.

Filet Mignon (8oz)

The most tender cut of beef dusted with fresh herbs and cooked to perfection with a hearty barolo wine reduction.

\$28

New York alla Griglia (14oz)

New York Steak seasoned with aromatic herbs and extra virgin olive oil.

\$28

Bistecca New York con Peppercorn (14oz)

New York Steak peppercorn crusted served with a Dijon mustard brandy reduction.

\$28

Prime Flat Iron Steak 10oz.

Prime cut of beef, very tender grilled over open flames and topped with thinly sliced roasted garlic fresh rosemary and virgin olive oil.

\$24

Wood Fired Pizza

Margherita

Tomato, sweet basil, and mozzarella cheese.

\$11

Brio Pizza

Mushrooms, prosciutto, artichoke hearts, olives and roasted bell peppers.

\$13

California

Eggplant, sweet red onions, zucchini, artichokes hearts and mushrooms.

\$14



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Chicken and Herbs

Grilled chicken, cilantro, and sweet red onions.
\$14

Goat cheese

Fresh tomatoes, mushrooms, goat cheese and arugula.
\$15

Seafood

Shrimp, calamari, scallops, and fresh vine ripe tomatoes.
\$16

Terry's Pizza Grande

Grilled chicken, Italian sausage, pepperoni, fresh cut tomatoes, mushrooms, thinly sliced red onions, bell peppers, artichokes, zucchini and fresh cilantro.
\$16

Make your Own Pizza

Tell us how you like it.....
\$18