Piatti Secondi

Capellini Checca ................................................................. $18
Pasta tossed with fresh vine-ripened tomatoes, roasted garlic, fresh basil and parmesan cheese.

Ravioli Quattro Formaggi .................................................. $19
Fresh pasta filled with four cheeses, served with our own freshly made rose sauce.

Fettuccine al Ragu .............................................................. $22
Our famous Bolognese sauce, Italian herbs, fresh garlic, onions, celery and sweet carrots slow cooked in chianti wine.

Paul's Spaghetti ................................................................. $23
Hand made large meatballs slow cooked in our famous Bolognese sauce over spaghetti al dente.

Lasagna Nonna Cira .......................................................... $22
Fresh pasta layered, Bolognese sauce, ricotta, parmiggiano reggiano, melted mozzarella cheese.

Carolus Pasta ................................................................. $24
Grilled chicken breast, broccoli florets, mushrooms, shallots, parmesan, mascarpone, Alfredo sauce fettuccini al dente.

Fettuccine Vongole ........................................................... $24
Fresh Manila clams in your choice of white or red sauce.

Fettuccine Scampi ............................................................... $25
Jumbo gulf shrimp, sliced fresh garlic, chopped Roma tomatoes, fresh basil, fine herbs and extra virgin olive oil.

Spaghetti Frutti di Mare .................................................. $29
An array of fresh seafood, clams, salmon, calamari, jumbo shrimp, in a seafood marinara sauce.

Penne Donatella ............................................................... $23
Grilled chicken breast, sun-dried tomatoes, field mushrooms, herbs, light tomato creamy sauce.

Arena Eggplant Parmiggiana ........................................... $22
Baked Eggplant with marinara sauce, mozzarella cheese, served with house penne pomodoro sauce.

Brio's Famous Pork Chop .................................................. $29
A double cut of rib chop, oven roasted with caramelized smith green apples, brandy reduction.

Pollo al Vino Bianco .......................................................... $23
Pan seared chicken breast, chardonnay lemon sage sauce.

Salmone Fresco di Scozia .................................................. $26
Scottish fresh wild salmon, laced with a citrus reduction, served with roasted beets.

Pollo alla Parmiggiana ...................................................... $25
Chicken breast lightly dusted with Tuscan style breading, glazed with marinara sauce and mozzarella cheese.

Pollo al Mattone "Chicken Under The Brick" ....................... $28
Half chicken marinated with citrus, rosemary, fresh garlic, Italian herbs, extra virgin olive oil, meyers lemon reduction.

File of Sole Piccata .......................................................... $23
Pan seared with a lemon capers chardonnay sauce, arborio risotto, sweet peas, lemon butter sauce.

Filetto Toscano (6oz) ......................................................... $28
USDA Premium choice filet mignon medallions pan roasted, barolo wine reduction.

Filet Mignon (8oz) ............................................................ $34
The most tender cut of beef, cooked to perfection, barolo wine reduction, fresh herb garlic butter.

Aragosta Portofino (6oz) ..................................................... $29
Broiled Lobster Tail, served with arborio risotto, sweet peas, buttery meyers lemon sauce.

Brio's Sidekicks (Side Dishes) .......................................... $8
Sautéed Broccoli, Sautéed Spinach, Roasted Garlic Rosemary Potatoes, Side of House Pasta.

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