



## Piatti Secondi

<b>Capellini Checca</b> .....	\$18
Pasta tossed with fresh vine-ripened tomatoes, roasted garlic, fresh basil and parmesan cheese.	
<b>Ravioli Quattro Formaggi</b> .....	\$19
Fresh pasta filled with four cheeses, served with our own freshly made rose sauce.	
<b>Fettuccine al Ragu</b> .....	\$22
Our famous Bolognese sauce, Italian herbs, fresh garlic, onions, celery and sweet carrots slow cooked in chianti wine.	
<b>Paul's Spaghetti</b> .....	\$23
Hand made large meatballs slow cooked in our famous Bolognese sauce over spaghetti al dente.	
<b>Lasagna Nonna Cira</b> .....	\$22
Fresh pasta layered, Bolognese sauce, ricotta, parmiggiano reggiano, melted mozzarella cheese.	
<b>Carolus Pasta</b> .....	\$24
Grilled chicken breast, broccoli florets, mushrooms, shallots, parmesan, mascarpone, Alfredo sauce fettuccini al dente.	
<b>Fettuccine Vongole</b> .....	\$24
Fresh Manila clams in your choice of white or red sauce.	
<b>Fettuccine Scampi</b> .....	\$25
Jumbo gulf shrimp, sliced fresh garlic, chopped Roma tomatoes, fresh basil, fine herbs and extra virgin olive oil.	
<b>Spaghetti Frutti di Mare</b> .....	\$29
An array of fresh seafood, clams, salmon, calamari, jumbo shrimp, in a seafood marinara sauce.	
<b>Penne Donatella</b> .....	\$23
Grilled chicken breast, sun-dried tomatoes, field mushrooms, herbs, light tomato creamy sauce.	
<b>Arena Eggplant Parmiggiana</b> .....	\$22
Baked Eggplant with marinara sauce, mozzarella cheese, served with house penne pomodoro sauce.	
<b>Brio's Famous Pork Chop</b> .....	\$29
A double cut of rib chop, oven roasted with caramelized smith green apples, brandy reduction.	
<b>Pollo al Vino Bianco</b> .....	\$23
Pan seared chicken breast, chardonnay lemon sage sauce.	
<b>Salmone Fresco di Scozia</b> .....	\$26
Scottish fresh wild salmon, laced with a citrus reduction, served with roasted beets.	
<b>Pollo alla Parmiggiana</b> .....	\$25
Chicken breast lightly dusted with Tuscany style breading, glazed with marinara sauce and mozzarella cheese.	
<b>Pollo al Mattone "Chicken Under The Brick"</b> .....	\$28
Half chicken marinated with citrus, rosemary, fresh garlic, Italian herbs, extra virgin olive oil, meyers lemon reduction.	
<b>Filet of Sole Piccata</b> .....	\$23
Pan seared with a lemon capers chardonnay sauce, arborio risotto, sweet peas, lemon butter sauce.	
<b>Filetto Toscano (6oz)</b> .....	\$28
USDA Premium choice filet mignon medallions pan roasted, barolo wine reduction.	
<b>Filet Mignon (8oz)</b> .....	\$34
The most tender cut of beef, cooked to perfection, barolo wine reduction, fresh herb garlic butter.	
<b>Aragosta Portofino (6oz)</b> .....	\$29
Broiled Lobster Tail, served with arborio risotto, sweet peas, buttery meyers lemon sauce.	

<b>Brio's Sidekicks (Side Dishes)</b> .....	\$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