



Piatti Secondi

Capellini Checca	\$18
Pasta tossed with fresh vine-ripened tomatoes, roasted garlic, fresh basil and parmesan cheese.	
Ravioli Quattro Formaggi	\$20
Fresh pasta filled with four cheeses, served with our own freshly made rose sauce.	
Fettuccine al Ragù	\$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	\$23
Fresh pasta layered, Bolognese sauce, ricotta, parmigiano reggiano, melted mozzarella cheese.	
Carolus Pasta	\$26
Grilled chicken breast, broccoli florets, mushrooms, shallots, parmesan, mascarpone, Alfredo sauce fettuccini al dente.	
Fettuccine di Carne	\$28
Beef tenderloin tips over fresh pasta, wild mushrooms, shallots, creamy parmesan sauce.	
Fettuccine Vongole	\$26
Fresh Manila clams in your choice of white or red sauce.	
Fettuccine Scampi	\$28
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	\$24
Grilled chicken breast, sun-dried tomatoes, field mushrooms, herbs, light tomato creamy sauce.	
Arena Eggplant Parmigiana	\$24
Baked Eggplant with marinara sauce, mozzarella cheese, served with house penne pomodoro sauce.	
Brio's Famous Pork Chop	\$32
A double cut of rib chop, oven roasted with caramelized smith green apples, brandy reduction.	
Pollo al Vino Bianco	\$25
Pan seared chicken breast, chardonnay lemon sage sauce.	
Salmone Fresco di Scozia	\$28
Scottish fresh wild salmon, laced with a citrus reduction, served with roasted beets.	
Pollo alla Parmigiana	\$26
Chicken breast lightly dusted with Tuscany style breading, glazed with marinara sauce and mozzarella cheese.	
Pollo al Mattone "Chicken Under The Brick"	\$29
Half chicken marinated with citrus, rosemary, fresh garlic, Italian herbs, extra virgin olive oil, meyers lemon reduction.	
Filet of Sole Piccata	\$24
Pan seared with a lemon capers chardonnay sauce, arborio risotto, sweet peas, lemon butter sauce.	
Filetto Toscano (6oz)	\$32
USDA Premium choice filet mignon medallions pan roasted, barolo wine reduction.	
Filet Mignon (8oz)	\$39
The most tender cut of beef, cooked to perfection, barolo wine reduction, fresh herb garlic butter.	
Lobster Tail Portofino (6oz)	\$35
Broiled Tail, served over arborio risotto, shallots, sweet peas, meyer lemon butter sauce.	
Brio's Sidekicks (Side Dishes)	\$9
Sautéed Broccoli, Sautéed Spinach, Roasted Garlic Rosemary Potatoes, Side of House Pasta.	