

brio

*Dinner*

## *Le Insalate*

### **Cesare con Crostini 10.5**

*With shaved parmesan & homemade croutons*

### **Paesana 10**

*Radicchio, Belgium endive, arugula lettuce, roasted peppers, & asparagus tips*

### **Mescolanza con Caprino 10**

*Organic mesclun salad, goat cheese, balsamic vinaigrette*

### **Spinaci con Asiago 14**

*Baby spinach with walnuts, pancetta, beets, aged Asiago cheese, shredded carrots*

### **Insalata Nizzarda 15**

*Mixed greens with Sicilian tuna, boiled eggs, tomatoes, capers, Gaeta olives, cucumber, lemon oil dressing*

### **Tropicale 15**

*Romaine lettuce with hearts of palm, avocado, tomatoes, shrimp, and Gaeta olives*

### **Ruspante 15.5**

*Grilled chicken breast with Romaine lettuce, corn, tomato, with crispy focaccia*

## *Gli Antipasti*

### **Polipo “alla Brio” 16.5/24**

*Seared Portuguese octopus, cannellini beans, tomato concasse, basil olive oil*

### **Carpaccio di Manzo 14.5**

*Thinly sliced raw beef, arugula, with shaved parmesan*

### **Tegamino di Melanzane alla Parmigiana 15.5**

*Baked eggplant parmesan*

### **La Tartara di Salmone con Valeriana 14**

*Finely diced salmon tartare in a balsamic reduction, garnished with mâche salad*

### **La Caprese di Bufala 16**

*Bufala mozzarella with sliced Florida tomatoes and basil*

### **Impepata di Cozze allo Zafferano 13**

*PEI mussels sauteed in a saffron broth*

### **Carciofi Fritti 14.5**

*Pan-fried baby artichokes with roasted garlic and olive oil*

### **Calamari alla Griglia 15/21**

*Grilled calamari with mesclun salad*

### **Antipasto misto all’Italiana 15.5**

*Mixed plate of provolone, soppressata, bresaola, parma prosciutto, parmigiano reggiano*

### **Carpaccio di Tonno 14**

*Thinly sliced yellowfin tuna with baby greens & lemon olive oil*

### **Grigliata di Vegetali con Caprino 14.5**

*Mixed grilled vegetables with goat cheese*

## *Le Paste*

### **Paccheri alla Partenopea 16.5**

*Large tubular pasta with yellow & red grape tomatoes, Gaeta olives, smoked mozzarella*

### **Tonnarelli Cacio e Pepe 15.5**

*Roman spaghetti with 6 year aged Pecorino Romano, fresh black pepper*

### **Mezzelune ai Funghi con Burro e Salvia 18**

*Homemade half-moon ravioli stuffed with mix mushroom, butter & sage sauce*

### **Pennette con Pomodoro e Mozzarella 15**

*Penne pasta with tomato sauce, basil, & fresh mozzarella*

### **Spaghetti ai Frutti di Mare 19.5**

*Thin spaghetti with mix seafood in a light tomato sauce*

### **Pappardelle con Salciccia e Funghi 16.5**

*Flat ribbon pasta with crumbled sausages, cremini mushrooms, parmesan cheese, & cherry tomatoes*

### **Rigatoni alla Norma 16.5**

*With fried eggplant in a fresh plum tomato sauce, topped with ricotta salata*

### **Garganelli in Salsa Aurora Rivista 16**

*Quills Pasta in a tomato-bechamel sauce with green peas, prosciutto, porcini mushrooms*

### **Bucatini all'Amatriciana 16**

*Hollow spaghetti with tomato, onions, Italian bacon*

### **Linguine Nere "Smeraldino" 19**

*Black ink linguine with bell peppers, shrimp, in a hearty tomato sauce*

### **Linguine Integrali con Verdure 16**

*Whole wheat linguine, assorted vegetables, roasted garlic-olive oil sauce*

### **Tagliatelle con Ragu alla Bolognese 16.5**

*Homemade Fettucine in a rich meat sauce*

## *I Piatti Principali*

### **Pollo Rustico 19.5**

*Chicken breast sautéed with caramelized shallots, red potatoes, artichokes, roasted peppers, in a light white wine- tomato sauce*

### **Pollo con salciccia e funghi 19.5**

*Chicken breast sauteed with sweet Italian sausages, Champignon mushrooms, & fresh herbs*

### **Pollo in crosta di parmigiano 19.5**

*Parmigiano-reggiano crusted chicken fingerling potato salad, baby greens*

### **Caciucco alla Livornese 28**

*Rich Seafood Stew served with garlic "Fettunta" bread*

### **Salmone ai ferri con spinaci 25**

*Grilled Atlantic Salmon filet in a Dijon mustard sauce, served with sauteed spinach*

### **Tagliata di manzo con arugula 34**

*Sliced Angus sirloin served with arugula - tomato salad and shaved parmesan*

### **Scaloppine di vitello "Arciduca" 29**

*Veal scaloppine sauteed with porcini mushrooms, asparagus tips, in a pinot grigio sauce*

### **Saltimbocca alla Romana 28**

*Veal scaloppine with sage & prosciutto served with broccoli rabe*

### **Cotoletta di vitello alla Milanese 30**

*Classic Breaded veal cutlet, thinly pounded "Milanese"- style, mâche- cherry tomato salad*

### **Braciolette D'agnello "Scottadito" 32**

*Braised baby lamb chops in a fresh herbs-garlic sauce*

## *Dal Forno a Legna*

**Margherita 15**

*Fresh mozzarella, tomato, basil*

**Marinara 13**

*Tomato, fresh garlic, oregano*

**Al Pesto Genovese 15.5**

*Mozzarella, tomato, basil pesto, pinoli nuts*

**Con Salciccia e Cipolla 16.75**

*Fresh mozzarella, sweet Italian sausages, onions, tomato sauce*

**Ortolana 16**

*Assorted grilled vegetables, fresh mozzarella, tomato sauce*

**La Bufalina 19.5**

*Bufala mozzarella, basil, cherry tomatoes, light tomato sauce, extra-virgin olive oil*

**Napoletana 16**

*Mozzarella, tomato, capers, anchovies, oregano*

**Quattro Formaggi 17**

*Mozzarella, gorgonzola, fontina, parmesan*

**La Diavola 16.5**

*Roasted red peppers, pepperoni salami, fresh mozzarella, tomato*

**Con Spinaci Novelli e Speck 18**

*With baby spinach, speck ham, gorgonzola dolce, truffle oil*

**Con Bresaola e Arugula 19.25**

*Mozzarella, fontina, air-dried beef, arugula*

**Cotto e Funghi 16.5**

*Fresh mozzarella, ham, mushrooms, tomato*

**Focaccia Brio 18**

*Filled with robiola, parma prosciutto, truffle oil*

## *Le Focacce*

w/ Rosemary 5

w/ Spicy olive oil 5

w/ roasted garlic olive oil 5

## *I Contorni*

**Polenta Tartufata 9**

*Truffled polenta*

**Spinaci Saltati 8**

*Sauteed spinach*

**Broccoli di Rabe 9**

*Sauteed broccoli rabe with oil*

**Patate Arrostitite 6**

*Roasted red potatoes*

**Broccoli 7**

*Sauteed broccoli with oil*

**Fricassea di Funghi 8**

*Fricassee of mushrooms*