

brio

*Lunch*

## *Le Insalate*

### **Cesare con crostini 9.5**

*With shaved parmesan and homemade croutons*

### **Paesana 9**

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

### **Mescolanza con caprino 9**

*Organic mesclun greens with goat cheese,  
balsamic vinaigrette*

### **Spinaci con asiago 13**

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

### **Insalata Nizzarda 14.5**

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

### **Tropicale 15**

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

### **Ruspante 14.5**

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

## *Le Focacce*

w/ Rosemary 5

w/ Spicy olive oil 5

w/ roasted garlic olive oil 5

## *Gli Antipasti*

### **Polipo "alla Brio" 16.5/24**

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

### **Carpaccio di Manzo 13.5**

*Thinly sliced raw beef, arugula, shaved parmesan*

### **Tegamino di Melanzane alla Parmigiana 12.5**

*Baked eggplant parmesan*

### **La Tartara di Salmone con Valeriana 12**

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

### **La Caprese di Bufala 14.5**

*Bufala mozzarella on sliced Florida tomatoes  
and basil*

### **Impepata di Cozze allo Zafferano 10**

*PEI mussels sauteed in a saffron broth*

### **Carciofi Fritti 13.5**

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

### **Calamari alla Griglia 14/21**

*Grilled calamari with mesclun salad*

### **Antipasto misto all'Italiana 14**

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

### **Carpaccio di Tonno 13**

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

### **Grigliata di Vegetali con Caprino 13**

*Mixed grilled vegetables with goat cheese*

## *Le Paste*

### **Paccheri alla Partenopea 16**

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

### **Tonnarelli Cacio e Pepe 14**

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

### **Mezzelune ai Funghi con Burro e Salvia 17**

*Homemade half-moon ravioli stuffed with mix mushrooms, in a butter & sage sauce*

### **Pennette con Pomodoro e Mozzarella 14**

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

### **Spaghetti ai Frutti di Mare 18**

*Thin spaghetti with mix seafood, light tomato sauce*

### **Pappardelle con Salciccia e Funghi 15.5**

*Flat ribbon pasta with crumbled sausages, Cremini mushrooms, parmesan, cherry tomatoes*

### **Rigatoni alla Norma 14**

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

### **Garganelli in salsa aurora rivista 15**

*Quills pasta in tomato-bechamel sauce, green peas, prosciutto, porcini mushrooms*

### **Bucatini all'Amatriciana 14**

*Hollow spaghetti with tomato, onions, & Italian bacon*

### **Linguine nere "Smeraldino" 16**

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

### **Linguine integrali con verdure 14**

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

### **Tagliatelle con Ragù alla Bolognese 14.5**

*Homemade Fettucine in a rich meat sauce*

## *I Piatti Principali*

### **Pollo Rustico 19**

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

### **Pollo con Salciccia e Funghi 19**

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

### **Pollo in Crosta di Parmigiano 18.5**

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

### **Caciucco alla Livornese 25**

*Rich seafood stew with garlic "Fettunta" bread*

### **Salmone ai Ferri con Spinaci 22**

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

### **Tagliata di Manzo con Arugula 31**

*Sliced Angus sirloin, served with arugula tomato salad, & shaved parmesan*

### **Scaloppine di Vitello "Arciduca" 28**

*Veal scaloppine sautéed with porcini mushrooms, asparagus tips, pinot grigio sauce*

### **Cotoletta di Vitello alla Milanese 28**

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

## *I Contorni*

### **Polenta Tartufata 8**

### **Spinaci Saltati 7.5**

### **Broccoli di Rabe 8**

### **Patate Arrostita 6**

### **Broccoli 6.5**

### **Friccassa di Funghi 8**

# Dal Forno a Legna

## Pizze

**Margherita 14.5**

*Fresh mozzarella, tomato, basil*

**Marinara 13**

*Tomato, fresh garlic, oregano*

**Al Pesto Genovese 14.5**

*Mozzarella, tomato, basil pesto, pinoli nuts*

**Con Salciccia e Cipolla 16**

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

**Ortolana 15**

*Assorted grilled vegetables, fresh mozzarella,  
tomato sauce*

**La Bufalina 18**

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

**Napoletana 14**

*Mozzarella, tomato, capers, anchovies, oregano*

**Quattro Formaggi 15.75**

*Mozzarella, gorgonzola, fontina, parmesan*

**La Diavola 15.5**

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

**Con Spinaci Novelli e Speck 16.75**

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

**Con Bresaola e Arugula 18**

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

**Cotto e Funghi 15.5**

*Fresh mozzarella, ham, mushrooms, tomato  
sauce*

**Focaccia Brio 17**

*Filled with robiola cheese, parma prosciutto,  
truffle oil*

## Panini

**Pagnotella "Brio" 14.5**

*Mozzarella, cherry tomatoes, prosciutto, arugula, e.v. olive oil*

**Pagnotella "Vegetariano" 14**

*Artichokes, cherry tomatoes, zucchini, mushrooms, roasted pepper, radicchio,  
arugula, balsamic vinegar, e.v. olive oil*

**Pagnotella "Emiliana" 14**

*Fontina, mozzarella, bresaola, arugula, radicchio*