



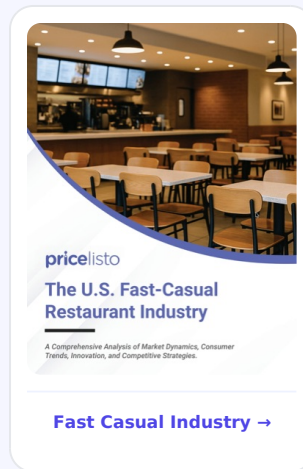
Brio Italian Grille

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Menu Prices — October 24, 2026

Brio Italian Grille menu with prices in United States, updated June 2026: 61 items across 9 categories, prices from \$3.79 to \$58.29.

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Brio Italian Grille Menu with Prices (United States)

Brio Italian Grille menu with prices in United States, updated June 2026: 61 items across 9 categories, prices from \$3.79 to \$58.29. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/brio-italian-grille

Menu categories: Most Ordered · ANTIPASTI & FLATBREADS · SOUPS & SIDE SALADS · ENTRÉE SALADS · LAND & SEA · PASTA TRADIZIONALE · SIDES · DESSERT · BEVERAGES

Most Ordered

ITEM	PRICE
Spaghetti Bolognese Un mélange savoureux de bœuf et de porc hachés mijoté dans une sauce marinara au vin rouge. Servi sur des spaghettis al...	\$21.19
Tiramisu Traditional espresso-soaked lady fingers, mascarpone, anglaise, cocoa	\$11.69
Pasta alla Vodka Ricotta-filled pasta, spicy tomato cream, crispy pancetta	\$25.49
Caesar Salad Romaine, Parmesan, croutons, house-made dressing	\$11.69
Pasta Brio Rigatoni, grilled chicken, mushrooms, spinach, red peppers, roasted red pepper cream sauce	\$23.39
Lobster Bisque A light cream lobster bisque with a touch of sherry	\$11.69
Wedge Salad Gorgonzola, bacon, tomatoes, creamy Parmesan dressing	\$11.69
Chopped Salad Chopped greens, tomatoes, cucumbers, olives, onions, feta, red wine vinaigrette	\$11.69
Warm Chocolate Cake Molten chocolate cake, anglaise, vanilla gelato	\$11.69
Chicken Milanese Romano-crusted chicken, fresh mozzarella, herb pasta, house marinara	\$31.79
Gnocchi Cacio e Pepe House-made ricotta gnocchi in a Cacio e Pepe sauce, garnished with freshly grated Reggiano & cracked black pepper	\$14.89
Caramel Mascarpone Cheesecake Cheesecake crémeux au mascarpone, nappé de crème anglaise et agrémenté d'un filet de caramel.	\$11.69

ANTIPASTI & FLATBREADS

ITEM	PRICE
Bruschetta Sampler A taste of all three: Roasted Red Pepper Bruschetta - fresh mozzarella, basil, Parmesan, balsamic drizzle Roasted To...	\$22.29
Sausage, Pepperoni and Ricotta Flatbread Sausage, pepperoni, house-made whipped ricotta, mozzarella, fresh oregano, house-made tomato sauce	\$19.09
Shrimp and Eggplant Pan-seared shrimp, crispy eggplant, black pepper cream sauce	\$21.19
Margherita Flatbread Vine-ripened tomatoes, fresh mozzarella, basil, extra-virgin olive oil	\$16.99
Calamari Crispy calamari, pepperoncini, arrabbiata, lemon aioli	\$20.19

ITEM	PRICE
Pollo Al Forno Flatbread Du poulet grillé posé sur une fine croûte, accompagné d'une sauce tomate maison parfumée. Garniture de bacon croustillan...	\$19.09
Gorgonzola Lamb Chops* Tender lamb chops grilled with gorgonzola crust, sautéed spinach, marsala sauce	\$28.69
Spinach and Artichoke Dip Creamy spinach, roasted garlic, artichoke, crispy Parmesan flatbread	\$18.09
SOUPS & SIDE SALADS	
ITEM	PRICE
Caesar Salad (SOUPS & SIDE SALADS) Romaine, Parmesan, croutons, house-made dressing	\$11.69
Chopped Salad (SOUPS & SIDE SALADS) Chopped greens, tomatoes, cucumbers, olives, onions, feta, red wine vinaigrette	\$11.69
Wedge Salad (SOUPS & SIDE SALADS) Gorgonzola, bacon, tomatoes, creamy Parmesan dressing	\$11.69
Tomato Caprese Vine-ripened tomatoes, arugula, fresh mozzarella, basil, balsamic drizzle	\$18.09
Lobster Bisque (SOUPS & SIDE SALADS) A light cream lobster bisque with a touch of sherry	\$11.69
ENTRÉE SALADS	
ITEM	PRICE
Strawberry Balsamic Chicken Salad Grilled chicken, mixed greens, strawberries, grapes, spicy candied pecans, gorgonzola, balsamic vinaigrette	\$23.39
Chicken Caesar Salad Grilled chicken, Romaine, Parmesan, brioche croutons tossed in our signature house-made dressing	\$22.29
Grilled Salmon Salad Grilled salmon, field greens, tomatoes, grilled asparagus, feta, crispy shoestring potatoes, balsamic vinaigrette	\$29.69
Grilled Steak Salad* Sliced tenderloin, tomatoes, gorgonzola, mushrooms, spiced candied pecans, creamy horseradish, balsamic glaze	\$29.69
LAND & SEA	
ITEM	PRICE
Grilled Salmon Fresca : Grilled salmon, asparagus, sweet potatoes, spinach, red peppers, feta, roma tomatoes, pesto vinaigrette, balsamic glaz...	\$37.09
New York Strip* 14 oz aged strip steak, grilled asparagus, mashed potatoes	\$58.29
Lamb Chops* New Zealand double-cut chops, grilled asparagus, roasted fingerling potatoes	\$49.89
Gorgonzola Crusted Beef Medallions* Trois médaillons de filet de bœuf garnis de gorgonzola, nappés de sauce marsala aux champignons. Servi avec des asperge...	\$41.39
Shrimp and Scallop Risotto Risotto, roasted mushrooms, freshly grated Reggiano & black pepper cream sauce topped with seared shrimp, scallops & tru...	\$36.09
Grilled Chicken Marsala Grilled chicken, marsala sauce, mushrooms, grilled asparagus, mashed potatoes	\$31.79

ITEM	PRICE
Tuscan Grilled Pork Chops* Bone-in, center-cut chops, mashed potatoes, broccolini®	\$41.39
Chicken Caprese Grilled chicken, spinach, tomatoes, roasted mushrooms, fresh mozzarella, orzo, farro, pesto vinaigrette, balsamic glaze	\$32.89
Center Cut Filet Mignon* 7 oz. filet, broccolini®, roasted fingerling potatoes	\$58.29
Chicken Milanese (LAND & SEA) Poulet croustillant en croûte de Romano, nappé de mozzarella fondante. Accompagné de pâtes aux herbes et relevé d'une sa...	\$31.79
Chicken Limone Pan-seared chicken in a traditional picatta-style sauce with white wine, lemon & capers, served with broccolini® & mashe...	\$31.79

PASTA TRADIZIONALE

ITEM	PRICE
Pasta Brio (PASTA TRADIZIONALE) Rigatoni, grilled chicken, mushrooms, spinach, red peppers, roasted red pepper cream sauce	\$23.39
Lobster and Shrimp Fettuccine Fresh fettuccine tossed in a light cream sauce (B)	\$42.39
Ravioli di Bello Portobello ravioli, crimini mushrooms, roasted grape tomatoes, Grana Padano Zanetti, fresh thyme, brown butter sauce	\$25.49
Chicken and Spinach Fettuccine Our fettuccine alfredo tossed with grilled chicken & spinach	\$23.39
Lasagna Oven-baked pasta layered with authentic Bolognese meat sauce, ricotta & mozzarella	\$24.39
Spaghetti Pomodoro House-made tomato compote, basil, Parmesan	\$19.09
Sausage Rigatoni Arrabbiata Mild Italian sausage, charred tomato sauce & fresh mozzarella in a creamy garlic sauce. Garnished with scallions	\$27.59
Sausage Carbonara Mild Italian sausage, pancetta, fennel, & Grana Padano tossed with Campanelle & egg cream sauce. Topped with crispy pan...	\$31.79
Sicilian Shrimp Spaghetti Crevettes poêlées nappées d'une sauce tomate sicilienne maison comprenant des tomates séchées, des olives, des artichaut...	\$29.69
Spaghetti Polpette Beef & pork meatballs, marinara, spaghetti, Grana Padano	\$27.59
Pasta alla Vodka (PASTA TRADIZIONALE) Ricotta-filled pasta, spicy tomato cream, crispy pancetta	\$25.49
Spaghetti Bolognese (PASTA TRADIZIONALE) Ground beef & pork, red wine marinara	\$21.19

SIDES

ITEM	PRICE
Gnocchi Cacio e Pepe (SIDES) House-made ricotta gnocchi in a Cacio e Pepe sauce, garnished with freshly grated Reggiano & cracked black pepper	\$14.89
Risotto with Shrimp Risotto, freshly grated Reggiano, black pepper cream & roasted mushrooms, topped with seared shrimp & truffle oil	\$15.89

DESSERT

ITEM	PRICE
Warm Chocolate Cake (DESSERT) Molten chocolate cake, anglaise, vanilla gelato	\$11.69
Chocolate Chip Bread Pudding Warm chocolate chip bread pudding served with vanilla gelato	\$11.69
Tiramisu (DESSERT) Traditional espresso-soaked lady fingers, mascarpone, anglaise, cocoa	\$11.69
Caramel Mascarpone Cheesecake (DESSERT) Mascarpone cream, anglaise, caramel drizzle	\$11.69

BEVERAGES

ITEM	PRICE
Aquafina 16.9oz.	\$3.79
Can Pepsi	\$3.79
Can Diet Pepsi	\$3.79