

DINNER

BRIO
italian grille®

Taste of UTC

3 COURSE MENU | \$43 PER PERSON

1st course (select one)

CAESAR SALAD

Romaine, Parmesan, & brioche croutons tossed in our signature house-made dressing

CHOPPED SALAD

Chopped greens, tomatoes, cucumbers, olives, onions, feta, red wine vinaigrette

2nd course (select one)

GORGONZOLA-CRUSTED BEEF MEDALLIONS*

Three filet medallions, marsala sauce, mushrooms, grilled asparagus, garlic mashed potatoes

CHICKEN LIMONE

Pan-seared chicken & capers in a traditional white wine lemon sauce, served with Broccolini® & garlic mashed potatoes

GRILLED SALMON FRESCA*

Grilled salmon, asparagus, sweet potatoes, spinach, red peppers, feta, Roma tomatoes, pesto vinaigrette, balsamic reduction

SPAGHETTI POLPETTE

Beef & pork meatballs, marinara, spaghetti, Grana Padano

3rd course

TIRAMISU

Traditional espresso-soaked ladyfingers, mascarpone, anglaise, cocoa

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. Our kitchen handles ingredients that may contain allergens, including but not limited to: nuts, dairy, gluten, soy, eggs, sesame, shellfish, and others. While we take precautions to avoid cross-contamination, we cannot guarantee that any dish is completely free of allergens. Please speak with a member of management if you have special needs or specific food allergies.

*These items may be cooked to order or contain raw or undercooked meats, poultry, seafood, shellfish or egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.