



Restaurant Week 2017

City of Dana Point First Incorporated in 1989

3/ Course for \$19.89 per person

Antipasti (choice of one)

Bruschetta

Toasted ciabatta bread topped with fresh cut Roma tomatoes, sweet basil, garlic and extra virgin olive oil.

Brio's Caesar Salad

Crispy hearts of romaine with our famous Caesar dressing, seasoned roasted croutons, parmiggiano shavings and fresh cut Roma tomatoes.

Soup of the Day

Freshly prepared daily.

Entrée (choice of one)

Filet of Sole

~ Pan roasted filet of Dover Sole with a buttery Champagne citrus sauce.

Eggplant Parmiggiana

~ Traditional southern Italian baked Eggplant with marinara and mozzarella.

Pollo Marsala

~ Pan seared natural Saunderson farm chicken breast served in a Marsala mushroom reduction. (served with side of fettuccine marinara)

Spaghetti & Meatball

~ Meatball served atop spaghetti marinara sauce, A Neapolitan classic..

Dolci

Torta di Cioccolata

~ Chocolate cake with vanilla ice cream and fresh berries.

Torta Formaggio di Limoncello

~ Hand-made Limoncello cheesecake, drizzled with caramel limoncello liquor, topped with freshly made whipped cream.

Menu Served from 4 to 7 Pm