

## Dolchinos

AN INDIVIDUAL SAMPLING OF OUR  
FAVORITE DESSERTS

### VANILLA CREME BRULEE

CREAMY HOUSEMADE CUSTARD WITH  
THE SEASON'S FRESHEST INGREDIENTS  
2.50

### MOCHA CARAMEL CAKE

A DECADENT CHOCOLATE CAKE,  
LAYERED WITH MILK CHOCOLATE  
GANACHE, CARAMEL, RICH CHOCOLATE  
FROSTING AND VANILLA WHIPPED  
CREAM 2.50

### TIRAMISU

LADY FINGERS LAYERED WITH COFFEE  
LIQUEUR, MASCARPONE CHEESE AND  
COCOA 2.50

## Grande

### TORTA DI CIOCCOLATA

RICH CHOCOLATE CAKE WITH WARM  
CENTER TOPPED WITH VANILLA BEAN  
GELATO AND CHOCOLATE SYRUP 6.95

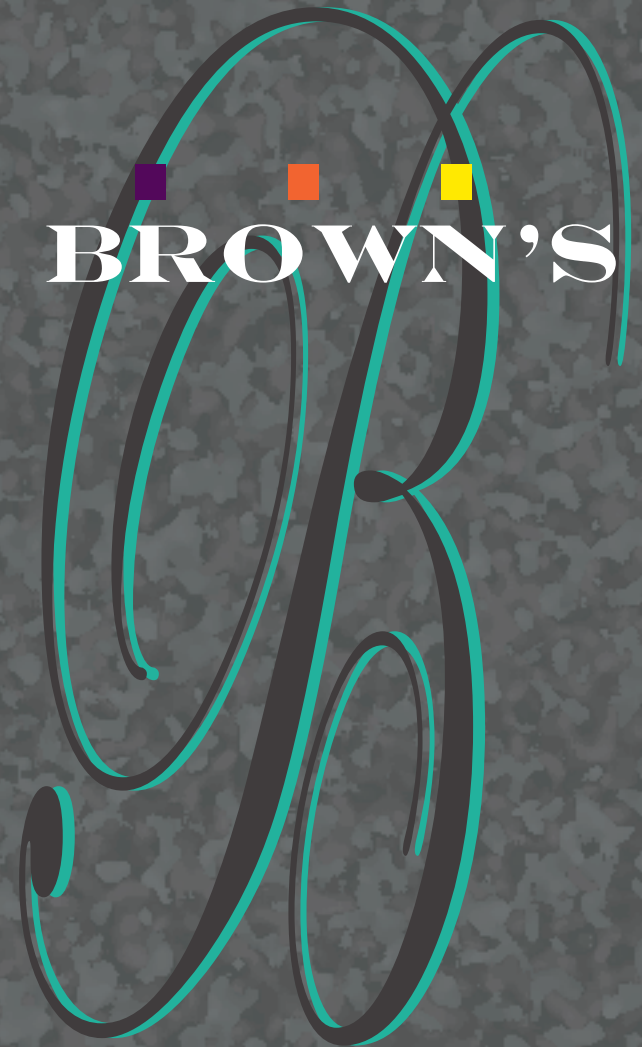
### BRIO'S FAMOUS CHEESECAKE

RICH AND CREAMY CHEESECAKE TOPPED  
WITH CARAMELIZED SUGAR AND CREME  
ANGLAISE 6.95

### GELATO ICE CREAM

THIS TRADITIONAL TUSCAN DESSERT IS  
MADE WITH ITALIAN FLAVORS, FRESH  
CREAM AND SUGAR  
ALLA VANIGLIA  
VANILLA 4.95

MOCHA CIOCCOLATA  
MOCHA CRUNCH 4.95



# The Grille

ADD A CHOPPED, CAESAR OR BISTECCA  
INSALATA 3.95

## CHICKEN UNDER THE BRICK

WITH VEGETABLES, MASHED POTATOES AND  
MUSHROOM MARSALA SAUCE 18.95

## GRILLED SALMON\*

WITH ROMANO CRUSTED TOMATOES, CITRUS  
PESTO, ASPARAGUS AND CRISPY SHOESTRING  
POTATOES 21.95

## TUSCAN GRILLED PORK CHOPS

CENTER-CUT, MARINATED IN-HOUSE AND  
SEARED ON THE GRILL, WITH MASHED POTATOES  
AND ASPARAGUS 20.95

ADD A CHOPPED, CAESAR OR BISTECCA  
INSALATA 3.95

## ROASTED LAMB CHOPS\*

FULL RACK, PERFECTLY SEASONED AND GRILLED  
TO ORDER, WITH RED WINE VEAL SAUCE,  
MASHED POTATOES AND GRILLED ASPARAGUS  
26.95

## GORGONZOLA LAMB CHOPS\*

GRILLED WITH GORGONZOLA CRUST, SAUTEED  
SPINACH AND RED WINE VEAL SAUCE 27.95

## SWEET POTATO & CHICKEN

WITH PANCETTA, ROASTED CHICKEN AND  
SWEET POTATOES, GRILLED ASPARAGUS,  
PARMIGIANO-REGGIANO AND PINE NUTS  
15.95

# Pasta

ADD A CHOPPED, CAESAR OR BISTECCA  
INSALATA 3.95

## FETTUCCINE NAPOLI

FRESH FETTUCCINE TOSSED WITH SMOKED  
CHICKEN, CARMELIZED ONIONS, SUNDRIED  
TOMATOES, PANCETTA, BROCCOLI FLORETS  
AND CHILI FLAKE IN A LIGHT BERCY WITH  
PARMIGIANO-REGGIANO 14.95

## PASTA BRIO

RIGATONI, GRILLED CHICKEN, SEARED  
MUSHROOMS AND ROASTED RED PEPPER SAUCE  
15.95

## POMODORO WITH CHICKEN

ANGEL HAIR WITH GRILLED CHICKEN,  
TOMATOES, PINE NUTS AND A CILANTRO PESTO  
DRIZZLE 14.95

## PASTA ALLA VODKA

DELICATE HANDMADE PASTA FILLED WITH  
RICOTTA CHEESE, WITH CRISPY PANCETTA,  
GARLIC, BASIL AND A TOMATO PARMESAN  
CREAM SAUCE 16.25

## GARGANELLI CARBONARA

GRILLED CHICKEN, CRISP BACON, PARMESAN  
CHEESE AND SAUTEED SPINACH 16.95  
ADD A CHOPPED, CAESAR OR BISTECCA  
INSALATA 3.95

# About us

STARTED IN 1805 BROWN'S HAS BEEN  
THE CORNERSTONE OF ELEGANCE FOR AGES  
AND ALSO FOR YEARS TO COME. JOIN US  
IN THE EXPERIENCE OF A LIFETIME, TASTE  
THE MASTERPIECES OF OF MASTER CHEFS  
WHO LEARNED FROM THE MASTERS OF  
ITALIAN CUISINE.