Appetizers

Soup of the Day $6
A fresh creation made daily, ask your server for details

Calamari Fritti $12
Cornmeal dusted, fried calamari tossed with our house made Cajun spice and fresh herbs, served with candied lemon and caper aioli

Brio Gusto Bruschetta $9
Grilled garlic baguette topped with chilled diced tomato & basil, finished with crumbled feta, spinach & balsamic reduction

Mussels $10
Your choice of **Classic Garlic Butter & White Wine** or **Mussels of the Day** (ask for today's creation)

House Salad $5
Mixed greens, seasonal vegetables & dried cranberries with citrus-honey vinaigrette

Sun-Dried Tomato Caesar Salad $6
Romaine, crisp prosciutto & Asiago chips in a roasted garlic & sun-dried tomato dressing

Sandwiches

Rosemary's Roasted Chicken Club $15
Herb roasted chicken, candied bacon, cheddar, tomato, Dijon & rosemary mayo grilled on seven-grain, served with fresh-cut frites & house salad

Sweet & Spicy Tenderloin Sandwich $15
Brown sugar and chili glazed pork tenderloin, apple chutney, Boerenkaas smoked cheese, caramelized onions and arugula grilled on house made bread with roasted garlic mayo, served with fresh-cut frites & house salad

Falafel Burger $15
Locally grown chickpea & ancient grains falafel, fried to crisp perfection served on a Baker's bun with orange infused pickled onions, mixed greens, garlic and dill sour cream, marinated tomatoes – with choice of house salad or frites
** *Add $ 1.50 for two sides with your meal*

The Gusto Burger $16
Lean ground Angus beef grilled to perfection, topped with crispy onion rings, sautéed mushrooms, smoked bacon, horseradish aioli & Oka cheese, served with your choice of fresh-cut fries or house salad
** *Add $ 1.50 for two sides with your meal*

Pizzas

Made for one on our house-made artisanal thin crust, served with house salad

Pesto Pizza $15
Arugula basil pesto, roasted red peppers, spinach, marinated tomatoes, broccoli, prosciutto & four cheeses, baked and finished with balsamic reduction

The Napa Valley $15
Roasted chicken, bacon, tomato, red onion, roasted red peppers, chili flakes & four cheeses on fresh herb-tomato sauce

That's a Hellas Pizza $15
Spinach, tomatoes, green olives, roasted garlic, feta and Mozzarella cheese, oregano & chili flakes on a roasted garlic oil base

Entrees

Served with roasted vegetables and your choice of cheddar & herb stuffed baked potato or Wild & Basmati rice pilaf

Perch Tacos $15
Two grilled flour tortillas, panko fried perch, chipotle sour cream, salsa fresca, zesty coleslaw, crumbled feta & cilantro served with fresh-cut fries and house salad

Maple & Bacon Stuffed Pork $21
Maple bacon sausage & sage stuffed pork loin, topped with a maple Dijon & white wine reduction

Maple & Soy Glazed Salmon $22
6oz fillet, pan seared and oven roasted with a maple & soy glaze, finished with toasted sesame seeds

Mushroom and Chèvre Stuffed Chicken $22
A blend of mushrooms, arugula and chèvre stuffed chicken topped with a creamy white wine sauce

The Chef's Cut $29
10 oz N.Y striploin rubbed with garlic & herbs, grilled to perfection, topped with a traditional housemade demi-glace

BRIO GUSTO

WHERE *fire* MEETS *taste*

Restaurant & Wine Bar

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