

Appetizers

Soup of the Day \$5

A fresh creation made daily, ask your server for details

Chèvre & Arugula Stuffed Mushroom Caps \$9

Six petite, oven roasted mushroom caps, heaped with herbed chèvre, arugula & caramelized leeks

Brio Gusto Bruschetta \$8

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 \$4

Mixed greens, seasonal vegetables & dried cranberries with citrus-honey vinaigrette

Sun-Dried Tomato Caesar Salad \$5

Romaine, crisp prosciutto & Asiago chips in a roasted garlic & sun-dried tomato dressing

Sandwiches

Rosemary's Roasted Chicken Club \$13

Herb roasted chicken, candied bacon, cheddar, tomato, Dijon & rosemary mayo grilled on seven-grain, served with fresh-cut fries & house salad

CubanItaliano \$14

Soft Ciabatta loaf layered with spinach, sautéed banana peppers & onions, prosciutto, spicy Genoa salami, maple smoked ham, Mozzarella & Swiss cheeses, spicy Balsamic marinara and garlic Dijon aioli; grilled to crisp golden perfection, served with fresh-cut fries & house salad

Brio Veggie Burger \$13

A grilled sweet potato, feta & red lentil burger topped with a sweet white pepper aioli, arugula, tangy corn relish and pickled red cabbage, served with your choice of fresh-cut fries or house salad

The Gusto Burger \$14

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

Pizzas

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

Mama's Mango Pie \$14

Basil-arugula pesto, goat cheese, mango, artichoke hearts, red onion, smoked ham & four cheeses

The Napa Valley \$14

Roasted chicken, bacon, tomato, red onion, roasted red peppers, chili flakes & four cheeses on fresh herb-tomato sauce

That's a Hellas Pizza \$14

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

Braised Pork Ribs \$19

6 bone-in meaty pork ribs slow braised in a tomato, onion & Ale broth, serve with our famous creamy red cabbage slaw

Maple & Soy Glazed Salmon \$21

6oz fillet, pan seared and oven roasted with a maple & soy glaze, finished with toasted sesame seeds

Prosciutto & Brie Stuffed Chicken \$21

A bone-in chicken supreme stuffed with Prosciutto wrapped Brie, pan seared and oven roasted with a cantaloupe & lime beurre blanc

The Chef's Cut \$24

10 oz N.Y striploin rubbed with garlic & herbs, grilled to perfection, topped with a traditional housemade demi-glace



Restaurant & Wine Bar

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