

Appetizers

Soup of the Day \$5

A fresh creation made daily, ask your server for details

Stuffed Mushroom Caps \$9

Six mushroom caps sautéed then roasted, heaped with bacon, chèvre cheese & arugula

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

Roasted Chicken Club \$12

Roasted chicken, smoked bacon, cheddar, tomato, Dijon & mayo grilled on seven-grain, served with fresh-cut fries & house salad

Slow Roasted Pulled Pork \$12

Memphis-style pulled pork: spicy BBQ sauce & succulent slow roasted pulled pork with Dijon, crispy Napa cabbage coleslaw & Swiss cheese grilled on light rye and served with fresh-cut fries & house salad

Brio Veggie Burger \$12

A black bean & sweet corn burger, topped with feta cheese, red onion, arugula, fresh cilantro & chipotle sour cream, 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

Pappas' Pizza \$14

In honour of Peterborough's Greek community: feta cheese, Kalamata olives, red onion, tomato, artichoke hearts, spinach and four cheese mix on basil-arugula pesto base

Entrees

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

Fig & Chèvre Stuffed Chicken \$20

A boneless chicken breast stuffed with a savoury blend of figs & chèvre, oven-roasted and finished with a caramelized onion, thyme & port reduction

Stuffed Pork Loin Chop \$18

Frenched pork loin chop stuffed with mushrooms, dried cranberries & sage, pan roasted and finished with brandy-fruit compote

Maple & Soy Glazed Salmon \$20

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

The Chef's Cut \$23

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

Panko Fried Perch \$15

Two pieces of perch dusted in Japanese bread crumbs & fried golden brown. Served with wasabi tartar sauce, house salad and fries

BRIO GUSTO

WHERE *fire* MEETS *taste*

Restaurant & Wine Bar

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