

Cafe Brio Dine Around 2026

\$45

Ordered before 5:30pm

Primo (choose one)

Zuppa

daily soup of the day

Wine Pairing – Unsworth Chardonnay

Beer Pairing – Hoyne Ciao Bella Italian Lager

Baby Romaine salad

lemon pepper parmesan vinaigrette, chili mise de pain

Wine Pairing – Blue Mountain Gold Label Brut

Beer Pairing – Hoyne Ciao Bella Italian Lager

Secondo (choose one)

Spaghetтини

tomato, garlic, olive oil, basil, parmigiano

Wine Pairing – Le Vieux Pin Désir Cinsault

Beer Pairing – Small Gods Hazy Pale Ale

Meatballs

beef and pork meatballs, amatriciana sauce, polenta, parmigiano

Wine Pairing – Aasha Syrah 2016

Beer Pairing – Small Gods Hazy Pale Ale

Crispy Buttermilk Fried BC Rock Cod

creamy leeks & hearty greens, smoked cod croquette

Wine Pairing – Tantalus Old Vines Riesling

Beer Pairing – Small Gods Hazy Pale Ale

Dolce (choose one)

Mini Crème Brûlée

Wine Pairing – Venturi Schultz Gran Solera

Beer Pairing – Hoyne Dark Matter

Cafe Brio Dark Chocolate Truffles

Wine Pairing – Cherry Point Cowichan Blackberry

Beer Pairing – Hoyne Ciao Bella Italian Lager

