

Cafe Brio Dine Around 2026

\$45

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



*Suggested beverage pairings available for an additional charge

 @cafebrio