

Bria Bistro

8128 Highway 100 37221-4214 · +16154903159 · Updated: Jan 14, 2026

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SMALL PLATES 6

House Made Mozzarella Sticks	\$8.50
basil marinara	
Bruschetta	\$8.50
vine ripe tomatoes roasted red peppers herbed goat cheese crostini	
Stuffed Portabella	\$9.00
roasted garlic basil pesto goat cheese parmesan almonds balsamic drizzle	
Meatballs	\$9.00
marinara panko arugula pecorino romano	
Fried Green Tomato Caprese	\$9.00
basil mozzarella green & cherry tomatoes arugula balsamic reduction	
Crispy Calamari*	\$12.50
marinara citrus aioli grilled lemon	

APPETIZERS 3

Fried Olives	\$8.00
panko crusted smokey bacon apricot jam	
PEI Mussels	\$12.00
white wine garlic marinara roma tomatoes crostini	
Antipasto	\$13.00
MEATS: mortadella soppressata prosciutto duck prosciutto capicola CHEESES: mozzarella bocconcini Maytag Blue Cheese Kenny's Farmhouse Cheddar pecorino romano honey thyme infused goat cheese	

SOUPS AND SALADS 6

Seasonal Soup	\$8.00
seasonal creation	
Sausage & White Bean Soup	\$8.00
tomatoes kale pecorino romano	
Caesar Salad	\$8.50
romaine hearts croutons parmesan caesar dressing	

Spinach Salad	\$8.50
warm sherry vinaigrette pancetta goat cheese caramelized onion candied walnuts	
Beet Salad	\$8.50
mixed greens roasted beets goat cheese sugared walnuts balsamic vinaigrette	
Casa	\$8.50
mixed greens hardboiled egg cherry tomatoes pepperoncini red onion balsamic vinaigrette lemon vinaigrette bleu cheese O & V	

FLATBREADS 4

Margherita	\$13.00
roma tomatoes mozzarella basil garlic	
Italian Sausage	\$15.00
italian sausage balsamic glazed portabella mushrooms broccolini roasted garlic tomato cream sauce provolone mozzarella	
Chicken Caesar	\$15.00
caesar dressing roasted chicken sun-dried tomatoes caramelized onions parmesan lemon dressed romaine grilled lemon	
Carne	\$16.00
bolognese meatballs house-made bacon provolone mozzarella parmesan olive pepper tapenade EVOO	

HOUSE SPECIALTIES 8

Roasted Chicken	\$21.00
cornbread croutons bacon collard green hash roasted chicken jus	
Chicken Manicotti	\$17.00
fire roasted chicken herbed ricotta spinach mushrooms bolognese tomato béchamel mozzarella	
Pork Chop*	\$24.50
bacon polenta fries creamed kale caramelized shallot	
Filet Mignon*	\$36.00
smashed garlic fingerlings charred brussels marrow butter	
Salmon*	\$23.50
red pepper risotto cake grilled asparagus garlic tomato jus arugula capers tomato	
Trout	\$25.50
matchstick potatoes spicy tomato aioli arugula & crab salad parmesan almonds lemon vinaigrette	
Fiocchetti	\$25.00
house-made raviolis beef short rib herbed goat cheese shallot mushroom garlic veal jus	
Gnocchi	\$18.00
toasted gnocchi bacon kale crispy onions parmesan cream sauce	

ITALIAN FAVORITES 10

Rigatoni Primavera	\$15.00
zucchini yellow squash carrots leeks mushrooms spinach oven roasted tomatoes tomato & basil pesto cream sauce	
Capellini Pomodoro	\$14.00
wood fired roma tomatoes garlic crushed red pepper fresh basil EVOO angel hair pecorino romano	
Fettuccine Alfredo	\$16.00
parmesan cream sauce mushrooms spinach	
Pappardelle	\$17.50
mushrooms arugula leeks goat cheese white truffle oil	
Spaghetti and Meatballs	\$16.00
meatballs spaghetti marinara pecorino romano	
Chicken Parmesan	\$21.00
chicken breast parmesan roasted garlic basil angel hair spicy marinara	
Lasagna	\$16.50
ribbons of pasta sausage sliced meatballs ricotta mozzarella bolognese	
Eggplant Parmesan	\$16.50
breadcrumb coated eggplant mozzarella roasted red pepper caponata sauce spaghetti squash	
Picatta	AVAILABLE OPTIONS
lemon caper sauce artichokes wood fired roma tomatoes linguine	Chicken: \$21.00
	Shrimp: \$25.00
	Veal: \$26.50
Saltimbocca	AVAILABLE OPTIONS
vine ripe tomatoes prosciutto spinach mozzarella mushroom marsala jus rosemary new potatoes	Chicken: \$21.00
	Veal: \$26.50

DOLCE OR DESSERT 4

Cheesecake	\$8.50
creamy cheesecake pecan-graham cracker crust seasonal topping	
Tiramisu	\$8.50
lady fingers rich coffee & mascarpone whipped cream shaved chocolate	
Gelato e Sorbetto	\$8.50
Nightly tasting of gelatos & sorbet	
Berry Basil Panna Cotta	\$8.50
seasonal berries panna cotta sweet basil	

AFTER DINNER 3

Coffee	\$5.00
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Cappuccino	\$5.00
Espresso	\$4.00

CORDIALS, PORTS & APPERTIFS 8

Tuaca	\$8.50
Limoncello	\$8.00
Taylor Fladgate	
20yr Tawny Port	\$13.00
Fonseca Ruby Port	\$9.00
Nivole Grappa	\$12.00
Galliano	\$8.00
Sambucca	\$8.00

HOUSE SELECTIONS 4

Coastal Vines Chardonnay	AVAILABLE OPTIONS
California, Apples, oak, and a hint of orange blossoms	\$8.00
	\$32.00
Coppola Bianco	AVAILABLE OPTIONS
California, Flavors of tropical fruit, apple, lemon, and minerals	\$8.00
	\$32.00
Ruffino Chianti	AVAILABLE OPTIONS
Tuscany soft, medium-bodied w/ hints of spice & hazelnut	\$8.00
	\$33.00
Coppola Rosso	AVAILABLE OPTIONS
California, Rich & juicy blend of zinfandel, cabernet and syrah showcasing dark fruit & jam	\$8.00
	\$32.00

WHITES 9

Hogue Pinot Grigio	AVAILABLE OPTIONS
Columbia Valley, Rich & soft with white peach, pear, & almonds	\$8.50
	\$34.00
Butternut Chardonnay	AVAILABLE OPTIONS
California, Aromas of Peach, Hazelnut, and Spiced Candied Apple	\$10.00
	\$40.00

Kim Crawford Sauvignon Blanc	AVAILABLE OPTIONS
Marlborough, Citrus & tropical fruits backed by herbaceous notes	\$13.00
	\$52.00
Rodney Strong Chardonnay	AVAILABLE OPTIONS
Sonoma, Brown spice, vanilla & butter cream mingle with toasted oak & light acidity	\$11.00
	\$44.00
Hugl Weine Gruner Veltliner	AVAILABLE OPTIONS
Austria, Aromas of citrus & grapefruit, exotic tropical fruits with a hint of white pepper	\$10.00
	\$40.00
Caymus Conundrum	\$60.00
Napa Valley, Aromas of apricot & honeysuckle enhance a palate of peach, pear, and melon	
Sonoma-Cutrer Chardonnay	\$61.00
Russian River, Aromas of green apple, lime & pineapple, with touches of caramel	
Mer Soleil Chardonnay Reserve	\$86.00
Santa Lucia, Complexities of caramel apple, nectarine, pear & characteristics of oak	
Rombauer Vineyard Chardonnay	\$88.00
California, Bright, vibrant tropical fruit, depths of underlying grapefruit & lime	

ITALIAN WHITES 2

Bertani Due Uve Bianco IGT	AVAILABLE OPTIONS
Veneto, A luscious, medium-bodied Pinot Grigio & Sauvignon Blanc blend	\$12.50
	\$50.00
Zenato Pinot Grigio IGT, Veneto	AVAILABLE OPTIONS
Bright acidity, with lively notes of lemon, pear, and peach	\$12.00
	\$48.00

SPARKLING 2

La Marca Prosecco	AVAILABLE OPTIONS
Veneto, Aromas of fresh citrus & honey, with flavors of lemon & green apple	\$9.00
	\$36.00
Les Vignes de Bila-Haut	AVAILABLE OPTIONS
France, Floral aromas & flavors of crushed red fruits; pleasantly dry, with a citrus finish	\$12.00
	\$46.00

REDS 13

Votre Sante Pinot Noir	AVAILABLE OPTIONS
California, Lovely perfume of strawberries, cloves, tea leaves, & violets	\$9.00
	\$36.00

Belle Glos 'Meiomi' Pinot Noir	AVAILABLE OPTIONS
Sonoma Coast, Luxurious strawberry, bright cherry & hints of spicy oak & vanilla	\$14.00
	\$56.00
Coppola Pinot Noir, Monterey	AVAILABLE OPTIONS
Fruit forward and lushly textured with flavors of plum, spice & strawberry	\$13.50
	\$54.00
The Show Cabernet	AVAILABLE OPTIONS
Napa County, Aromas and flavors of cassis, toasty oak, sweet fruit & chocolate	\$12.00
	\$48.00
William Hill Cabernet	AVAILABLE OPTIONS
Sonoma, Blackberry & cherry flavors, backed by subtle hints of cocoa & caramel	\$8.50
	\$34.00
Justin Cabernet	\$77.00
California, Beautifully balanced & smooth, attractive aromas of black fruit and spice	
Domaine Carneros Pinot Noir	\$78.00
California, Notes of cherry & pomegranate, hints of anise, clove & sandalwood	
Sterling Merlot	AVAILABLE OPTIONS
Napa Valley, Velvety cherry & plum fruit character laced with hints of rose & cocoa	\$11.00
	\$45.00
Coppola Merlot	AVAILABLE OPTIONS
California, Blueberry, currant & spice with flavors of plums & blackberries	\$13.00
	\$51.00
Michael David Petite Petit Syrah	AVAILABLE OPTIONS
California, Pure black fruit & vanilla flavors that coat the palate	\$13.00
	\$52.00
Coppola Claret	\$54.00
California cab, merlot & cab Franc w/ flavors of blackberry, cassis & espresso.	
Cigar Box Malbec	\$38.00
Mendoza, Aromas of ripe plum and violets along with subtle hints of vanilla	
Alamos Malbec	\$36.00
Mendoza black raspberries & currant mingled w/ sweet spice & a touch of leather	

ITALIAN REDS 3

Tenuta San Guido Guidalberto Toscano IGT	\$119.00
Tuscany, full-bodied, intense red fruit flavors	
Toscolo Chianti	AVAILABLE OPTIONS
Tuscany, Full cranberry, Cassis, hints of earthiness, long finish	\$10.00
	\$40.00

Nipozzano Chianti	\$66.00
Tuscany, Opens with plum & black currant; enriched with a spiciness of cinnamon & clove	

KID'S MENU 4

Spaghetti with Meatballs	\$7.97
Traditional spaghetti and meatballs with a tomato-based sauce! You will love it.	
Chicken Alfredo	\$7.97
Chicken Alfredo straight from Italy. Well, no not Italy, but you will think you were there!	
Kid's Flatbread - Margherita	\$7.97
Our traditional Margherita recipe but tailored for our younger customers.	
Kids Flatbread - Italian Sausage	\$7.97
italian sausage balsamic glazed portabella mushrooms broccolini roasted garlic tomato cream sauce provolone mozzarella	

PRIMI 4

PEI Mussels	\$11.00
Sautéed in white wine, garlic, marinara, roma tomatoes, with garlic crostini*	
Antipasto Plate	\$15.00
Shaved P.G. Molinari salami, soppressata, & imported prosciutto ham, accompanied with poached figs, marinated olives, hummus, roasted red peppers, spiced pecans, parmesan reggiano, feta cheese & garlic crostini*. please, no substitutions	
Stuffed Grilled Portabella	\$9.00
Balsamic marinated portabella cap topped with a roasted garlic basil pesto, goat cheese, parmesan, pine nuts & a balsamic drizzle	
Bria's Mediterranean Plate	\$15.00
Roasted garlic hummus, marinated olive & artichoke salad, seasoned house made Mozzarella bocconcini, harvest fruit chutney & grilled flatbread*	

INSALATE E ZUPPA 4

Ribbons of Romaine	\$7.50
Chopped romaine hearts, house made croutons*, Caesar dressing, & shaved parmesan	
Spinach Salad	\$8.00
Warm Sherry vinaigrette, pancetta, crumbled goat cheese, caramelized onion, & candied walnuts	
Beet Salad	\$8.00
Mixed greens, roasted beets, goat cheese, & sugared walnuts in a balsamic vinaigrette	
Casa	\$8.00
Mixed Greens with hardboiled egg, cherry tomatoes, pepperoncini, red onion, & shaved parmesan Balsamic Vinaigrette, Ranch, Blue Cheese, or O&V	

SPECIALITA DELLA CASA 6

Trout	\$22.00
Herb grilled with matchstick potatoes tossed in a spicy tomato aioli, an arugula/crab salad with parmesan, almonds, & a lemon vinaigrette	
Salmon	\$22.00
Over roasted red pepper risotto cake*, grilled asparagus, organic garlic tomato jus, & a sauté of arugula, capers & tomato	
Gluten Free Veal Rollitini	\$26.00
Scallopine of veal stuffed with mozzarella, parmesan, & prosciutto ham. Herbed polenta fries, broccolini & an apricot chutney	
Gluten Free N.Y. Strip	\$28.00
Grilled & served with confit fingerling potatoes & a sauté of caramelized pearl onions, mushrooms, & red peppers, topped with gorgonzola	
Gluten Free Picatta	AVAILABLE OPTIONS
Scallopine of chicken or veal with lemon caper sauce, artichokes wood fired roma tomatoes over linguine*	Chicken: \$20.00
	Shrimp: \$23.00
	Veal: \$25.00
Gluten Free Saltimbocca	AVAILABLE OPTIONS
Scallopine of chicken or veal with vine ripe tomatoes, prosciutto, spinach, and fresh house made mozzarella with mushroom marsala jus over roasted rosemary new potatoes	Chicken: \$20.00
	Veal: \$25.00

SALADS 2

Caesar	\$4.50
Chopped romaine hearts, house made croutons, Caesar dressing, & shaved parmesan	
Casa	\$4.50
Mixed Greens with hardboiled egg, cherry tomatoes, pepperoncini, red onion, & shaved parmesan Balsamic Vinaigrette, Ranch, Blue Cheese, or O&V	

ENTREES 7

Spaghetti and Meatballs	\$7.25
House recipe meatballs, spaghetti, marinara, topped with pecorino romano.	
Penne Primavera	AVAILABLE OPTIONS
Zucchini, yellow squash, carrots, leeks, trio of mushrooms, spinach, and oven roasted tomatoes with a light tomato & basil pesto cream sauce	\$8.25
	Add Chicken: \$4.25
Picatta	AVAILABLE OPTIONS
Scallopine of chicken or veal with lemon caper sauce, artichokes wood fired roma tomatoes over linguine	Chicken: \$11.50
	Veal: \$14.50
Fettuccine Alfredo	AVAILABLE OPTIONS
Classic parmesan cream sauce with a trio of mushrooms, & spinach topped with sundried tomato pesto	\$9.50
	Add Chicken: \$4.50
Lasagna	\$8.50
Baked ribbons of pasta with sausage, sliced meatballs, ricotta, mozzarella, and bolognese	

Capellini Pomodoro	AVAILABLE OPTIONS
Wood fired roma tomatoes, garlic, fresh basil, & extra virgin olive oil tossed with angel hair pasta	\$7.25
	Add Chicken: \$4.25
Saltimbocca	AVAILABLE OPTIONS
Scallopine of chicken or veal with tomatoes, prosciutto, spinach, & house made mozzarella with mushroom Marsala jus	Chicken: \$12.50
over roasted rosemary new potatoes	Veal: \$15.50

DESSERTS 4

Tiramisu	\$5.50
Bread Pudding	\$4.75
Seasonal Flavors	
Cheesecake	AVAILABLE OPTIONS
	Half: \$26.00
	Whole: \$52.00