

bricco trattoria



WEDNESDAY APRIL 24TH

Reception at 6:00 PM

ANTIPASTO MISTO

Justin Rose

SPRING ASPARAGUS & BUTTER POACHED COLOSSAL CRAB

Preserved meyer lemon vinaigrette

Justin Sauvignon Blanc

RED WINE STAINED RAVIOLO

*Braised veal stuffed, morel mushrooms, local ramps,
truffle pecorino*

Justin Justification

SPICED GLAZED LONG ISLAND DUCK BREAST

Sunchoke purée, crushed hazelnuts, marinated cherries, saba

Justin Isosoles

DUO OF BEEF

*roast sirloin & braised short rib in red wine, roasted young
carrots, English peas, glazed cipollini onions*

Justin Cabernet Sauvignon

CHOCOLATE HAZELNUT TART

Mascarpone whipped cream

****Menu is priced at \$125/person excluding tax and gratuity.**

**Contact Michelle McMahon at Bricco Trattoria for Reservations:
860.659.0220**