



@restaurantbriccowh

RESTAURANT BRICCO

antipasti

ARTISANAL CHEESES	\$16
Melinda Mae <i>CT</i> , Cry Baby, Litchfield <i>CT</i> , Moody Blue <i>WI</i> , Nehante Abbey, Old Lyme <i>CT</i> , local honey, grissini	
ITALIAN SALUMI BOARD	\$16
Coppa, Soppressata, La Molisana & prosciutto Di Parma	
ANTIPASTO FOR THE TABLE	\$18
fig & gorgonzola crostini, soppressata, eggplant caponata, arancini, roasted peppers, fresh mozzarella & prosciutto di parma	
WHIPPED RICOTTA	\$9
grilled ciabatta, local honey & sea salt	
ARANCINI ALLA BOLOGNESE	\$7
GRILLED ARTICHOKEs	\$9
crushed hazelnuts, parmigiano, & lemon vinaigrette	
OCTOPUS "CARPACCIO"	\$12
green olive vinaigrette, smoked paprika	
FRIED CALAMARI	\$10
lemon caper aioli & spicy tomato sauce	
STEAMED LITTLE NECK CLAMS	\$12
leeks, white wine, soppressata, Nduja butter, garlic & bread	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella & Grana Padano	
SMOKED SALMON FLATBREAD	\$13
crème fraiche, red onions & arugula	
LIONI BURATTA MOZZARELLA	\$12
Roasted sweet baby peppers, prosciutto, saba balsamic	

salads

BABY LETTUCES	\$8
shaved celery, radishes & white balsamic vinaigrette	
CAESAR SALAD	\$9
romaine, radicchio, garlic croutons & Parmigiano Reggiano	
BOSTON BIBB SALAD	\$9
red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
CHOPPED KALE SALAD	\$9
focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	
TOSCANO SALAD	\$10
tomatoes, mozzarella, olives, green beans, artichokes, polenta croutons & balsamic vinaigrette	
WARM PISTACHIO CRUSTED GOAT CHEESE	\$10
green apples, frisee salad & cider vinaigrette	
<i>add chicken \$5 add wild shrimp \$8 add salmon \$9 add meatballs \$3</i>	

Pizzas

MARGHERITA fresh mozzarella, plum tomatoes & basil	\$15	FIG PIE fresh mozzarella, gorgonzola, rosemary, Prosciutto Di Parma & arugula salad	\$16
PEPPERONI red onion, fresh oregano, San Marzano tomatoes	\$17	WILD MUSHROOM fresh mozzarella, Fontina, Parmigiano, basil & truffle paste	\$16 <i>add prosciutto \$2 add egg \$1</i>
ITALIAN SAUSAGE San Marzano tomatoes, Taggiasca olives, mozzarella & basil	\$16	BIANCO fresh ricotta, goat cheese, red onion, pistachio & truffle honey	\$16
GRILLED CHICKEN fresh mozzarella, roasted peppers, basil pesto & pine nuts	\$17	CAPRICCIOSA San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto & rosemary oil	\$17
BRUSSELS SPROUTS & TRUFFLE caramelized onions, Parmigiano, Taleggio, brussel sprouts & truffle paste	\$16	SPICY SOPRESSATA scamorza smoked mozzarella, spicy Calabrian honey, njuda pork	\$17

Pasta

WOOD OVEN BAKED RIGATONI italian sausage, peas, plum tomatoes, cream & mozzarella	\$15
"MY MOM'S" SPAGHETTI CARBONARA pancetta, peas, soft onions, cage free egg & Parmigiano	\$15
RUSTICHELLA RIGATONI BOLOGNESE classic meat sauce, fresh ricotta & grated nutmeg	\$15
PENNE ALLA VODKA sun dried tomatoes, basil, cream & Grana Padano	\$13 <i>\$3 add chicken \$3 add sausage \$5 add shrimp</i>
PENNE WITH OAK GRILLED CHICKEN capers, olives, plum tomatoes & Grana Padano	\$15
SQUID INK CAVATELLI shrimp, calamari, scungilli, arrabiata, green olives & Nduja	\$17
ORECCHIETTE SCARPIELLO braised chicken, sweet sausage ragu, sautéed peppers, stracciatella mozzarella	\$16
GRANDMA'S RAVIOLI chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	\$14

Main Plates & Sandwiches

CHICKEN MILANESE Italian greens, peperonata, shaved parmigiano	\$18
PISTACHIO CRUSTED TROUT frisee salad & lemon truffle vinaigrette	\$16
MUSTARD BBQ GLAZED ORGANIC SALMON farro, autumn vegetables, butternut puree	\$17
GRILLED LOBSTER & CHEESE SANDWICH *AS SEEN ON THE OPRAH SHOW* lobster, havarti & onion rings	\$18
MEATBALL GRINDER Aunt Josie's meatballs and provolone	\$13
BRICCO BURGER all natural 1/2 lb. beef patty, caramelized onions, gorgonzola cheese, brioche bun, parmesan fries & pickle	\$13
GRILLED HANGER STEAK SALAD romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	\$18
CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli & shredded kale	\$13 sub shrimp \$3
CHICKEN CUTLET GRINDER Aunt Josie's sauce, roasted peppers, provolone cheese	\$12
TUNA MELT yellow fin tuna, provolone, & tomatoes on sourdough bread	\$11