



### Antipasti

<b>ANTIPASTO FOR THE TABLE</b> fig & gorgonzola crostini, soppressata, eggplant caponata, arancini, roasted peppers, fresh mozzarella & prosciutto di parma	\$18	<b>GRILLED ARTICHOKE</b> crushed hazelnuts, parmigiano, & lemon vinaigrette	\$9
<b>ARTISINAL CHEESE (FOR TWO)</b> kikorangi, Blue (New Zealand), Arethusa Farm Camembert (CT), manchego (Spain), Noble, cave aged cheddar (PA)*Raw Milk	\$14	<b>FRIED CALAMARI</b> lemon caper aioli & spicy tomato sauce	\$10
<b>SALUMI (FOR TWO)</b> prosciutto, coppa, spicy sopressata, salame al tartufo	\$16	<b>WHIPPED RICOTTA</b> grilled ciabatta, local honey & sea salt	\$10
<b>SMOKED SALMON FLATBREAD</b> crème fraiche, red onions & arugula	\$15	<b>OCTOPUS "CARPACCIO"</b> green olive vinaigrette, smoked paprika	\$12
		<b>MY AUNT JOSIE'S MEATBALLS</b> stracciatella mozzarella & Grana Padano	\$12

### Salads

<b>TOSCANO SALAD</b> tomatoes, mozzarella, olives, green beans, artichokes, polenta croutons & balsamic vinaigrette	\$10	<b>BOSTON BIBB SALAD</b> red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	\$9
<b>LIONI BURATTA MOZZARELLA</b> marinated beets, arugula, EVOO	\$11	<b>CHOPPED KALE SALAD</b> focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	\$9
<b>SHAVED BRUSSEL SPROUT SALAD</b> lemon vinaigrette, truffled pecorino,	\$9	<b>CAESAR SALAD</b> romaine, radicchio, garlic croutons & Parmigiano Reggiano	\$9
<b>BABY LETTUCES</b> shaved celery, radishes & white balsamic vinaigrette	\$8	<b>WARM PISTACHIO CRUSTED GOAT CHEESE</b> green apples, frisee salad & cider vinaigrette	\$10

*add chicken \$5 • add wild shrimp \$8 • add salmon \$10 • add meatball \$3*

### Pasta

<b>GRANDMAS RAVIOLI</b> chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	App \$7	\$14
<b>WOOD OVEN BAKED RIGATONI</b> Italian sausage, peas, plum tomatoes, cream & mozzarella		\$16
<b>"MY MOM'S" SPAGHETTI CARBONARA</b> pancetta, peas, soft onions, cage free egg & Parmigiano		\$15
<b>RUSTICHELLA RIGATONI BOLOGNESE</b> classic meat sauce, fresh ricotta & grated nutmeg		\$15
<b>PENNE ALLA VODKA</b> sun dried tomatoes, basil, cream & Grana Padano		\$13
	<i>add chicken \$4 add sausage \$7 add shrimp</i>	
<b>PENNE WITH OAK GRILLED CHICKEN</b> capers, olives, plum tomatoes & Grana Padano		\$15
<b>SQUID INK CAVATELLI</b> shrimp, calamari, scungilli, arrabiata, green olives & Nduja		\$17
<b>ORRECCHITTE SCARPIELLO</b> braised chicken, sweet sausage ragu, sautéed peppers, stracciatella mozzarella		\$16

### Pizza

<b>MARGHERITA</b> fresh mozzarella, plum tomatoes & basil	\$15
<b>PEPPERONI</b> red onion, fresh oregano, San Marzano tomatoes	\$17
<b>CAPRICCIOSA</b> San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto & rosemary oil	\$18
<b>GRILLED CHICKEN</b> fresh mozzarella, roasted peppers, basil pesto & pine nuts	\$17
<b>BRUSSEL SPROUT PIE</b> caramelized onions, ribola cheese, truffle paste	\$17
	<i>add prosciutto \$2</i>
<b>FIG PIE</b> fresh mozzarella, gorgonzola, rosemary, Prosciutto Di Parma & arugula salad	\$18
<b>WILD MUSHROOM</b> fresh mozzarella, Parmigiano, basil & truffle	\$18
	<i>add prosciutto \$2 add egg \$1</i>
<b>BIANCO PIE</b> fresh ricotta, goat cheese, red onion, pistachio & truffle honey	\$17
<b>SPICY SOPRESSATA</b> scamorza smoked mozzarella, spicy Calabrian honey, njuda pork	\$17
<b>SHRIMP PIE</b> artichokes, fresh tomato, fresh mozzarella, arugula	\$17
<b>ARUGULA PIE</b> Mozzarella, tomato, caramelized onions, arugula	\$17

### Sandwiches

<b>GRILLED LOBSTER &amp; CHEESE SANDWICH</b> *AS SEEN ON THE OPRAH SHOW* lobster, havarti & onion rings	\$18
<b>TURKEY BLT</b> multigrain bread, avocado, basil aioli	\$14
<b>CHICKEN &amp; AVOCADO WHOLE WHEAT WRAP</b> crispy bacon, spicy aioli & shredded kale	\$13
	<i>sub shrimp add \$3</i>
<b>MEATBALL SANDWICH</b> Brioche bun, roasted Cubanelle peppers, provolone cheese	\$12
<b>BRICCO BURGER</b> all natural 1/2 lb. beef patty, caramelized onions, gorgonzola cheese, brioche bun, parmesan fries & pickle	\$14

### Main Plates

<b>CRUSTED ATLANTIC COD</b> gigante beans, Taggiasca olives, tomato, green beans	\$17
<b>PISTACHIO CRUSTED TROUT</b> frisee salad, truffle oil, lemon vinaigrette	\$16
<b>MUSTARD BBQ GLAZED ORGANIC SALMON</b> creamy cauliflower, shaved Brussels sprout	\$17
<b>CLASSIC CHICKEN PARMIGIANA</b> Italian greens	\$20
<b>GRILLED HANGER STEAK SALAD</b> romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	\$18
<b>ROASTED JUMBO SHRIMP</b> lemon risotto, salsa verde	\$16
<b>DUCK CONFIT SALAD</b> spinach, bacon, cranberries, crispy panko egg, dark balsamic	\$15