

**antipasti**

ARTISANAL CHEESES	\$16
Mystic Cheese CO Melinda Mae CT , Coach Farm's Triple Cream NY & Moody Blue WI , Barely Buzzed UT , local honey, grissini	
ITALIAN SALUMI BOARD	\$16
Coppa, Soppressata, Cacciatorini & prosciutto Di Parma	
ANTIPASTO FOR THE TABLE	\$18
salumi, eggplant caponata, roasted peppers, mozzarella bocconcini, arancini, fig gorgonzola crostini & pickled mushrooms	
SOUP OF THE DAY	\$6
WHIPPED RICOTTA	\$9
grilled ciabatta, local honey & sea salt	
BLISTERED SHISHITO PEPPERS	\$10
grilled filone toast, capers, parmigiano, EVO, sea salt	
BURRATA MOZZARELLA CROSTINI & PROSCIUTTO	\$10
ARANCINI ALLA BOLOGNESE	\$7
GRILLED ARTICHOKEs	\$9
crushed hazelnuts, parmigiano, & lemon vinaigrette	
OCTOPUS "CARPACCIO"	\$11
green olive vinaigrette, smoked paprika &	
FRIED CALAMARI	\$10
lemon caper aioli & spicy tomato sauce	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella & Grana Padano	
SMOKED SALMON FLATBREAD	\$13
crème fraiche, red onions & arugula	

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, frisée salad & cider vinaigrette	
BRUSSEL SPROUT SALAD	\$9
EVO, dried cranberries, truffle pecorino, lemon & toasted pumpkin seeds	
<i>add chicken \$5 add wild shrimp \$8 add salmon \$9 add meatballs \$3</i>	

pizzas

MARGHERITA	\$15	FIG PIE fresh mozzarella, gorgonzola, rosemary, Prosciutto Di Parma & arugula salad	\$16
fresh mozzarella, plum tomatoes & basil		WILD MUSHROOM	\$16
PEPPERONI	\$17	fresh mozzarella, Fontina, Parmigiano, speck ham, basil & truffle oil	
pepperoni, red onion, fresh oregano & San Marzano tomatoes		<i>add cage free egg \$1</i>	
ITALIAN SAUSAGE San Marzano tomatoes, Taggiasca olives, mozzarella & basil	\$16	BIANCO	\$16
GRILLED CHICKEN fresh mozzarella, roasted peppers, basil pesto & pine nuts	\$17	fresh ricotta, goat cheese, red onion, pistachio & truffle honey	
ARUGULA mozzarella, fresh tomatoes, caramelized onions, & arugula salad	\$16	BRUSSEL SPROUT PIE	\$17
SHRIMP PIE plum tomatoes, fresh mozzarella, artichokes, arugula	\$17	lemon cream, caramelized onions, crispy prosciutto & Grana Padano	
		CAPRICCIOSA	\$17
		San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto & rosemary oil	

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	\$3 add chicken \$3 add sausage \$5 add shrimp
PENNE WITH OAK GRILLED CHICKEN capers, olives, plum tomatoes & Grana Padano	\$15
BLACK CAVATELLI shrimp, calamari, scungilli, arrabiata, green olives & Nduja	\$17
ORECCHIETTE SCARPIELLO chicken, sweet sausage ragu, roasted peppers, stracciatella mozzarella	\$16

main plates & sandwiches

CHICKEN MARSALA prosciutto, smoked mozzarella, broccoli rabe	\$17
PISTACHIO CRUSTED TROUT frisee salad & lemon truffle vinaigrette	\$16
MUSTARD BBQ GLAZED ORGANIC SALMON Italian lentils, green beans, beet caviar	\$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 romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	\$18
CHICKEN CUTLET GRINDER Aunt Josie's sauce, roasted peppers, provolone cheese	\$14
CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli & shredded kale	sub shrimp \$3
TUNA MELT yellowfin tuna, provolone, & tomatoes on sourdough bread	\$11