

Instagram



restaurantbriccowh

RESTAURANT
BRICCO
SEASONAL ITALIAN



Contact Michelle@billygrant.com

a n t i p a s t i

ANTIPASTO FOR THE TABLE	\$18
fig & gorgonzola crostini, coppa, eggplant caponata, arancini, roasted peppers, fresh mozzarella & prosciutto di parma	
LOCAL ARTISANAL CHEESES	\$16
Melinda Mae <i>CT</i> , Cry Baby, Litchfield <i>CT</i> , CT Blue <i>CT</i> , Nehante Abbey, Old Lyme <i>CT</i> , local honey, grissini	
ITALIAN SALUMI BOARD	\$16
Coppa, Soppressata, Salami al Tartufo, Prosciutto Di Parma Singleton smoked pepperoni	
SEARED SCALLOP & FRIED PORK BELLY	\$12
braised piquillo pepper lentils, tomato coulis	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$12
green olive vinaigrette, smoked paprika & arugula	
POTATO & BACCALA FRITTERS (salted Cod)	\$10
saffron aioli, arugula, lemon	
GRILLED CALAMARI	\$12
olive oil potatoes, soffritto, nduja, lemon, smoked paprika	
FRIED CALAMARI	\$12
lemon caper aioli & spicy tomato sauce	
WARM MARINATED RAINBOW BEETS	\$10
pear vinegar, crumbled goats cheese, toasted marcona almonds	
GRILLED ASPARAGUS PARMIGIANO	\$10
sugo Napoletano, parmigiano reggiano, herbed bread crumbs	
GRILLED ARTICHOKEs	\$9
crushed hazelnuts, parmigiano & lemon vinaigrette	
LIONI BURATTA MOZZARELLA	\$12
roasted sweet baby peppers, prosciutto, saba balsamic	
WHIPPED RICOTTA	\$9
grilled ciabatta, local honey, soft herbs & sea salt	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella, sugo Napoletano	

w o o d f i r e d b r i c k o v e n p i z z a

OUR BIANCO PIE	\$16
ricotta, goat cheese, red onion, pistachio & truffle honey	
ASPARAGUS PIE	\$17
Stracciatella mozzarella, guanciale, chili oil, Parmigiano	
FIG PIE	\$17
fresh mozzarella, gorgonzola, rosemary, prosciutto Di Parma & arugula salad	
WILD MUSHROOM	\$16
fresh mozzarella, Fontina, Parmigiano, basil & truffle paste add prosciutto \$2 add cage free egg \$1	
SMOKED SALMON FLATBREAD	\$14
crème fraiche, red onions & arugula salad	
GRILLED CHICKEN	\$17
fresh mozzarella, roasted peppers, basil pesto & pine nuts	
CAPRICCIOSA	\$17
San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto add cage free egg \$1	
MARGHERITA	\$15
San Marzano tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2	
SPICY SOPPRESSATA	\$17
scamorza smoked mozzarella, spicy Calabrian honey, nduja pork	
ITALIAN SAUSAGE	\$16
San Marzano tomatoes, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$17
San Marzano tomatoes, mozzarella, red onion & fresh oregano	

Gluten Free Pies Available

s a l a d s

CAESAR	\$9	TOSCANO SALAD	\$10
romaine, radicchio, garlic croutons Grana Padano		mixed greens, tomatoes, mozzarella, olives, artichokes, polenta croutons, green beans & balsamic vinaigrette	
SPRING SALAD	\$10	CHOPPED KALE	\$10
carrots, English peas, asparagus, fava beans, pea tendrils, watercress, crumbled goats cheese, champagne vinaigrette		focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
BABY LETTUCES	\$8	BOSTON BIBB	\$9
shaved celery, radishes & white balsamic vinaigrette		red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
WARM PISTACHIO CRUSTED GOAT CHEESE	\$10		
gala apples, frisee salad & cider vinaigrette			

p a s t a

PENNE ALLA VODKA	\$17	GRANDMA'S RAVIOLI	<i>appetizer</i> \$9	\$18
sun dried tomatoes, basil, cream & Grana Padano add chicken \$19 add wild shrimp \$23		chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano		
WOOD OVEN BAKED RIGATONI	\$19	BIGOLI ALLA AMATRICANA	\$19	pancetta,
Italian sausage, peas, plum tomatoes, cream & mozzarella		guanciale, prosciutto, slow roasted pork shoulder, tomato braised onions, parmigiano reggiano		
RUSTICHELLA RIGATONI BOLOGNESE	\$19	HOUSEMADE SQUID INK CAVATELLI	\$22	
classic meat sauce, fresh ricotta & grated nutmeg		shrimp, calamari, arrabiata, scungilli, nduja pork & green olives		
"MY MOM'S" SPAGHETTI CARBONARA	\$19	ORECCHIETTE ALLA SCARPIELLO	\$21	
pancetta, peas, soft onions, cage free egg & Grana Padano		braised chicken and sweet sausage ragu, peppers, stracciatella mozzarella		

m a i n p l a t e s

DAY BOAT MAINE SCALLOPS	\$27
grilled jumbo asparagus, rainbow carrots, baby watercress, red onions, citrus butter sauce	
MUSTARD BBQ CEDAR PLANKED ORGANIC SALMON	\$27
potato puree, melted leeks, green beans	
FENNEL & BLACK PEPPER CRUSTED TUNA	\$32
potato cake, green olive tapenade & Italian mixed greens	
SPICE GLAZED LONG ISLAND DUCK BREAST	\$28
confit sweet potato, spinach, sour cherries, pine nuts, plum sauce	
WOOD OVEN ROASTED FREE RANGE CHICKEN	\$22
white mascarpone polenta, roasted broccoli, salsa verde	
C.A.B. NY SIRLOIN	\$33
broccoli rabe, potato puree, glazed cipollini onions	

I t a l i a n c l a s s i c s

MONDAY	
CHICKEN MILANESE	\$22
HALF PRICE BOTTLES OF WINE \$30-\$99	
TUESDAY	\$22
FRESHLY SHUCKED LINGUINE AND CLAM	
WEDNESDAY	\$24
PORK MILANESE	
THURSDAY	\$22
CHICKEN PARMIGIANO-"ITALIAN-AMERICAN CLASSIC"	
FRIDAY	\$24
FRESH FETTUCCINE JUMBO SHRIMP SCAMPI	
SATURDAY	\$36
AUSTRALIAN LAMB RACK	
SUNDAY	\$20
WOOD FIRE EGGPLANT PARMIGIANO	