

R E S T A U R A N T
BRICCO
 RESTAURANT

antipasti

ARTISANAL CHEESES	\$16
Melinda Mae <i>CT</i> , Cry Baby, Litchfield <i>CT</i> , Truffled Pecorino <i>IT</i> Nehante Abbey, Old Lyme <i>CT</i> , local honey, grissini	
ITALIAN SALUMI BOARD	\$16
Hot Coppa, Soppressata, Cacciatorino Salame & 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 ARTICHOKE	\$9
crushed hazelnuts, parmigiano, & lemon vinaigrette	
OCTOPUS "CARPACCIO"	\$12
green olive vinaigrette, smoked paprika	
FRIED CALAMARI	\$10
lemon caper aioli & spicy tomato sauce	
LIGURIAN SEAFOOD SALAD	\$10
marinated shrimp & calamari, arugula, onion, celery, lemon caper vinaigrette	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella & Grana Padano	
SMOKED SALMON FLATBREAD	\$13
crème fraiche, red onions & arugula	
BURRATA MOZZARELLA	\$12
black mission figs, arugula, red wine reduction, toasted ciabatta	
BEEF CARPACCIO	\$12
truffle salt, pickled CT oysters mushrooms, arugula, Grana Padano	

salads

BABY LETTUCES	\$8
shaved celery, radishes & white balsamic vinaigrette	
STRAWBERRY & GRAIN	\$10
organic strawberry, bamboo rice, wheat berry, chic pea, green lentil, dandelion greens, kale, pear & ginger vinaigrette, toasted	
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 \$10</i>	
<i>add meatball \$3</i>	

Pizzas

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

Pasta

WOOD OVEN BAKED RIGATONI italian sausage, peas, plum tomatoes, cream & mozzarella	\$16
"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 \$6 add shrimp \$13
PENNE WITH OAK GRILLED CHICKEN capers, olives, plum tomatoes & Grana Padano	\$15
SQUID INK CAVATELLI shrimp, calamari, scungilli, arrabiata, green olives & Nduja	\$17
CHICKEN SAUSAGE AND BROCCOLI RABE house made cavatelli, garlic oil broth, mixed bell pepers, stracciatella mozzarella	\$17
GRANDMA'S RAVIOLI chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	appetizer \$9 \$18

Main Plates & Sandwiches

JUMBO SHRIMP SCAMPI sweet corn ragu, yellow squash, zucchini	\$18
VEAL MILANESE Italian greens, peperonata, shaved parmigiano	\$18
PISTACHIO CRUSTED TROUT frisee salad & lemon truffle vinaigrette	\$16
MUSTARD BBQ GLAZED ORGANIC SALMON tri color quinoa, vegetable medley, apple cider vinaigrette	\$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 CHICKEN PANINI grilled chicken, roasted peppers, basil pesto, mozzarella cheese	\$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	sub shrimp \$3 \$13
TUNA MELT yellow fin tuna, provolone, & tomatoes on sourdough bread	\$11