



@restaurantbriccowh



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antipasti

ARTISANAL CHEESES	\$16
Mystic Cheese <i>CO</i> Melville <i>CT</i> , Midnight Moon <i>CA</i> , Moody Blue <i>WI</i> , Barely Buzzed <i>UT</i> , local honey, grissini	
ITALIAN SALUMI BOARD	\$16
Coppa, Soppressata, La Molisana & 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	
CAPRESE SALAD	\$10
fior de latte, torn fresh basil, chardonnay vinaigrette, balsamico Nero	
BRESAOLA "CARPACCIO"	\$10
salt cured beef, arugula, pickled mushrooms, shaved Parmigiano	
ARANCINI ALLA BOLOGNESE	\$7
GRILLED ARTICHOKEs	\$9
crushed hazelnuts, parmigiano, & lemon vinaigrette	
LIGURIAN SEAFOOD SALAD	\$12
marinated shrimp & calamari, arugula, onion, celery, lemon caper vinaigrette	
OCTOPUS "CARPACCIO"	\$12
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, 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, speck ham, basil & truffle oil <i>add cage free egg \$1</i>	\$16
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
ARUGULA mozzarella, fresh tomatoes, caramelized onions, arugula salad	\$16	SHRIMP PIE plum tomatoes, fresh mozzarella, artichokes, arugula	\$17
WHITE MARGHERITA local heirloom tomatoes, fresh mozzarella, basil, Parmigiano	\$16		

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
HOUSEMADE CAVATELLI PORK SUGO smoked pork, caramelized onions, smoked mozzarella, breadcrumbs	\$17
BUCATINI ALLA NORMA local eggplant, yellow tomato sugo, stracciatella mozzarella & basil	\$18

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 native corn ragu, blistered heirloom cherry tomato, native zucchini	\$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 <i>sub shrimp \$3</i>	\$13
TUNA MELT yellowfin tuna, provolone, & tomatoes on sourdough bread	\$11
BEAVER MEADOW FARMS HEIRLOOM TOMATO PANINI prosciutto di Parma, fresh mozzarella, arugula, basil aioli	\$12