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bricco trattoria



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antipasti

SUNCHOKE SOUP (PRELI FARM)	6
black truffle oil	
RAGU OF SLOW ROASTED LAMB SHOULDER	11
sweet peppers, green olives, tomatoes & goat cheese polenta	
SPICED GLAZED DUCK LEG CONFIT	8
pineapple marmalade	
OUR MEATBALLS	10
my aunt Josie's sauce, stracciatella & arugula	
MAINE WHITE WATER MUSSELS	11
fregola, plum tomato, saffron broth & EVO	
GRILLED PORTUGUESE OCTOPUS	12
romesco sauce, gigante beans & crushed hazelnuts	
FRESH RHODE ISLAND FRIED CALAMARI	12
lemon caper aioli & arrabiata sauce	
ASPARAGUS MILANESE	9
sunnyside egg, parmigiano & arugula	
GRILLED ARTICHOKEs	9
crushed hazelnuts, saba, parmigiano & lemon	
OUR HOUSEMADE RICOTTA (TO SHARE)	10
local honey, sea salt & grilled pugliese bread	
PROSCIUTTO DI PARMA	10
burrata mozzarella, EVO & sea salt	
SALUMI (FOR TWO)	16
Prosciutto Di Parma, bresaola, cacciatorini, Finocchiona & grissini	
ARTISINAL CHEESES (FOR TWO)	14
Aged Gouda (Holland), Arethusa Farms Camembert (CT), Tea Hive (UTAH), Smoked gorgonzola (CA) CT honey, grissini, house made jam	
ANTIPASTO MISTO (TO SHARE)	17
fire roasted peppers, artichokes, risotto fritters, salumi, fig-gorgonzola crostini, formaggio & sesame marinated shitake mushrooms	

artisan pizza

MARGHERITA	14
tomato, mozzarella & basil	
<i>add prosciutto di parma 17 add speck prosciutto 17</i>	
ASPARAGUS	16
sweet Italian sausage, fontina, ricotta & mozzarella	
CRISPY BUFFALO CHICKEN	17
gorgonzola cream, cubanelle peppers & onions	
CRISPY ROSEMARY POTATO	16
Italian bacon, stracciatella mozzarella & chili oil	
ARUGULA	15
fresh tomato, caramelized onion & mozzarella	
BIANCO	16
goat cheese, ricotta, red onion, pistachio & truffle honey	
GRILLED CHICKEN	17
fresh tomato, olives, mozzarella & basil pesto	
VEGETARIAN	16
tomato, mozzarella, artichokes, red onion, olives & peppers	
PEPPERONI	15
tomato, mozzarella, red onion & romano	
FIG	16
fresh mozzarella, gorgonzola D.O.P., rosemary, prosciutto di parma & arugula salad	
SAUSAGE	16
tomato, mozzarella, taggiasca olives & romano	
CAPRICCIOSA	16
artichokes, mushrooms, olives, tomato & prosciutto di parma	
<i>add soft cooked cage free egg 17</i>	
TRUFFLE	17
prosciutto, roasted mushroom, fontina & d.o.p. taleggio	
<i>add soft cooked cage free egg 18</i>	

Gluten Free Pizza Dough Available by Request

salads

WARM SPRING ASPARAGUS & YOUNG BEETS	10
burrata mozzarella, citrus vinaigrette & frisee	
BOSTON BIBB	9
red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
BRICCO GREENS	8
fennel, heirloom radish & white balsamic vinaigrette	
ROMAINE SALAD	9
"caesar" creamy garlic dressing, croutons & shaved Grana	

APPLE SALAD	10
arugula, shaved fennel, warm pistachio crusted goat cheese & cider vinaigrette	
TOSCANO	10
bocconcini mozzarella, olives, tomato, green beans, roasted peppers, warm polenta croutons & balsamic dressing	
KALE SALAD	10
bacon, goat cheese, red onion, crispy chickpeas, cherry tomatoes & "caesar vinaigrette"	

pasta

QUATTRO FORMAGGIO RAVIOLI	18
spring asparagus, crushed hazelnuts, aged balsamic vinegar	
ORECCHIETTE ALLA PUGLIESE	19
Italian sausage, chick peas, broccoli rabe, plum tomatoes & stracciatella mozzarella	
OUR POTATO GNOCCHI	20
maitake mushrooms, chopped spinach, truffle butter & pecorino romano	
BAKED RIGATONI	19
sausage, mozzarella, peas, tomato & cream	
PENNE ALLA VODKA	17
sundried tomatoes, basil, cream & Grana Padano	
<i>add chicken 19 add shrimp 23</i>	

pasta

RAGU OF ROAST SUCKLING PIG "Amatriciana"	20
bucatini, soft onions, San Marzano tomatoes, chiles, pecorino romano & toasted almonds	
BLACK FUSILLI FRA DIAVOLO	23
mussels, calamari, scungilli, green olives, arrabiata, nduja & rosemary bread crumbs	
CAVATELLI NAPOLITANO	19
braised pork sugo, tomato & Parmigiano Reggiano	
GIGANTE RIGATONI	19
Italian bacon, broccoli, soft onions, cage free egg, cracked black pepper, pecorino & toasted pugliese bread	
RIGATONI D'ABRUZZO	19
bolognese sauce & fresh ricotta	

entrees

HONEY MUSTARD GLAZED SALMON	27
green beans, melted leeks, lentil vinaigrette & marinated beets	
FENNEL & BLACK PEPPER CRUSTED TUNA	29
warm roasted beets & winter citrus, fingerling potatoes, green olive vinaigrette & crumbled pistachios	
MAINE DIVER SEA SCALLOPS	28
Georgia corn farro & peperonata dressed spring asparagus	
HAZELNUT CRUSTED PORK CHOP	25
braised kale, duck fat sweet potatoes & pineapple marmalade	
FRA DIAVOLO ROASTED ALL NATURAL CHICKEN	23
garlicky broccoli, potato puree & warm honey	
MY AUNT JOSIE'S SUNDAY RAGU	22
beef short rib, hot Italian sausage, meatballs, broccoli rabe & heirloom polenta	
GRILLED 12 OZ. CAB NY SIRLOIN	33
crispy rosemary potatoes, broccoli rabe, DOP gorgonzola & aged balsamic vinegar	

daily specials

MONDAY	TRADITIONAL MEAT LASAGNA	22
HALF OFF ALL BOTTLES OF WINE (\$100 OR LESS)		
TUESDAY	OUR MEATLOAF	22
WEDNESDAY	PISTACHIO CRUSTED LAMB CHOPS	34
THURSDAY	VEAL PARMIGIANO	28
	An Italian American classic	
FRIDAY	JUMBO BAKED STUFFED SHRIMP	28
	crabmeat stuffing, spring asparagus & lemon butter white wine sauce	
SATURDAY	GRILLED 8 OZ. FILET MIGNON	36
	golden potato puree, spring asparagus, young carrots & roasted shallots	
SUNDAY	SPAGHETTI & MEATBALLS	19
	my aunt Josie's sauce	

****DAILY SPECIALS SUBJECT TO CHANGE****

Billy Grant • Chef-Owner / Corey Cannon • Chef de Cuisine
Charles Foucault • Sous Chef / Cristian Alvarado • Sous Chef

Our kitchen will gladly accommodate dietary restrictions. Children's offerings are available.
Thoroughly cooking meats, poultry, shellfish & eggs reduces the risk of food borne illness