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bricco trattoria



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♥ antipasti ♥

SWEET POTATO RAVIOLI	9
sage brown butter, crushed hazelnuts & aged balsamic	
CLAMS CASINO	10
charred lemon & bitter greens	
SALT COD FRITTER	8
preserved meyer lemon aioli & arugula	
GRILLED PORTUGUESE OCTOPUS	12
chick pea hummus, piquillo pepper vinaigrette & sesame seeds	
FRESH RHODE ISLAND FRIED CALAMARI	12
lemon caper aioli & arrabiata sauce	
CRISPY SPICE GLAZED PORK BELLY	10
ginger spiced pear conserva & charred Brussels sprouts	
LAMB MEATBALLS (SEPPE FARM)	12
goat cheese, pine nuts, currants & mint	
GOAT CHEESE STUFFED MEDJOOL DATES	8
blood oranges, arugula & vincotto	
GRILLED ARTICHOKE	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, wild boar cacciatorini, Speck, mortadella & grissini	
ARTISINAL CHEESES (FOR TWO)	14
Cave aged cheddar (PA), Arethsa Camembert (CT), Barely buzzed (UTAH), Cabrales (Spain) CT honey, grissini, candied nuts & pineapple marmalade	
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>	
PORCHETTA (ITALIAN ROAST PORK)	16
brussels sprouts, caramelized onions & aged provolone	
CRISPY BUFFALO CHICKEN	17
gorgonzola cream, cubanelle peppers & onions	
HOT SOPPRESSATA	16
tomato, basil & burrata mozzarella	
CRISPY ROSEMARY POTATO	16
Italian bacon, straciatella 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 ♥

SHAVED BRUSSELS SPROUTS & BURRATA MOZZARELLA	10
pears, pine nuts, golden raisins, capers & warm honey	
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 ♥

SQUID INK FETTUCCHINE	22
Maine mussels, octopus, arrabiata, bone marrow & rosemary breadcrumbs	
MY MOM'S SPAGHETTI CARBONARA	18
speck prosciutto, peas, soft onions & Grana Padano	
BAKED RIGATONI	18
sausage, mozzarella, peas, tomato & cream	
CAVATELLI NAPOLITANO	19
braised pork sugo, tomato & Parmigiano Reggiano	
PENNE ALLA VODKA	17
sundried tomatoes, basil, cream & Grana Padano <i>add chicken 19 add shrimp 22</i>	

♥ pasta ♥

LEMON RICCOTA GNOCCHI	21
ragu of wild boar, escarole, white beans, tomato & parmigiano	
LINGUINE DANIELLE	18
Italian bacon, toasted garlic, braised escarole, olio santo & pecorino romano	
GIGANTE "SCARPARELLO STYLE"	22
sweet sausage & roasted chicken ragu, cubanelle peppers, tomato & straciatella mozzarella	
RIGATONI D'ABRUZZO	19
bolognese sauce & fresh ricotta	

♥ entrees ♥

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, pomegranate seeds & crumbled pistachios	
MAINE DIVER SEA SCALLOPS	28
squid ink orzo, nduja, peperonata, green olive vinaigrette & rosemary breadcrumbs	
BRAISED LAMB SHANK	24
Goat cheese polenta, spiced young carrots, Brussels sprouts & lamb au jus	
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 ♥



GRILLED 8 OZ. FILET MIGNON	36
golden potato & gorgonzola gratin, sun choke creamed spinach, young carrots & roasted shallots	
HAND PICKED MAINE LOBSTER RAVIOLI	26
truffle butter, shitake mushrooms, lobster cream & tarragon	

Billy Grant • Chef/Owner | Corey Cannon • Chef de Cuisine
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