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# bricco trattoria



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## antipasti

<b>OUR HOUSEMADE RICOTTA (TO SHARE)</b> local honey, sea salt & grilled pugliese bread	9
<b>GRILLED ARTICHOKEs</b> crushed hazelnuts, saba, lemon	9
<b>ASPARAGUS MILANESE</b> robiolo cheese, soft cooked cage free egg & rosemary breadcrumbs	9
<b>BAKED LITTLE NECK CLAMS</b> Garlic butter, breadcrumbs, lemon & parsley	12
<b>GRILLED STUFFED FRESH RHODE ISLAND CALAMARI</b> saffron rice, green olive vinaigrette & cara car orange	9
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> lemon caper aioli & arrabiata sauce	12
<b>BEEF SHORT RIB &amp; MUSHROOM ARANCINI</b> Shaved Brussels sprouts & shaved pecorino	9
<b>PEPPERED BEEF CARPACCIO</b> pickled mushrooms, arugula, shaved parmigiano, sea salt & lemon	11
<b>LAMB MEATBALLS</b> goat cheese, pine nuts, currants & mint	12
<b>PROSCIUTTO DI PARMA</b> buffalo milk mozzarella, EVO & sea salt	10
<b>SALUMI (FOR TWO)</b> Prosciutto Di Parma, cacciatorini, speck, mortadella with pistachios & grissini	16
<b>ARTISINAL CHEESES (FOR TWO)</b> Aged Gouda (Holland), Robiola (Italy), Barely Buzzed(UTAH), Gorgonzola Rossini (Italy) CT honey, grissini, candied nuts & pineapple conserva	14
<b>ANTIPASTO MISTO (TO SHARE)</b> fire roasted peppers, artichokes, risotto fritters, salumi, fig-gorgonzola crostini, formaggio & pickled mushrooms	17

## artisan pizza

<b>MARGHERITA</b> tomato, mozzarella & basil <i>add prosciutto di parma 17    add speck prosciutto 17</i>	14
<b>HOT CAPICOLA &amp; CRISPY EGGPLANT</b> smoked mozzarella, tomato, sweet & spicy cherries peppers & arugula	16
<b>CRISPY ROSEMARY POTATO</b> italian bacon, stracciatella mozzarella & chili oil	16
<b>ARUGULA</b> fresh tomato, caramelized onion & mozzarella	15
<b>BIANCO</b> goat cheese, ricotta, red onion, pistachio & truffle honey	16
<b>SHRIMP OR GRILLED CHICKEN</b> fresh tomato, olives, mozzarella & basil pesto	17
<b>VEGETARIAN</b> tomato, mozzarella, artichokes, red onion, olives & peppers	16
<b>PEPPERONI</b> tomato, mozzarella, red onion & romano	15
<b>FIG</b> fresh mozzarella, gorgonzola D.O.P., rosemary, prosciutto di parma & arugula salad	16
<b>SAUSAGE</b> tomato, mozzarella, taggiasca olives & romano	16
<b>CAPRICCIOSA</b> artichokes, mushrooms, olives, tomato & prosciutto di parma <i>add soft cooked cage free egg 17</i>	16
<b>TRUFFLE</b> prosciutto, roasted mushroom, fontina & d.o.p. taleggio <i>add soft cooked cage free egg 18</i>	17

## salads

<b>SHAVED LOCAL BRUSSELS SPROUTS</b> lemon vinaigrette, truffled pecorino & crushed hazelnuts	8
<b>TOSCANO</b> , bocconcini mozzarella, olives, tomato, green beans, roasted peppers, warm polenta croutons & balsamic dressing	10
<b>KALE SALAD</b> , speck prosciutto, goat cheese, red onion, crispy chickpeas, cherry tomatoes & "caesar vinaigrette"	10

<b>ROMAINE SALAD</b> , "caesar" creamy garlic dressing	9
<b>BOSTON BIBB</b> red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	9
<b>APPLE SALAD</b> (woodland farm), arugula, shaved fennel, warm pistachio crusted goat cheese & cider vinaigrette	10
<b>BRICCO GREENS</b> fennel, heirloom radish & white balsamic vinaigrette	8

## pasta

<b>MUSHROOM RAVIOLI</b> Spring asparagus, sage butter & truffled pecorino	19
<b>OUR POTATO GNOCCHI</b> ragu of braised lamb shank, tomato, peas & crumbled goat cheese	20
<b>"MY MOM'S" CARBONARA WITH SPAGHETTI</b> speck prosciutto, peas, soft onions & Grana Padano	19
<b>RIGATONI D'ABRUZZO</b> bolognese sauce & fresh ricotta	19
<b>PENNE ALLA VODKA</b> sundried tomatoes, basil, cream & Grana Padano <i>add chicken 19    add shrimp 22</i>	17

## pasta

<b>LEMON RICOTTA GNOCCHI</b> shrimp, zucchini, chili oil & rosemary breadcrumbs	23
<b>BLACK CAVATELLI</b> Cape Cod bay mussels, escarole, white beans, tomato & nduja	21
<b>BAKED RIGATONI</b> sausage, mozzarella, peas, tomato & cream	18
<b>CAVATELLI NAPOLITANO</b> braised pork sugo, tomato & parmigiano reggiano	19
<b>GIGANTE "SCARPARELLO STYLE"</b> sweet sausage & roasted chicken ragu, cubanelle peppers, tomato & stracciatella mozzarella	21

## entrees

<b>MUSTARD GLAZED SALMON</b> warm lentil vinaigrette, green beans, leeks, turnips & beets	27
<b>FENNEL &amp; BLACK PEPPER CRUSTED TUNA</b> ragu of escarole, white beans, tomato & green olive vinaigrette	29
<b>DIVER SEA SCALLOPS</b> mascarpone white polenta, parsnips, young carrots, crispy mortadella & onion au jus	28
<b>FRA DIAVOLO DUSTED NATURAL ROASTED CHICKEN</b> roasted fingerling potatoes, garlicky broccoli & salsa verde	22
<b>GRILLED 12 OZ. ANGUS NY SIRLOIN</b> crispy rosemary potatoes, broccoli rabe & DOP gorgonzola	33
<b>BRAISED LAMB SHANK</b> rutabaga puree, spiced roasted carrots, shaved Brussels sprouts, currants & pine nuts	23

## daily specials

<b>MONDAY</b>	<b>TRADITIONAL MEAT LASAGNE</b> 22 <i>Arugula &amp; shaved Parmigiano</i>
<b>HALF OFF ALL BOTTLES OF WINE (\$100 OR LESS)</b>	
<b>TUESDAY</b>	<b>CRISPY PORK CHOP MILANESE</b> 24 arugula, shaved parmigiano, capers & crispy rosemary potatoes
<b>WEDNESDAY</b>	<b>PISTACHIO CRUSTED RACK OF LAMB</b> 33
<b>THURSDAY</b>	<b>VEAL PARMIGIANO</b> 27 <i>An Italian-American Classic</i>
<b>FRIDAY</b>	<b>TODAY'S FISH</b> MP
<b>SATURDAY</b>	<b>GRILLED 8 OZ FILET MIGNON</b> 36 golden potato puree, charred Brussels sprouts & glazed shallots
<b>SUNDAY</b>	<b>MY AUNT JOSIE'S SUNDAY RAGU</b> 22 short rib, meatballs, hot Italian sausage, broccoli rabe & Anson Mill's polenta