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# bricco trattoria



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## antipasti

<b>CREAMY MAINE LOBSTER SOUP</b> sea salt & EVO	6
<b>OUR HOUSEMADE RICOTTA (TO SHARE)</b> local honey, sea salt & grilled pugliese bread	10
<b>GRILLED ARTICHOKEs</b> crushed hazelnuts, saba, lemon	9
<b>CRISPY FRIED MARYLAND SOFT SHELL CRAB</b> arugula & spicy aioli	12
<b>GRILLED PORTUGUESE OCTOPUS</b> green olive vinaigrette, cara cara orange & smoked paprika	12
<b>MAINE WHITE WATER MUSSELS</b> chorizo, garlic, plum tomato, white beans & crostini	11
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> lemon caper aioli & arrabiata sauce	12
<b>PEPPERED PRIME BEEF CARPACCIO</b> pickled ramps, arugula, shaved parmigiano, capers & EVO	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, wild boar cacciatorini, mortadella, hot coppa & grissini	16
<b>ARTISINAL CHEESES (FOR TWO)</b> Cabot Cheddar (VT), Midnight Moon (California), Barely Buzzed(UTAH), Gorgonzola DOP(Italy) CT honey, grissini, candied nuts & fig jam	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>LOCAL SPINACH &amp; BACON</b> sheep's milk feta, chili oil & rosemary	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>TRATTORIA "WEDGE"</b> gem lettuce, roasted asparagus, radish, bacon, sheep's milk feta & ramp-ranch dressing	10
<b>ROMAINE SALAD</b> "caesar" creamy garlic dressing, croutons & shaved Grana	9
<b>BRICCO GREENS</b> fennel, heirloom radish & white balsamic vinaigrette	8
<b>KALE SALAD</b> speck prosciutto, goat cheese, red onion, crispy chickpeas, cherry tomatoes & "caesar vinaigrette"	10

<b>BOSTON BIBB</b> red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	9
<b>APPLE SALAD</b> arugula, shaved fennel, warm pistachio crusted goat cheese & cider vinaigrette	10
<b>TOSCANO</b> bocconcini mozzarella, olives, tomato, green beans, roasted peppers, warm polenta croutons & balsamic dressing	10

## pasta

<b>ASPARAGUS RAVIOLI</b> ricotta, sage butter, orange zest, parmigiano & crusted hazelnuts	19
<b>LEMON RICOTTA GNOCCHI</b> ragu of braised lamb, minted peas & crumbled goat cheese	22
<b>RIGATONI D'ABRUZZO</b> bolognese sauce & fresh ricotta	19
<b>OUR POTATO GNOCCHI</b> ragu of white veal "bolognese" mushrooms, local ramps & truffled pecorino	22
<b>PENNE ALLA VODKA</b> sundried tomatoes, basil, cream & Grana Padano <i>add chicken 19    add shrimp 22</i>	17

## pasta

<b>FETTUCINE</b> shrimp, zucchini, ramp pesto & rosemary-pistachio breadcrumbs	24
<b>"MY MOM'S" CARBONARA WITH SPAGHETTI</b> speck prosciutto, peas, soft onions & Grana Padano	19
<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> Florida corn ragu, zucchini & green beans	27
<b>DIVER SEA SCALLOPS</b> local sunchoke puree, asparagus & marinated beets	28
<b>FENNEL &amp; BLACK PEPPER CRUSTED TUNA</b> ragu of escarole, white beans, tomato & green olive vinaigrette	29
<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>GRILLED 8OZ. FILET MIGNON</b> golden potato puree, glazed shallots & Anderson Farms buttery spinach	36
<b>BRAISED DOMESTIC LAMB SHANK</b> heirloom goat cheese polenta, spiced thumbelina carrots & spring peas	25

## daily specials

<b>MONDAY</b>	<b>TRADITIONAL MEAT LASAGNE</b>	<b>22</b>
	<b>HALF OFF ALL BOTTLES OF WINE (\$100 OR LESS)</b>	
<b>TUESDAY</b>	<b>PORK CHOP MILANESE</b>	<b>24</b>
<b>WEDNESDAY</b>	<b>PISTACHIO CRUSTED RACK OF LAMB</b>	<b>33</b>
	Australian lamb, crispy rosemary potatoes & broccoli rabe	
<b>THURSDAY</b>	<b>VEAL PARMIGIANO</b>	<b>27</b>
	An Italian-American Classic	
<b>FRIDAY</b>	<b>JUMBO WHITE SHRIMP &amp; SAUTEED VEAL</b>	<b>32</b>
	<i>scampi style with spring vegetables</i>	
<b>SATURDAY</b>	<b>GRILLED 8OZ. FILET MIGNON</b>	<b>36</b>
<b>SUNDAY</b>	<b>CHICKEN MARSALA</b>	<b>28</b>

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