



Follow us on Instagram  
@briccotrattoria

# bricco trattoria



contact michelle@billygrant.com

## antipasti

<b>FRIED SHISHITO PEPPERS FROM GUTT FARM</b>	10
grilled pugliese bread, red wine vinaigrette & shaved parmigiano	
<b>LITTLE SWEET CORN &amp; COLDEN ZUCCHINI ARANCINI</b>	10
heirloom cherry tomatoes & basil	
<b>PROSCIUTTO WRAPPED FRESH FIGS</b>	8
goat cheese stuffed, arugula, fig vincotto & crushed hazelnuts	
<b>OUR HOUSEMADE RICOTTA (TO SHARE)</b>	10
local honey, sea salt & grilled pugliese bread	
<b>GRILLED PORTUGUESE OCTOPUS</b>	12
green olive vinaigrette & smoked paprika	
<b>MAINE WHITE WATER MUSSELS</b>	11
garlic, plum tomato, white beans & crostini	
<b>FRESH RHODE ISLAND FRIED CALAMARI</b>	12
lemon caper aioli & arrabiata sauce	
<b>BRESAOLA BEEF CARPACCIO</b>	11
arugula, shaved parmigiano, pickled mushrooms, capers & EVO	
<b>LAMB MEATBALLS</b>	12
goat cheese, pine nuts, currants & mint	
<b>PROSCIUTTO DI PARMA</b>	10
buffalo milk mozzarella, EVO & sea salt	
<b>SALUMI (FOR TWO)</b>	16
Prosciutto Di Parma, bresaola, wild boar cacciatorini, salami picante & grissini	
<b>ARTISINAL CHEESES (FOR TWO)</b>	14
Parmigiano Reggiano (Italy), Humboldt Fog (CA), Barely Buzzed (UTAH), Gorgonzola DOP (ITALY) CT honey, grissini, candied nuts & fig jam	
<b>ANTIPASTO MISTO (TO SHARE)</b>	17
fire roasted peppers, artichokes, risotto fritters, salumi, fig-gorgonzola crostini, formaggio & eggplant caponata	

## artisan pizza

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

## salads

<b>CT HEIRLOOM TOMATOES &amp; CRISPY FRIED EGGPLANT</b>	10
burrata mozzarella, basil & cabernet vinaigrette	
<b>BOSTON BIBB</b>	9
red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
<b>BRICCO GREENS</b>	8
fennel, heirloom radish & white balsamic vinaigrette	
<b>ROMAINE SALAD</b>	9
"caesar" creamy garlic dressing, croutons & shaved Grana	

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

## pasta

<b>OUR POTATO GNOCCHI</b>	21
ragu of white veal, mushrooms, peas & truffle butter	
<b>SUMMER RAVIOLI</b>	17
quattro formaggio, heirloom tomato sugo & basil	
<b>RIGATONI D'ABRUZZO</b>	19
bolognese sauce & fresh ricotta	
<b>"MY MOM'S" CARBONARA WITH SPAGHETTI</b>	19
speck prosciutto, peas, soft onions & castelmagno cheese	
<b>PENNE ALLA VODKA</b>	17
sundried tomatoes, basil, cream & Grana Padano	
<i>add chicken 19    add shrimp 22</i>	

## pasta

<b>SPAGHETTI &amp; LUMP CRAB</b>	23
heirloom tomatoes, calabrian chili, basil & breadcrumbs	
<b>MEZZE PENNE (NORMA STYLE)</b>	17
melted millionaire eggplant, smoke tomato ragu, pine nuts, basil pesto & ricotta salata	
<b>BAKED RIGATONI</b>	18
sausage, mozzarella, peas, tomato & cream	
<b>CAVATELLI NAPOLITANO</b>	19
braised pork sugo, tomato & parmigiano Reggiano	
<b>GIGANTE RIGATONI</b>	21
sweet sausage, broccoli rabe, white beans, tomato & stracciatella mozzarella	

## entrees

<b>MUSTARD GLAZED SALMON</b>	27
braised spinach, farro & marinated beets	
<b>FENNEL &amp; BLACK PEPPER CRUSTED TUNA</b>	29
chianti dressed summer beans, olive oil potatoes, peperonata & green olive vinaigrette	
<b>DIVER SEA SCALLOPS</b>	28
Gutt Farm corn ragu, fregola, zucchini, sun gold tomatoes & tarragon	
<b>CRISPY PORK CHOP MILANESE</b>	25
arugula salad, heirloom tomatoes, capers & charred lemon	
<b>FRA DIAVOLO DUSTED NATURAL ROASTED CHICKEN</b>	22
garlicky broccoli, roasted fingerling potatoes & salsa verde	
<b>MY AUNT JOSIE'S SUNDAY RAGU</b>	22
beef short rib, hot Italian sausage, meatballs, broccoli rabe & heirloom polenta	
<b>GRILLED 12 OZ. CAB NY SIRLOIN</b>	33
crispy rosemary potatoes, fried Gutt Farm Jimmy Nardello peppers, DOP gorgonzola & aged balsamic vinegar	

## daily specials

<b>MONDAY</b>	<b>TRADITIONAL MEAT LASAGNE</b>	22
Arugula salad & shaved Parmigiano		
<b>HALF OFF ALL BOTTLES OF WINE (\$100 OR LESS)</b>		
<b>TUESDAY</b>	<b>JUMBO GULF SHRIMP AND CORN RISOTTO</b>	27
heirloom cherry tomatoes & basil		
<b>WEDNESDAY</b>	<b>PISTACHIO CRUSTED DUCK BREAST</b>	29
local spinach, fingerling potatoes, spiced sugar plum sauce & Glastonbury pears		
<b>THURSDAY</b>	<b>VEAL PARMIGIANO</b>	28
An Italian-American Classic		
<b>FRIDAY</b>	<b>ROASTED BRANZINO</b>	MP
<b>SATURDAY</b>	<b>GRILLED 8oz. FILET MIGNON</b>	36
<b>SUNDAY</b>	<b>OUR BAKED EGGPLANT</b>	22
Quattro formaggio, tomato sugo & basil pesto		

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