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bricco trattoria



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antipasti

MINESTRA SOUP	6
roast chicken, cage free egg, escarole & pasta	
GOAT CHEESE STUFFED MEDJOL DATES	8
blood oranges, arugula & vincotto	
CRISPY SPICE GLAZED PORK BELLY	10
pineapple & kumquat jam, winter citrus & pistachio	
LAMB MEATBALLS (SEPPE FARM)	12
goat cheese, pine nuts, currants & mint	
CLAMS CASINO	10
charred lemon & bitter greens	
SALT COD FRITTER	8
lemon aioli & arugula	
GRILLED PORTUGUESE OCTOPUS	12
chick pea hummus, piquillo pepper vinaigrette & sesame seeds	
MAINE WHITE WATER MUSSELS	11
garlic, plum tomato, white beans & crostini	
FRESH RHODE ISLAND FRIED CALAMARI	12
lemon caper aioli & arrabiata sauce	
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, coppa, wild boar cacciatorini, Speck, mortadella & grissini	
ARTISINAL CHEESES (FOR TWO)	14
Cave aged cheddar (PA), Humboldt Fog (CA), Barely buzzed (UTAH), DOP Gorgonzola (Italy) CT honey, grissini, candied nuts & pineapple marmalade	
ANTIPASTO MISTO (TO SHARE)	17
fire roasted peppers, artichokes, risotto fritters, salumi, fig-gorgonzola crostini, formaggio & eggplant caponata	

artisan pizza

MARGHERITA	14
tomato, mozzarella & basil	
<i>add prosciutto di parma 17 add speck prosciutto 17</i>	
CRISPY BUFFALO CHICKEN	17
gorgonzola cream, cubanelle peppers & onions	
PORCHETTA (ITALIAN ROAST PORK)	16
brussels sprouts, caramelized onions & aged provolone	
HOT SOPPRESSATA	16
tomato, basil & burrata mozzarella	
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

SHAVED BRUSSELS SPROUTS & BURRATA MOZZARELLA	10
local 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
speck prosciutto, goat cheese, red onion, crispy chickpeas, cherry tomatoes & "caesar vinaigrette"	

pasta

SWEET POTATO RAVIOLI	17
Sage brown butter, crushed hazelnuts & aged balsamic	
LUMACHE	22
red wine braised octopus, scungilli, arrabiata, nduja & rosemary breadcrumbs	
LINGUINE	20
Swordfish, braised escarole, capers, Sicilian olives, tomato & EVO	
BAKED RIGATONI	18
sausage, mozzarella, peas, tomato & cream	
PENNE ALLA VODKA	17
sundried tomatoes, basil, cream & Grana Padano	
<i>add chicken 19 add shrimp 22</i>	

pasta

OUR POTATO GNOCCHI	20
beef short rib & tomato ragu, mushrooms, bone marrow butter & truffled pecorino	
MY MOM'S SPAGHETTI CARBONARA	18
speck prosciutto, peas, soft onions & Grana Padano	
GIGANTE RIGATONI	20
ragu of braised duck leg, broccoli rabe, golden raisins, crunchy almonds & stracciatella mozzarella	
CAVATELLI NAPOLITANO	19
braised pork sugo, tomato & Parmigiano Reggiano	
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, peperonata, green olive vinaigrette & rosemary breadcrumbs	
BRAISED LAMB SHANK	24
local sunchoke puree, spiced young carrots, turnips, Brussels sprouts, pine nuts & lamb au jus	
FRA DIAVOLO ROASTED ALL NATURAL CHICKEN	23
garlicky broccoli, heirloom polenta & 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	CHICKEN PARMIGIANO 24
	cavatelli napolitano
HALF OFF ALL BOTTLES OF WINE (\$100 OR LESS)	
TUESDAY	TUSCAN POT ROAST 24
WEDNESDAY	PISTACHIO CRUSTED DUCK BREAST 29
THURSDAY	VEAL PARMIGIANO 28
	An Italian American classic
FRIDAY	ZUPPE DE PESCE 28
SATURDAY	GRILLED 8OZ. FILET MIGNON 36
	truffled potato puree, brussels sprouts, roasted shallot & red wine sauce
SUNDAY	TRADITIONAL MEAT LASAGNA 22
	arugula & shaved Parmigiano

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