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bricco trattoria



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antipasti

DOMESTIC PORCINI MUSHROOMS	9
arugula, fig jam & aged balsamic vinegar	
SOFT EGG RAVIOLO	7
spring asparagus & truffled pecorino	
MYSTIC CHEESE CO. "MELVILLE"	8
warm on bruschetta, local strawberries & truffle honey	
GRILLED ARTICHOKEs	9
crushed hazelnuts, saba, parmigiano & lemon	
OUR HOUSEMADE RICOTTA (TO SHARE)	10
local honey, sea salt & grilled pugliese bread	
MAINE WHITE WATER MUSSELS	11
chorizo, white beans, white wine & plum tomato	
GRILLED PORTUGUESE OCTOPUS	12
Italian lentil vinaigrette, charred lemon & salsa verde	
FRESH RHODE ISLAND FRIED CALAMARI	12
lemon caper aioli & arrabiata sauce	
CARPACCIO OF PRIME BEEF	11
black pepper crust, arugula, pickled ramps & parmigiano	
LAMB MEATBALLS (SEPPE FARM)	12
goat cheese, pine nuts, currants & mint	
PROSCIUTTO DI PARMA	10
burrata mozzarella, EVO & sea salt	
SALUMI (FOR TWO)	16
Prosciutto Di Parma, bresaola, cacciatorini, finocchiona & grissini	
ARTISINAL CHEESES (FOR TWO)	14
aged Gouda (Holland), Arethusa Farms Camembert (CT), Tea Hive (UTAH), smoked gorgonzola (CA) CT honey, grissini, house made jam	
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>	
PORCINI AND PANNA	16
tomato cream, domestic porcini mushrooms, prosciutto & arugula	
BROCCOLI RABE & SWEET ITALIAN SAUSAGE	16
roasted peppers, provolone & basil	
CRISPY BUFFALO CHICKEN	17
gorgonzola cream, cubanelle peppers & onions	
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

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

pasta

LINGUINE CLEMENTE	23
shrimp, pancetta, escarole, white beans, green olives, capers, tomato & rosemary breadcrumbs	
SPAGHETTI AND FRESH ENGLISH PEAS	17
Prosciutto di Parma, cage free egg yolk, black pepper & pecorino	
FETTUCCHINE & DOMESTIC PORCINI MUSHROOMS	20
parsley, white wine, truffle butter & pecorino	
MY GRANDMOTHER'S RAVIOLI	18
roasted chicken, prosciutto, sage butter, tomato & parmigiano	
BAKED RIGATONI	19
sausage, mozzarella, peas, tomato & cream	

pasta

CARROT & RICOTTA GNUDI	20
fresh spinach from Anderson farm, sage brown butter, crushed hazelnuts, aged balsamic vinegar & ricotta salata	
CAVATELLI NAPOLITANO	19
braised pork sugo, tomato & Parmigiano Reggiano	
GIGANTE	20
ragu of braised lamb, broccoli rabe, olives, capers San Marzano tomatoes & crumbled goat cheese	
RIGATONI D'ABRUZZO	19
bolognese sauce & fresh ricotta	
PENNE ALLA VODKA	17
sundried tomatoes, basil, cream & Grana Padano	
<i>add chicken 19 add shrimp 23</i>	

entrees

PAN ROASTED MARYLAND SOFT SHELL CRABS	28
local asparagus, roasted potatoes & lemon caper white wine sauce	
FENNEL & BLACK PEPPER CRUSTED TUNA	29
warm artichoke, white bean & braised escarole stew, spring vegetables & green olive vinaigrette	
HONEY MUSTARD GLAZED SALMON	27
green beans, melted leeks, lentil vinaigrette & marinated beets	
MAINE DIVER SEA SCALLOPS	28
truffled sweet pea & mushroom risotto	
FRA DIAVOLO ROASTED ALL NATURAL CHICKEN	23
spinach from Anderson Farms, roasted spring onions, golden potato puree & warm honey	
MY AUNT JOSIE'S SUNDAY RAGU	22
beef short rib, hot Italian sausage, meatballs, broccoli & heirloom polenta	
GRILLED 12 OZ. CAB NY SIRLOIN	33
crispy rosemary potatoes, broccoli rabe, DOP gorgonzola & aged balsamic vinegar	

daily specials

MONDAY	OUR BAKED EGGPLANT 20
	quattro formaggi, basil & pesto
HALF OFF ALL BOTTLES OF WINE (\$100 OR LESS)	
TUESDAY	MY MOM'S MEATLOAF 21
WEDNESDAY	PISTACHIO CRUSTED LAMB CHOPS 33
	goat cheese polenta, broccoli rabe & golden raisins
THURSDAY	VEAL PARMIGIANO 28
	An Italian American classic
FRIDAY	TONIGHTS FISH MP
SATURDAY	GRILLED CAB 14OZ RIBEYE 38
SUNDAY	CRISPY PORK CHOP MILANESE 22

****DAILY SPECIALS SUBJECT TO CHANGE****

Billy Grant • Chef-Owner / Corey Cannon • Chef de Cuisine
Charles Foucault • Sous Chef / Cristian Alvarado • Sous Chef
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