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bricco trattoria



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antipasti

ZUCCHINI PARMIGIANO SOUP	6
pastina, Parmigiano Reggiano & EVO	
GRILLED ARTICHOKE	9
crushed hazelnuts, saba, parmigiano & lemon	
MYSTIC CHEESE CO. "MELVILLE"	8
warm on bruschetta, local blueberries & truffle honey	
GORGONZOLA STUFFED BLACK MISSION FIGS	10
prosciutto wrapped, marcona almonds & arugula	
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), Truffled Pecorino (Italy), Tea Hive (UTAH), Gorgonzola crusted Goat Cheese (MA) CT honey, grissini, house made jam	
ANTIPASTO MISTO (TO SHARE)	17
fire roasted peppers, artichokes, risotto fritters, salumi, fig-gorgonzola crostini, formaggio & marinated olives	

artisan pizza

MARGHERITA	14
tomato, mozzarella & basil	
<i>add prosciutto di parma 17 add speck prosciutto 17</i>	
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

MY GRANDMOTHER'S RAVIOLI	18
roasted chicken, prosciutto, sage butter, tomato & Parmigiano Reggiano	
"MY MOM'S" FETTUCCHINE CARBONARA	18
speck prosciutto, peas, soft onions & Grana Padano	
GNOCCHI ALLA NORMA	19
San Marzano tomatoes & local eggplant stew, smoked mozzarella, basil pesto & cherry tomatoes	
CAVATELLI NAPOLITANO	19
braised pork sugo, tomato & Parmigiano Reggiano	

pasta

ORECCHIETTE	19
chicken sausage, broccoli, white beans, garlic butter & pecorino romano	
RIGATONI D'ABRUZZO	19
bolognese sauce & fresh ricotta	
BAKED RIGATONI	19
sausage, mozzarella, peas, tomato & cream	
PENNE ALLA VODKA	17
sundried tomatoes, basil, cream & Grana Padano	
<i>add chicken 19 add shrimp 23</i>	

entrees

PAN ROASTED EASTERN HALIBUT	30
local spinach, artichokes, young carrots, capers & lemon butter white wine sauce	
FENNEL & BLACK PEPPER CRUSTED TUNA	29
Glastonbury farms zucchini caponata, olive oil potatoes, marinated string beans & green olive vinaigrette	
HONEY MUSTARD GLAZED SALMON	27
green beans, melted leeks, lentil vinaigrette & marinated beets	
MAINE DIVER SEA SCALLOPS	28
Jersey corn ragu & marinated cherry tomatoes	
FRA DIAVOLO ROASTED ALL NATURAL CHICKEN	23
broccoli from Gutt Farm, salt roasted fingerling potatoes, red wine vinegar & salsa verde	
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	

daily specials

MONDAY	BAKED EGGPLANT	20
quattro formaggio, basil & pesto		
HALF OFF ALL BOTTLES OF WINE (\$100 OR LESS)		
TUESDAY	LINGUINE & FRESHLY SHUCKED CLAMS	24
WEDNESDAY	SPICE RUBBED SKIRT STEAK	22
THURSDAY	VEAL PARMIGIANO	28
An Italian American Classic		
FRIDAY	TONIGHT'S FISH	MP
SATURDAY	FILET MIGNON	36
SUNDAY	CRISPY PORK CHOP MILANESE	24

****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