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# bricco trattoria



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## antipasti

<b>CREAMY TOMATO SOUP</b> Italian sausage, goat cheese & EVO	6	<b>GRILLED ARTICHOKE</b> crushed hazelnuts, saba, lemon	9
<b>SMOKED SALMON FLATBREAD</b> lemon, ricotta, red onion, capers & arugula salad	11	<b>LAMB MEATBALLS (SEPPE FARM)</b> goat cheese, pine nuts, currants & mint	13
<b>STEAMED CAPE COD MUSSELS</b> nduja, white beans, plum tomato & garlic crostini	12	<b>PROSCIUTTO DI PARMA</b> burrata mozzarella, EVO & sea salt	10
<b>GRILLED PORTUGUESE OCTOPUS</b> olive oil potatoes, sweet peppers & green olive vinaigrette	12	<b>SALUMI (FOR TWO)</b> Prosciutto Di Parma, speck, coppa, wild boar cacciatore & grissini	16
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> lemon caper aioli & arrabiata sauce	12	<b>ARTISINAL CHEESES (FOR TWO)</b> Nancy's Camembert (NY), Clothbound Cheddar (PA), Barely Buzzed (UTAH), Rogue River Gorgonzola (OR) CT honey, grissini & fig jam	14
<b>WARM BEETS &amp; CAMBOZOLA CHEESE BRUSCHETTA</b> marcona almonds & hot honey	9	<b>ANTIPASTO MISTO (TO SHARE)</b> fire roasted peppers, artichokes, risotto fritters, salumi, fig-gorgonzola crostini, formaggio & marinated olives	18
<b>OUR HOUSEMADE RICOTTA (TO SHARE)</b> local honey, sea salt & grilled pugliese bread	10		

## salads

<b>SHAVED BRUSSELS SPROUTS</b> cranberries, apples, pumpkin seeds & autumn vinaigrette	8	<b>KALE</b> bacon, goat cheese, red onion, crispy chickpeas, cherry tomatoes & "caesar vinaigrette"	10
<b>ROMAINE</b> "caesar" creamy garlic dressing, croutons & shaved Grana	9	<b>BOSTON BIBB</b> red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	9
<b>BRICCO GREENS</b> fennel, heirloom radish & white balsamic vinaigrette	8	<b>APPLE &amp; ARUGULA</b> 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>HAND MADE GARGANELLE</b> house made chicken sausage, broccoli rabe, cannellini beans, tomato & pecorino romano	19	<b>LINGUINE CLEMENTE</b> shrimp, Italian bacon, escarole, white beans, evoo & rosemary breadcrumbs	23
<b>BRAISED BEEF SHORT RIB RAVIOLI</b> sage butter, mushrooms, shaved Brussels sprouts, parmigiano & crispy shallots	22	<b>CAVATELLI NAPOLITANO</b> braised pork sugo, tomato & Parmigiano Reggiano	20
<b>BAKED ORECCHIETTE</b> garlicky broccoli, pesto cream, herb bread crumbs & goat cheese	19	<b>PENNE WITH GRILLED CHICKEN</b> Capers, olives, plum tomatoes & Grana Padano	20
<b>"MY MOM'S" SPAGHETTI CARBONARA</b> speck prosciutto, peas, soft onions & castelmagno	19	<b>BAKED RIGATONI</b> sausage, mozzarella, peas, tomato & cream	19
<b>RIGATONI D'ABRUZZO</b> bolognese sauce & fresh ricotta	19	<b>PENNE ALLA VODKA</b> sundried tomatoes, basil, cream & Grana Padano <i>add chicken 19 add shrimp 23</i>	17

*\*Whole Wheat Penne and 100% Organic Gluten Free Penne Available by Request\**

## pizza

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

## signature steaks

*All of our grilled steaks are Certified Angus Beef and served with glazed cipollini onions, red wine sauce and your choice of 2 sides.*

<b>12 OZ. NY SIRLOIN</b>	<b>34</b>
<b>8 OZ. CENTER CUT FILET MIGNON</b>	<b>39</b>
<b>14 OZ. RIBEYE</b>	<b>38</b>

**ADD CRABMEAT STUFFED JUMBO SHRIMP 10 EACH**

- golden potato puree
- heirloom polenta
- crispy rosemary potatoes
- broccoli rabe
- spiced roasted Brussels sprouts
- local green beans
- forest mushroom ragu
- parmigiano creamed spinach

## entrees

<b>CRABMEAT STUFFED BAKED JUMBO SHRIMP</b> white colossal shrimp, tender spinach, preserved lemon & tarragon butter sauce	32
<b>BREADCRUMB CRUSTED EASTERN COD</b> olive oil potatoes, broccoli rabe & olive vinaigrette	22
<b>MAINE DIVER SEA SCALLOPS</b> sunchoke puree, winter citrus, charred Brussels sprouts & pistachio	29
<b>HONEY MUSTARD GLAZED SALMON</b> green beans, lentil vinaigrette & marinated beets	27
<b>VEAL PARMIGIANO</b> house made cavatelli, braised pork sugo & fresh mozzarella	28
<b>BELL &amp; EVANS ALL NATURAL ROASTED CHICKEN</b> parmigiano creamed spinach, forest mushrooms, fingerling potatoes, roasted chicken au jus	24
<b>MY AUNT JOSIE'S SUNDAY RAGU</b> beef short rib, hot Italian sausage, meatballs, broccoli rabe & heirloom polenta	22