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# bricco trattoria



Voted "BEST CATERER"  
- Hartford Magazine  
Contact  
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## antipasti

<b>GRILLED ARTICHOKE</b> crushed hazelnuts, saba, lemon	9	<b>OUR LAMB MEATBALLS</b> goat cheese, pine nuts, currants & mint	12
<b>CRISPY EGGPLANT FRIES</b> arrabiata sauce & parmigiano	7	<b>PROSCIUTTO DI PARMA</b> buffalo milk mozzarella, EVO & sea salt	10
<b>TOMATO SMOKED MOZZARELLA ARANCINI</b> arrabiata sauce, arugula, parmigiano	8	<b>SALUMI (FOR TWO)</b> Prosciutto Di Parma, wild boar cacciatorini, mortadella, speck & grissini	16
<b>OUR HOUSE MADE RICOTTA</b> (to share) local honey, sea salt, herbs & grilled pugliese bread	9	<b>ARTISINAL CHEESES (FOR TWO)</b> Cabot Cheddar (VT), Midnight Moon (California), Barely Buzzed(UTAH), Gorgonzola DOP(Italy) CT honey, grissini, candied nuts & fig jam	14
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> lemon caper aioli & arrabiata sauce	12	<b>ANTIPASTO MISTO (TO SHARE)</b> fire roasted peppers, artichokes, risotto fritters, salumi, fig-gorgonzola crostini, formaggio & pickled mushrooms	17
<b>CARPACCIO OF PORTUGUESE OCTOPUS</b> green olive vinaigrette, sea salt & arugula	12		
<b>MAINE WHITE WATER MUSSELS</b> white beans, tomatoes, chorizo & garlicky crostini	11		

## salads & big salads

<b>BRICCO GREENS</b> fennel, heirloom radish & white balsamic vinaigrette	8	<b>TOSCANO SALAD</b> fresh bocconcini mozzarella, olives, tomato, green beans, roasted peppers, polenta croutons & balsamic vinaigrette	10
<b>ROMAINE SALAD</b> "caesar" creamy garlic dressing, croutons & shaved parmigiano	9	<b>APPLE &amp; ARUGULA SALAD</b> shaved fennel, warm pistachio goat cheese & cider vinaigrette	10
<b>BOSTON BIBB</b> red onion, cucumber, sundried tomatoes, pine nut, gorgonzola & lemon vinaigrette	9	<b>KALE SALAD</b> crispy prosciutto, goat cheese, onions, garlic croutons, rosemary & "caesar vinaigrette"	10

\*Add grilled chicken \$5 \*Add grilled shrimp \$7 \*Add grilled steak \$11 \*Add honey mustard glazed salmon \$8  
\*Add diver sea scallops \$12 \*Add our meatballs \$6

## Sandwiches & entrees

<b>WHOLE WHEAT ROASTED CHICKEN WRAP</b> kale, tomato, pancetta, red onion & guacamole	11	<b>WARM TURKEY SANDWICH</b> multigrain bread, cheddar cheese, fig jam, apple & arugula	11
<b>OUR CHICKEN CUTLET GRINDER</b> fried peppers, plum tomato sauce & provolone	14	<b>HOUSE GROUND LAMB BURGER</b> lettuce, tomato, goat cheese, spicy aioli & crispy eggplant fries	14
<b>HOT CAPICOLA &amp; CRISPY EGGPLANT</b> smoked mozzarella, cherry peppers, tomato sauce, arugula & Portuguese roll	12	<b>CRISPY CHICKEN MILANESE</b> fingerling potato, red onion, roasted pepper & arugula	16
<b>LOBSTER GRILLED CHEESE SANDWICH</b> chunked lobster, havarti, fries & Italian greens	16	<b>HONEY MUSTARD GLAZED SALMON</b> green beans & lentil vinaigrette	16
<b>BRICCO BURGER</b> onion jam, melted gorgonzola, tomato, fries & Italian greens	12	<b>GRILLED HANGER STEAK</b> crispy rosemary potatoes, broccoli rabe & sea salt	18

## pasta

<b>PENNE WITH GRILLED CHICKEN</b> capers, olives, plum tomatoes & Grana Padano	15	<b>GIGANTE "SCARPARELLO STYLE"</b> sweet sausage & roasted chicken ragu, cubanelle peppers, tomato & stracciatella mozzarella	17
<b>CAVATELLI NAPOLITANO</b> braised pork sugo, tomato & Parmigiano	16	<b>RIGATONI D'ABRUZZO</b> bolognese sauce & fresh ricotta	15
<b>BAKED RIGATONI</b> sausage, mozzarella, peas, tomato & cream	16	<b>"MY MOM'S" CARBONARA WITH SPAGHETTI</b> speck prosciutto, peas, soft onions & Grana Padano	16
<b>LINGUINE CLEMENTE</b> Shrimp, toasted garlic, pancetta, escarole, white beans, tomato & pine nuts	18	<b>PENNE ALLA VODKA</b> sundried tomatoes, basil, cream & Grana add chicken 15      add shrimp 17	13

Whole Wheat Pasta Available by Request\*

\*100% Organic Gluten Free Penne Available by Request\*

## pizza

<b>MARGHERITA</b> , tomato, mozzarella & basil add Speck Prosciutto 3      add Prosciutto Di Parma 3	14	<b>SHRIMP OR GRILLED CHICKEN</b> tomato, olives, mozzarella & basil pesto	17
<b>VEGETARIAN</b> , tomato, mozzarella, Romano, artichoke hearts, red onion, taggiasca olives & local bell peppers	14	<b>ARUGULA</b> , fresh tomato, caramelized onion & mozzarella	15
<b>POTATO</b> , pancetta, rosemary & smoked mozzarella	16	<b>FIG</b> , fresh mozzarella, D.O.P. Gorgonzola, rosemary, Prosciutto di Parma & arugula salad	16
<b>BIANCO</b> , goat cheese, red onion, pistachio & truffle honey	16	<b>CAPRICCIOSA</b> , mushrooms, olives, plum tomatoes & Prosciutto di Parma add soft cooked cage free egg 17	16
<b>PEPPERONI</b> , tomato, mozzarella, red onion & Romano	15	<b>TRUFFLE</b> , speck prosciutto, roasted mushroom, fontina & D.O.P. Taleggio	17
<b>SAUSAGE</b> , tomato, mozzarella, taggiasca olives & Romano	16		

\*Kids Pizza Offerings & Portions Always Available Upon Request\*

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