

# bricco trattoria

now accepting reservations for parties of all sizes

## antipasti

SOUP, composed daily	6
FRIED CALAMARI, lemon aioli & arrabiata sauce	10
ARTICHOKE & ZUCCHINI FRITTO MISTO, lemon caper aioli	8
OUR HOUSE MADE RICOTTA (to share) truffle oil, sea salt, herbs & grilled pugliese bread	9
BRUSCHETTA, <i>Gutt Farm</i> pepperonata, buffalo milk mozzarella & basil pesto	8
CHILLED OCTOPUS & SCUNGILLI (CALABRESE STYLE), lemon, EVO & parsley	11
STEAK TARTARE PIEDMONTESE, hazelnuts, truffle & lemon	11
LAMB & GOAT CHEESE MEATBALLS pine nuts, currants & mint	10
PROSCIUTTO DI PARMA, mozzarella di buffalo, EVO & cracked black pepper	10
RED GRAPE, ROSEMARY & GOAT CHEESE FLATBREAD	6
LOCAL ARTISANAL CHEESE (for two) Clothbound Cheddar (VT), Midnight Moon (CA), Great Hill Blue (MA) & American Camembert (NY) with local honey & plum jam	14
SALUMI (for two) hot coppa, sopressata, speck prosciutto & wild boar cacciatorini	16
SALUMI & CHEESE BOARD (for two)	18
ANTIPASTO MISTO (for two) salumi, formaggio, marinated artichokes, eggplant capponata & risotto fritters	16

## artisan pizza

MARGHERITA, tomato mozzarella & basil	14
add Speck Prosciutto 3 add Prosciutto Di Parma 3	
POTATO, pancetta, rosemary & smoked mozzarella	16
BIANCO, goat cheese, red onion, pistachio & truffle honey	16
FARMSTAND MARGHERITA, <i>Gutt Farm</i> tomatoes, fresh ricotta & basil pesto	14
PEPPERONI, tomato, mozzarella, red onion & Romano	15
SHRIMP OR GRILLED CHICKEN, peppers, olives, mozzarella & basil pesto	17
FIG, fresh mozzarella, Gorgonzola DOP, rosemary, Prosciutto di Parma & arugula salad	16
SAUSAGE, tomato, mozzarella, taggiasca olives & Romano	14
PANNA, tomato, prosciutto Di Parma & arugula	17
ARUGULA, fresh tomato, caramelized onion & mozzarella	15
NAPOLETANA, tomatoes, capers, hot peppers, olives, oregano, with or without anchovies	15
CAPRICCOSA, mushrooms, olives, plum tomatoes, Prosciutto di Parma	15
add soft cooked cage free egg	16
TRUFFLE, speck prosciutto, roasted mushroom, Fontina & Tallegio DOP	17
add soft cooked cage free egg	18

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

## salads

BRICCO GREENS, fennel, heirloom radish, & white balsamic vinaigrette	7	TOSCANO SALAD, fresh mozzarella bocconcini, olives, tomato green beans, warm polenta croutons & balsamic vinaigrette	9
BOSTON BIBB, red onion, cucumber, dried tomatoes, pine nut & gorgonzola lemon vinaigrette	8	ROMAINE & ESCAROLE, "caesar" creamy garlic dressing	7
HEIRLOOM TOMATOES ( <i>Little Acres Farm, Glastonbury, CT</i> ) fresh basil & champagne vinaigrette	8	APPLE & ARUGULA SALAD, shaved fennel, warm pistachio goat cheese & cider vinaigrette	9

## pasta

SUMMER SQUASH & RICOTTA RAVIOLI, amaretti, hazelnuts & sage brown butter	app 8	lunch 16
OUR POTATO GNOCCHI ALLA PORTOFINO <i>Gutt Farm</i> eggplant, basil pesto, heirloom cherry tomato & fresh chilies	18	
BLACK CAVATELLI, shrimp, calamari, scungili, arrabiata sauce & garlic crumbs	18	
CAVATELLI NAPOLITANO, braised pork sugo ( <i>Rowland Farm</i> ) & parmigiano	15	

*\*Whole Wheat Pasta Available by Request\**

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

## pasta

SPAGHETTI POMODORO, <i>Little Acres</i> heirloom tomatoes, basil, ricotta salata & bread crumbs	14
PENNE WITH GRILLED CHICKEN, capers, olives, plum tomatoes & Grana Padano	15
RIGATONI D'ABRUZZO, bolognese sauce & fresh ricotta	14
BAKED RIGATONI, sausage, mozzarella, peas, tomato & cream	14
"MY MOMS" SPAGHETTI CARBONARA, speck prosciutto, peas, soft onions & Grana Padano	13
PENNE ALA VODKA, sun-dried tomatoes, basil cream & Grana	13
add shrimp	16
add chicken	15

## entrees & panini

TOSCANO GRILLED CHICKEN SALAD, fresh mozzarella bocconcini, olives, tomato, green beans, warm polenta croutons & balsamic vinaigrette	14	GRILLED LOBSTER & CHEESE SANDWICH, <i>*AS SEEN ON THE OPRAH SHOW*</i> chunked lobster, havarti & house made fries	16
ORGANIC BLACK PEARL SALMON, <i>Gutt Farm</i> zucchini, roasted potatoes & heirloom cherry tomatoes	16	CHICKEN CUTLET PANINI, pesto, fresh tomato, goat cheese, arugula & bean salad	9
GEORGES BANK SEA SCALLOPS, <i>Gutt Farm</i> corn ragu & chorizo	17	ROASTED TURKEY BLT PANINI, basil aioli, arugula & bean salad	9
BRICCO BURGER, onion jam, melted Gorgonzola, tomato, house made fries & Melissa salad	11	PROSCIUTTO & SOPRESSATA PANINI, fresh tomato, fresh mozzarella, basil, arugula & bean salad	9

Billy Grant • Chef/Owner | Corey Cannon • Chef de Cuisine | Armen Poghossian • Sous Chef

An 18% gratuity will be added to parties of six or more. 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