

bricco trattoria

Now accepting reservations of all sizes

Antipasti

TUSCAN RIBOLLITA SOUP, bread, EVO & Parmigiano	6
CHARRED BRUSSELS SPROUTS, pancetta, pumpkin seeds & dried cranberries	8
BUTTERNUT SQUASH RAVIOLIO, sage brown butter & amaretti cookie	6
LOCAL BEETS & CARA CARA ORANGES, hazelnuts, arugula & ricotta salata	8
ZUPPA DI CLAMS, chorizo & garlic bread	8
GRILLED OCTOPUS, olive oil potatoes, peppers & salsa verde	11
COTECHINO SAUSAGE, Italian lentils & tomato jam	9
OUR HOUSE MADE RICOTTA, truffle oil, sea salt, herbs & grilled pugliese bread	9
SMOKED SALMON FLATBREAD, lemon ricotta, red onions, capers & arugula	10
LAMB & GOAT CHEESE MEATBALLS (<i>SEPE FARM</i>), pine nuts, currants & mint	9
FRIED CALAMARI, lemon aioli & arrabiata sauce	11
PROSCIUTTO DI PARMA, buffalo milk mozzarella, EVO & cracked black pepper	10
DOMESTIC CHEESES (for two) Clothbound Cheddar (VT), Midnight Moon (CA), Nancy's Camembert (NY), Crater Lake Smoked Blue (OR) with local honey & candied walnuts	14
SALUMI (for two) cacciatori, coppa, speck & bresaola	16
ANTIPASTO MISTO (for two) salumi, formaggio, eggplant capponata, roasted peppers, risotto fritters	16

salads

ROMAINE & ESCAROLE, "caesar" creamy garlic dressing	8
TOSCANO SALAD, fresh mozzarella bocconcini, olive, tomato, roasted peppers, warm polenta croutons & balsamic dressing	9
ITALIAN CHOPPED SALAD, greens, salumi, provolone, garbanzo beans, sweet peppers, olives, artichokes & red wine vinaigrette	9

pasta fresh

OUR POTATO GNOCCHI, ragu of venison, tomato, taggiasca olives, Italian lentils & lemon ricotta	16
RAVIOLI PIEDMONTESE braised beef, truffle butter, herbs & cracked black pepper	16
SPINACH FETTUCINE gulf shrimp, basil pesto, pistachio & capers	19
CAVATELLI NAPOLITANO, braised pork sugo (<i>Rowland Farm</i>) & parmigiano	16
BLACK CAVATELLI, shrimp, calamari, scungilli & arrabiata	21

***Whole Wheat Pasta Available by Request**

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

entrees

MOSTARDA GLAZED SALMON, Italian lentil vinaigrette, broccoli rabe, tomato jam	25
DIVER SCALLOPS (STONINGTON, CT) cauliflower, brussels sprouts, caper brown butter & sauce fiore (walnuts, golden raisins & oregano)	26
FENNEL & BLACK CRUSTED TUNA caramelized fennel, roasted tomato, olives & citrus vinaigrette	28
AUNT JOSIE'S SUNDAY RAGU, meatballs, Italian sausage, beef short rib, <i>Anson Mills</i> polenta & broccoli rabe	21
ROASTED FREE RANGE CHICKEN potato parmesan gratinata, broccolini & rosemary	19
GRILLED FILET MIGNON WITH GORGONZOLA DOP, Tender spinach, potato puree & young carrots	29
GRILLED NY SIRLOIN, roasted mushrooms, twice fried potatoes & rosemary sea salt	28

artisan pizza

MARGHERITA, tomato, mozzarella & basil	14
add Speck Prosciutto 3 add Prosciutto Di Parma 3	
VEGETARIAN, tomato, mozzarella, artichokes red onion, olives & peppers	14
QUATTRO STAGIONI (FOUR SEASONS), peas & ricotta, tomato & basil, sausage & mushroom, artichokes & Prosciutto	16
POTATO, pancetta, rosemary & smoked mozzarella	16
BIANCO, goat cheese, ricotta, red onion, pistachio & truffle honey	16
PEPPERONI, tomato, mozzarella, red onion & Romano	15
FIG, fresh mozzarella, Gorgonzola DOP, rosemary, Prosciutto di Parma & arugula salad	16
SHRIMP OR GRILLED CHICKEN, fresh tomato, olives, mozzarella & basil pesto	17
SAUSAGE, tomato, mozzarella, taggiasca olives & Romano	14
ARUGULA, fresh tomato, caramelized onion & mozzarella	15
CAPRICCOSA, artichokes, mushrooms, olives, tomato, 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 and Pasta Offerings Always Available Upon Request

pasta dry

OUR LASAGNA classic meat ragu & quatro formaggio	18
ORECHIETTE, house made lamb sausage, broccoli rabe, pine nuts, currants & Pecorino Romano	16
MY MOM'S SPAGHETTI CARBONARA, speck prosciutto, peas, soft onions & Pecorino Romano	17
RIGATONI D'ABRUZZO, bolognese sauce & fresh ricotta	17
BAKED RIGATONI, sausage, mozzarella, peas, tomato & cream	17
PENNE ALLA VODKA, sun-dried tomatoes, basil cream & Grana	16
add shrimp 19 add chicken 18	

weekly features

MONDAY	HALF OFF ALL BOTTLES ITALIAN WINE (all Italian wines of \$100 or less)
TUESDAY	PORK CUTLET 20 vinegar peppers & arugula
WEDNESDAY	CHITARRA 22 freshly shucked clams
THURSDAY	VEAL PARMIGIANA 24 an American classic
FRIDAY	LOBSTER FRA DIAVOLO 28 linguini & spicy lobster sauce
SATURDAY	BRAISED BEEF SHORT RIB 30 barolo wine sauce
SUNDAY	BAKED EGGPLANT PARMIGIANO 16