

Antipasti

ANTIPASTO FOR THE TABLE Fig & gorgonzola crostini, Soppressata, eggplant caponata, arancini, roasted peppers, fresh mozzarella & prosciutto di parma	\$18	GRILLED ARTICHOKEs Crushed hazelnuts, parmigiano, & lemon vinaigrette	\$9
ARTISINAL CHEESE (FOR TWO) Kikorangi, Blue (New Zealand), Triple Cream (Italy), Manchego (Spain), Noble, cave aged cheddar (PA)*Raw Milk	\$14	FRIED CALAMARI Lemon caper aioli & spicy tomato sauce	\$10
SALUMI (FOR TWO) Prosciutto, coppa, spicy Soppressata, salame al tartufo	\$16	WHIPPED RICOTTA Grilled ciabatta, local honey & sea salt	\$10
SMOKED SALMON FLATBREAD Crème fraiche, red onions & arugula	\$15	OCTOPUS "CARPACCIO" Green olive vinaigrette, smoked paprika	\$12
PROSCIUTTO WRAPPED GORGONZOLA DATES Shaved brussel sprouts, candied walnuts	\$12	MY AUNT JOSIE'S MEATBALLS	\$12
		HONEY BUFFALO GORGONZOLA WINGS	\$10

Salads

TOSCANO SALAD Tomatoes, mozzarella, olives, green beans, artichokes, polenta croutons & balsamic vinaigrette	\$10	BOSTON BIBB SALAD Red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	\$9
BABY LETTUCES Shaved celery, radishes & white balsamic vinaigrette	\$8	CHOPPED KALE SALAD Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	\$9
WARM PISTACHIO CRUSTED GOAT CHEESE Green apples, frisee salad & cider vinaigrette	\$11	CAESAR SALAD Romaine, radicchio, garlic croutons & Parmigiano Reggiano	\$9

add chicken \$5 • add wild shrimp \$8 • add salmon \$10 • add meatball \$3

Pasta

WOOD OVEN BAKED RIGATONI Italian sausage, peas, plum tomatoes, cream & mozzarella	\$16
HOUSE MADE RICOTTA GNOCCHI Ragu of braised veal, peas, porcini mushroom duxelle, truffle butter, truffle Pecorino cheese	\$18
"MY MOM'S" SPAGHETTI CARBONARA Pancetta, peas, soft onions, cage free egg & Parmigiano	\$16
RUSTICHELLA RIGATONI BOLOGNESE Classic meat sauce, ricotta & grated nutmeg	\$16
PENNE ALLA VODKA Sun dried tomatoes, basil, cream & Grana Padano <i>add chicken \$4 add sausage \$7 add shrimp</i>	\$13
PENNE WITH OAK GRILLED CHICKEN Capers, olives, plum tomatoes & Grana Padano	\$16
ORICCHIETTE ALLA SCARPARELLO Cubanelle peppers, stracciatella mozzarella	\$18
HOUSEMADE PAPPARDELLE Pork sugo alla Napolitana, smoked whipped ricotta	\$17
SQUID INK CAVATELLI Shrimp, calamari, scungilli, arrabiata, green olives & Nduja	\$18
GRANDMA'S RAVIOLI <i>appetizer</i> Chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	\$9 \$18

Pizza

SHRIMP SCAMPI PIE Lemon, capers, chili & garlic, mozz, parmigiano reggiano	\$18
BRUSSEL SPROUTS & TRUFFLE Truffle paste, caramelized onions, Fontina, Parmigiano & mozzarella	\$17
MARGHERITA Fresh mozzarella, plum tomatoes & basil	\$15
PEPPERONI Red onion, fresh oregano, San Marzano tomatoes	\$17
CAPRICCIOSA San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto & rosemary oil	\$18
GRILLED CHICKEN Fresh mozzarella, roasted peppers, basil pesto & pine nuts	\$17
FIG PIE Fresh mozzarella, gorgonzola, rosemary, Prosciutto Di Parma & arugula salad	\$18
WILD MUSHROOM Fresh mozzarella, Parmigiano, basil & truffle <i>add prosciutto \$2 add egg \$1</i>	\$18
BIANCO PIE Fresh ricotta, goat cheese, red onion, pistachio & truffle honey	\$17
SPICY SOPPRESSATA Mozzarella, spicy Calabrian honey, njuda pork	\$17

Gluten Free Crust Available (\$4)

Sandwiches

PANINI & SOUP COMBO Prosciutto, Leoni fresh mozzarella, basil & balsamic drizzle	\$14
TURKEY BLT Roasted turkey, basil aioli, house made focaccia bread	\$13
GRILLED LOBSTER & CHEESE SANDWICH <i>*AS SEEN ON THE OPRAH SHOW*</i> Lobster, havarti & onion rings	\$18
GRILLED CHICKEN SANDWICH Roasted peppers, fresh mozzarella, basil pesto	\$14
CHICKEN & AVOCADO WHOLE WHEAT WRAP Crispy bacon, spicy aioli & chopped kale <i>sub shrimp add \$3</i>	\$13

Main Plates

HERB CRUSTED COD Marinated gigante beans, braised broccoli rabe, lemon caper sauce	\$19
MUSTARD BBQ GLAZED ORGANIC SALMON Braised baby bok choy, roasted potatoes	\$18
GRILLED HANGER STEAK SALAD Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	\$19
CLASSIC CHICKEN PARMIGIANA Served with a house salad	\$18
BRICCO BURGER All natural 1/2 lb. beef patty, caramelized onions, gorgonzola cheese, brioche bun, parmesan fries & pickle	\$15