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bricco trattoria

antipasti

CHARRED BRUSSELS SPROUTS golden raisin vinaigrette, pumpkin seeds & pistachio mortadella	9	OUR HOUSEMADE RICOTTA (TO SHARE) local honey, sea salt & grilled Pugliese bread	10
OCTOPUS CARPACCIO green olive vinaigrette, sea salt & arugula	15	MY AUNT JOSIE'S MEATBALLS stracciatella mozzarella, breadcrumbs & evo	10
FRESH RHODE ISLAND FRIED CALAMARI lemon caper aioli & arrabbiata sauce	13	SALUMI (FOR TWO) Prosciutto Di Parma, speck, coppa, soppressata wild boar cacciatore & grissini	16
GRILLED PORTUGUESE OCTOPUS veal braised lentils, piquillo peppers, baby potatoes	14	ARTISINAL CHEESES (FOR TWO) Pierre Robert Triple Cream Cheese (France), Parmigiano Reggiano (IT), Toma Celena (Cooperstown Cheese Co.), Pecorino Tartufo (IT), CT honey, grissini & house made jam	15
GRILLED ARTICHOKE crushed hazelnuts, saba & lemon	9	ANTIPASTO MISTO (TO SHARE) fire roasted peppers, artichokes, salumi, risotto fritters, fig-gorgonzola crostini, eggplant caponata, formaggio & marinated olives	18
PROSCIUTTO DI PARMA buffalo milk mozzarella, EVO & sea salt	11		

salads

SPRING SALAD English peas, asparagus, shaved carrots, baby kale, tri color quinoa, burrata mozzarella & chardonnay vinaigrette	10	KALE bacon, goat cheese, red onion, crispy chickpeas, cherry tomatoes & "caesar vinaigrette"	10
APPLE & ARUGULA shaved fennel, warm pistachio crusted goat cheese & cider vinaigrette	10	BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	9
ROMAINE "Caesar" creamy garlic dressing, croutons & shaved Grana	9	TOSCANO bocconcini mozzarella, olives, tomato, green beans, roasted peppers, warm polenta croutons & balsamic dressing	10
BRICCO GREENS fennel, heirloom radish & white balsamic vinaigrette	8		

pasta

MY GRANDMOTHER'S RAVIOLI roasted chicken, prosciutto, sage brown butter, tomato & parmigiano	20	BLACK CAVATELLI shrimp, calamari, scungilli, escarole, green olives, nduja & spicy tomato sugo	26
"MY MOM'S" CARBONARA WITH SPAGHETTI pancetta, peas, soft onions & Grana Padano	20	CAVATELLI NAPOLITANO braised pork sugo, tomato & Parmigiano Reggiano	22
PENNE ALLA VODKA sundried tomatoes, basil, cream & Grana Padano <i>add chicken 20 add shrimp 24</i>	17	BAKED RIGATONI sausage, mozzarella, peas, tomato & cream	21
LEMON RICOTTA GNOCCHI braised spiced lamb ragu, spinach & crumbled goat cheese	21	RIGATONI D'ABRUZZO bolognese sauce & fresh ricotta	19

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

pizza

We use **Bianco DiNapoli** Organic Vine Ripened California tomatoes in our pizza sauce

MARGHERITA tomato, mozzarella & basil <i>add prosciutto di Parma 18 add speck prosciutto 18</i>	15	CAPRICCIOSA Artichokes, mushrooms, olives, tomato & prosciutto di Parma <i>add soft cooked cage free egg 19</i>	18
SHRIMP SCAMPI capers, garlic oil, mozzarella & lemon butter sauce	18	CRISPY ROSEMARY POTATO Italian bacon, stracciatella mozzarella & chili oil	16
VEGETARIAN tomato, mozzarella, artichokes, red onion, olives & peppers	16	TRUFFLE prosciutto, roasted mushroom & fontina DOP <i>add soft cooked cage free egg 19</i>	18
BIANCO goat cheese, ricotta, red onion, pistachio & truffle honey	17	SAUSAGE tomato, mozzarella, taggiasca olives & Romano	17
PEPPERONI tomato, mozzarella, red onion & Romano	17	GRILLED CHICKEN fresh tomato, olives, mozzarella & basil pesto	17
FIG fresh mozzarella, gorgonzola D.O.P., rosemary, prosciutto di Parma & arugula salad	18		

Gluten Free Crust Available (\$4.50)

*Our Gluten Free Crust is 100% Vegan and contains no soy,
nuts or GMO ingredients*

signature steaks

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

12 OZ. GRILLED NY SIRLOIN	34
8 OZ. PAN ROASTED CENTER CUT FILET MIGNON	39
➤ golden potato puree	
➤ heirloom polenta	
➤ crispy rosemary potatoes	
➤ roasted broccoli	
➤ broccoli rabe	
➤ charred brussels sprouts	

Entrees

GEORGES BANK SCALLOPS sunchoke puree, braised lentils, piquillo peppers & winter citrus salad	29
HONEY MUSTARD GLAZED SALMON marble potatoes, asparagus, leeks & lemon butter sauce	27
FENNEL & BLACK PEPPER CRUSTED TUNA potato cake, green olive tapenade & Italian mixed greens	32
BRAISED BEEF SHORT RIBS roasted root vegetables, potato puree & red wine au jus	27
HERB CRUSTED COD bacon & English pea risotto, carrot & pea salad	25
OUR CHICKEN PARMIGGIANO fresh mozzarella, strigoli pasta & aunt josie's sauce	25
BELL & EVANS ROASTED CHICKEN roasted broccoli, roasted wild mushrooms, parmigiano polenta & chicken au jus	26

wine	glass/bottle	wine	bottle
sparkling		sparkling	
PROSECCO, <i>Villa Jolanda</i> , Italy	10 40	STEOERRA, Brut, Ca	48
ROSE SPARKLING, <i>Lunetta</i> , Italy (187ml split)	11 N/A	BANFI ROSE REGALE, Sparkling Red, <i>Italy</i>	48
MOSCATO DOLCE, <i>Villa Jolanda</i> , Italy (187ml split)	11 N/A	ROEDERER ESTATE, Brut, Ca	55
white		FERRARI, Brut, Italy	60
ROSE, <i>Chateau Montaud</i> , France	9 36	JEAN-NOEL HATON, Champagne Brut <i>Rose</i> , France	65
ORVIETO, <i>Barberani Castagnolo</i> , Italy	9 36	VEUVE CLICQUOT, Champagne Brut, France	140
RIESLING, <i>Lewis & Clark</i> , Washington	9 36	VEUVE CLICQUOT, Champagne Brut Rose, France	150
PINOT GRIGIO, <i>Sassi</i> , Italy	9 36	white	
PINOT GRIGIO, <i>Kris Artist Cuvee</i> , Italy	10 40	WENTE, RIVERBANK, Riesling, Ca '17	36
SAUVIGNON BLANC, <i>The Little Sheep</i> , New Zealand	9 36	WILLAMETTE VALLEY, Riesling, Oregon '16	48
SAUVIGNON BLANC, <i>White Haven</i> , New Zealand	12 48	MARTIN RAY, Rose of Pinot Noir, Ca '17	40
CHARDONNAY, <i>Josh</i> , California	9 36	JUSTIN, Rose, Ca '17	42
CHARDONNAY, <i>William Hill</i> , California	12 48	MEIOMI, Rose, Ca '18	48
CHARDONNAY, <i>Sonoma Cutrer</i> , California	14 56	JNSQ BY JUSTIN, Rose Cru, Ca 'N/A	60
reds		MURRIETA'S WELL, THE WHIP, White Blend, Ca '16	52
PINOT NOIR, <i>Cycles Gladiator</i> , California	9 36	BLINDFOLD, PRISONER WINE CO., White Blend, Ca '16	60
PINOT NOIR, <i>J Vineyards</i> , California	12 48	FRIULANO, Scubla, Friuli Colli Orientali, Italy '15	36
PINOT NOIR, <i>Orin Swift Slander</i> , California	25 90	CONTESA, Pecorino di Abruzzo, Italy '17	36
MERLOT, <i>Haven's Court</i> , California	9 36	SUAVIS, Vernaccia di san gimignano, Italy '16	36
MALBEC, <i>Sur De Los Andes</i> , Argentina	10 40	FEUDI DI SAN GREGORIO, Falanghina, Italy '15	36
CABERNET SAUVIGNON, <i>Magnolia Grove</i> , California	9 36	DAMILANO, Arneis langhe, Italy '17	48
CABERNET SAUVIGNON, <i>Louis Martini</i> , California	12 48	SCARLET, Pinot Grigio, Italy '19	36
CABERNET SAUVIGNON, <i>Justin</i> , California	17 68	TERLATO, Pinot Grigio, Italy '17	48
RED BLEND, Clos De Los Siete, Argentina	12 48	GIESEN, Sauvignon Blanc, New Zealand '16	36
ZINFANDEL, <i>Orin Swift 8 Years in The Desert</i> , California	25 90	JNSQ BY JUSTIN, Sauvignon Blanc, Ca 'N/A	48
italian reds		MEIOMI, Chardonnay, Ca '17	40
TOSCANA, <i>La Maialina</i> Gertrude, Italy	12 48	HAMILTON, Chardonnay, Ca '16	40
RED BLEND, <i>Barberani Polago</i> , Italy	9 36	MER SOLEIL SILVER, Unoaked Chardonnay, Ca '15	55
BARBERA D' ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy	10 40	CHATEAU MONTELENA, Chardonnay, Ca '14	90
MONTELPULCIANO D'ABRUZZO, <i>Cantina Zaccagnini</i> , Italy	12 48	italian reds	
NERO D'AVOLA, <i>Mandrarossa</i> , Sicilia, Italy	9 36	TORREBRUNA, Sangiovese, Toscana Italy '15	36
CHIANTI RISERVA, <i>Terre Di Bo</i> , Italy	9 36	PODERE CASTORANI, Montepulciano D' Abruzzo, Italy '16	36
CHIANTI CLASSICO RISERVA, <i>Tomaiolo</i> , Italy	11 44	CASTELLO DI ALBOLA, Chianti Classico, Italy '16	60
BAROLO, <i>Arnaldorivera</i> , Italy	20 80	BRICCOLERO DOGLIANI, Dolcetto, Italy '16	60
craft beers		VIETTI, Barbera D'Asti, Italy '16	40
cans		DANTE RIVETTI, <i>Mara</i> , Barbera D'Alba, Italy '15	60
LAWSON'S Sip of Sunshine IPA 8.0%		VIETTI, Nebbiolo, Langhe, Italy '15	65
THIMBLE ISLAND Ghost Island DIPA 8.0%		PRODUTTORI DEL BARBARESCO, Barbaresco, Italy '16	80
GREY SAIL Captain's Daughter IPA 8.5%		PERTINACE, Barbaresco, Italy '16	84
WHITE CLAW HARD SELTZER Black Cherry 5.0%		LA VITE "LUCENTE" Toscana, Italy '17	70
CT VALLEY Trail Blazer IPA 8.0%		ROCCA SVEVA, Amarone Della Valpolicella, Italy '13	130
drafts		RENIERI, Brunello di Montalcino, Italy '12	105
LAGUNITAS IPA 6.2%		POGGIO ANTICO, Brunello di Montalcino, Italy '15	110
TWO ROADS TWO JUICY IPA 8.2%		american & other reds	
NEBCO. SEAHAG IPA 6.2%		SALDO, PRISONER WINE CO., Zinfandel, CA '17	72
HARPOON IPA 5.9%		CHATEAU TAUZINAT, L' Hermitage, France '15	60
LORD HOBO BOOM SAUCE DOUBLE IPA 7.8%		FINCA DECERO, Malbec, Argentina '17	42
domestic & imported drafts		CAYMUS, RED SCHOONER, Malbec, 'Voyage #7	99
SAM ADAMS BOSTON LAGER ♦ SAM ADAMS COLD SNAP		CLINE, MOURVEDRE ANCIENT VINES, CA '17	40
STELLA ♦ GUINNESS ♦ YUENGLING LAGER		MARTIN RAY, Pinot Noir, Ca '18	48
PERONI ♦ BLUE MOON BELGIAN WHITE		ORIN SWIFT, SLANDER, Pinot Noir, Ca '16	90
domestic & imported bottles		FLOWERS, Pinot Noir, Ca '17	90
BUDWIESER ♦ BUD LIGHT		BELLE GLOS "CLARK & TELEPHONE", Pinot Noir, Ca '16	105
MILLER LITE ♦ MICH ULTRA ♦ COORS LIGHT		THORN, PRISONER WINE CO., Merlot, Ca '15	80
CORONA/CORONA LIGHT ♦ HEINEKEN/HEINEKEN LIGHT		CLINE, Syrah, Ca '17	36
NEWCASTLE BROWN ALE ♦ ANGRY ORCHARD		CAYMUS-SUISUN, GRAND DURIF, Petite Sirah, '17	105
AMSTEL LIGHT ♦ BUCKLER N/A		UNSHACKLED, PRISONER WINE CO., Red Blend, Ca '18	68
		BEDROCK, THE BEDROCK HERITAGE, Red Blend, Ca '14	90
		THE PRISONER, PRISONER WINE CO., Red Blend, Ca '18	105
		JUSTIN JUSTIFICATION, Red Blend, Ca '16	150
		ORIN SWIFT, "EIGHT YEARS IN THE DESERT" CA '17	90
		ORIN SWIFT, "MACHETE" CA '16	99
		BONANZA, Cabernet Sauvignon, Ca 'n/a	40
		SIMI, Cabernet Sauvignon, Ca '17	48
		DAOU, Cabernet Sauvignon, Ca '17	60
		QUILT, Cabernet Sauvignon, Ca '17	80
		AUROS, Cabernet Sauvignon, Ca '16	90
		JORDAN, Cabernet Sauvignon, Ca '15	120
		DOUBLE DIAMOND, Cabernet Sauvignon, Oakville Ca '16	150
		JUSTIN ISOSCELES, Cabernet Sauvignon, Ca '15	150
		CAYMUS, Cabernet Sauvignon, Napa Ca '18 (Liter Bottle)	165