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# bricco trattoria



## antipasti

<b>DAILY SOUP</b>	7	<b>PROSCIUTTO DI PARMA</b>	11
<b>GRILLED ARTICHOKE</b>	9	buffalo milk mozzarella, EVO & sea salt	
crushed hazelnuts, saba, lemon		<b>OCTOPUS CARPACCIO</b>	13
<b>OUR HOUSE MADE RICOTTA</b> (to share)	10	green olive vinaigrette, sea salt & arugula	
local honey, sea salt, herbs & grilled pugliese bread		<b>CALABRIAN CHILLI &amp; HONEY WINGS (12)</b>	½ dz 8 dz 16
<b>FRESH RHODE ISLAND FRIED CALAMARI</b>	13	Celery, carrots & gorgonzola	
lemon caper aioli & arrabbiata sauce		<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b>	18
<b>LAMB MEATBALLS</b>	13	Melinda Mae (CT)	
crumbled goat cheese, pine nuts, breadcrumbs, mint		Bijou Goat Cheese, (Vermont)	
<b>MY AUNT JOSIE'S MEATBALLS</b>	12	Arethusa Farm Blue, (Litchfield Connecticut)	
Stracciatella, breadcrumbs & EVO		Prosciutto Di Parma (IT)	

## salads & big salads

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

*\*Add grilled chicken \$5 \*Add grilled shrimp \$7 \*Add grilled hanger steak \$12  
\*Add Scallops \$16 \*Add honey mustard glazed salmon \$8 \*Add our meatballs \$8*

## sandwiches

<b>ITALIAN COLD CUT COMBO GRINDER</b>	13
mortadella, soppressata, prosciutto, artichoke aioli, roasted peppers, tomatoes provolone & spicy aioli	
<b>LOBSTER GRILLED CHEESE SANDWICH</b>	18
<i>*AS SEEN ON THE OPRAH SHOW*</i> chunked lobster, Havarti, house made onion rings & Italian greens	
<b>OUR CHICKEN CUTLET GRINDER</b>	14
fried peppers, plum tomato sauce & provolone	
<b>WARM TURKEY BLT SANDWICH</b>	13
Calabrian chili & pesto aioli, gem lettuce, toasted house made focaccia bread	
<b>BRICCO BURGER</b>	14
onion jam, melted gorgonzola, tomato, fries & Italian greens	

## pizza

<b>POTATO &amp; PANCETTA</b>	17
mozzarella, pancetta, garlic, Stracciatella	
<b>SHAVED BRUSSEL SPROUTS AND TRUFFLE PIE</b>	18
fontina & caciocavallo cheese, black truffle paste	
<b>SHRIMP SCAMPI</b>	18
capers, garlic oil, mozzarella & lemon butter sauce	
<b>FIG PIE</b>	18
fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	
<b>OUR BIANCO PIE</b>	17
ricotta, goat cheese, red onion, pistachio & truffle honey	
<b>WILD MUSHROOM</b>	17
fresh mozzarella, Fontina, Prosciutto, Parmigiano, & truffle oil	
<b>CAPRICCIOSA</b>	18
organic tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	
<b>GRILLED CHICKEN</b>	17
fresh tomato, olives, mozzarella & basil pesto	
<b>MARGHERITA</b>	15
organic tomatoes, Fior Di Latte mozzarella & basil	
<b>add meatballs \$4 add prosciutto \$2</b>	
<b>ITALIAN SAUSAGE</b>	17
organic tomatoes, taggiasca olives, mozzarella & basil	
<b>PEPPERONI</b>	17
organic tomatoes, mozzarella, red onion & fresh oregano	

## entrées

<b>CLASSIC CHICKEN PARMIGIANA</b>	18
served with a house salad	
<b>CRISPY CHICKEN MILANESE</b>	16
Italian greens, marinated red peppers & lemon beurre blanc	
<b>OUR CHICKEN PICCATA</b>	16
capers, artichokes, lemon butter sauce & sautéed spinach	
<b>HERB CRUSTED COD</b>	18
roasted broccoli, crispy potatoes, lemon butter sauce	
<b>MUSTARD BBQ GLAZED SALMON</b>	17
marinated broccoli rabe, marble potatoes, lemon butter sauce	
<b>SPICE RUBBED GRILLED HANGER STEAK</b>	20
crispy rosemary potatoes & broccoli rabe	

*Gluten Free Crust Available (\$4.50)  
Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients*

## pasta

<b>CAVATELLI NAPOLITANO</b>	18	<b>PENNE WITH GRILLED CHICKEN</b>	15
braised pork sugo, tomato & Parmigiano		capers, olives, plum tomatoes & Grana Padano	
<b>BAKED RIGATONI</b>	16	<b>RIGATONI D'ABRUZZO</b>	15
sausage, mozzarella, peas, tomato & cream		Bolognese sauce & fresh ricotta	
<b>PENNE ALLA VODKA</b>	13	<b>"MY MOM'S" CARBONARA WITH SPAGHETTI</b>	16
sundried tomatoes, basil, cream & Grana		speck prosciutto, peas, soft onions & Grana Padano	
<i>add chicken 15 add shrimp 18</i>		<b>HOUSE MADE RICOTTA GNOCCHI</b>	18
<b>SQUID INK CAVATELLI</b>	18	ragu of braised veal, pancetta, peas, truffle pecorino & gremolata	
calamari, scungilli, arrabbiata, green olives, & Njuda pork		<b>GRANDMA'S RAVIOLI</b>	16
		chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	

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

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

Billy Grant • Chef-Owner / Jon Gyles • Chef de Cuisine / Cristian Alvarado • Sous Chef / Thomas Crawford • Sous Chef  
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