

Instagram



@restaurantbriccowh
@chef_billy_grantiii

RESTAURANT
BRICCO
SEASONAL ITALIAN



Contact

debbieraviv@billygrant.com

We appreciate you dining with us this evening; we will do everything necessary to keep everyone safe. We kindly ask no substitutions (only dietary restrictions), no splits or half orders, as we navigate through this process we are thankful for your understanding

a n t i p a s t i

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	\$18
Meat: Prosciutto, spicy salami, truffle catattrini	
Cheese: Arethusa Blue & Melinda Mae-Mystic CT, Creamy Goat- VT	
CHARRED BRUSSEL SPROUTS	\$10
Pumpkin seeds, dried cranberries, fig-maple glaze, pickled red onions	
ITALIAN WEDDING SOUP	\$6
Little meatballs and grana padano	
PROSCIUTTO WRAPPED ROASTED DATES	\$10
Stuffed w/ gorgonzola, raw brussel sprout salad, toasted almonds, cider dressing	
CLAMS OREGANATE	\$12
Baked in the wood fired oven	
PROSCIUTTO WRAPPED ROASTED DATES	\$10
Stuffed w/ gorgonzola, raw brussel sprout salad, toasted almonds, cider dressing	
FRIED CALAMARI	\$12
spicy aioli & arrabiata sauce	
JUMBO LUMP CRAB AND AVOCADO TOAST	\$14
Calabrian chili dressing	
GRILLED PORTUGUESE OCTOPUS	\$14
spicy chick pea puree, chimichurri sauce, gigante bean & celery salad	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$14
green olive vinaigrette, smoked paprika, arugula & lemon	
SMOKED SALMON FLATBREAD (G/F cauliflower crust)	\$15
crème fraiche, caper, red onions & arugula	
WHIPPED RICOTTA	\$10
toasted ciabatta bread, herbs, extra virgin & honey	
FRIED FIOR DI LATTE MOZZARELLA	\$10
gem lettuce, cabernet wine vinaigrette	
GRILLED ARTICHOKE	\$9
crushed hazelnuts, parmigiano & lemon vinaigrette	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella, sugo Napolitano	
HONEY BUFFALO WINGS	\$10/\$19
blue cheese dressing & ranch dressing (6) dine in only (12) take out	

w o o d f i r e d b r i c k o v e n p i z z a

SPICY SOPPRESSATA WHITE PIE	\$17
fresh mozzarella, Grana Padano, hot honey, nduja pork	
OUR BIANCO PIE (A Bricco Classic)	\$17
ricotta, goat cheese, red onion, pistachio & truffle honey	
WILD MUSHROOM	\$17
fresh mozzarella, Melinda Mae, Grana Padano, & truffle paste	
MARGHERITA	\$15
organic tomatoes, Fior Di Latte mozzarella & basil	
ITALIAN SAUSAGE	\$17
organic tomatoes, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$17
organic tomatoes, mozzarella, red onion & fresh oregano	
BUFFALO CHICKEN QUATTRO FROMAGGIO	\$17
chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
STADIUM PIE	\$15
classic mozzarella & red sauce	
SHRIMP SCAMPI	\$18
lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
FIG JAM PIE	\$18
Grana Padano, mozzarella, gorgonzola, Prosciutto, arugula & aged balsamic	
PIZZA NAPOLETANA	\$16
organic tomatoes, extra virgin olive oil, capers & parmigiano reggiano	

Gluten Free Crust Available (\$4)

Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients
Vegan Cheese Available Upon Request (\$2)

s a l a d s

LITTLE GEM & BURRATA MOZZARELLA	\$13
chianti wine vinaigrette, marinated olives & prosciutto.	
CAESAR SALAD	\$9
romaine, radicchio, garlic croutons Grana Padano	
BOSTON BIBB	\$10
red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	\$10
green apples, frisée salad & cider vinaigrette	

BABY LETTUCES	\$8
shaved celery, radishes & white balsamic vinaigrette	
TOSCANO SALAD	\$10
mixed greens, tomatoes, mozzarella, olives, artichokes, polenta croutons, green beans & balsamic vinaigrette	
CHOPPED KALE	\$10
focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
ADD CHICKEN \$6 WILD SHRIMP \$10 SALMON \$12	

p a s t a

HOUSEMADE SQUID INK CAVATELLI	\$24
shrimp, calamari, scungilli, arrabiata, nduja pork & green olives	
HOUSE MADE RICOTTA GNOCCHI	\$24
ragu of braised veal, pancetta, peas, truffle pecorino & gremolata	
PENNE ALLA VODKA	\$17
sundried tomatoes, basil, cream & Grana Padano	
<i>with chicken \$20 with wild shrimp \$24</i>	
RIGATONI WITH WILD SHRIMP & TUSCAN CAULIFLOWER	\$24
Roasted pepper & almond romesco, toasted breadcrumbs	
GRANDMA'S RAVIOLI	\$20
chicken & prosciutto filling, guanciale, tomato sugo & parmigiano	
HOUSEMADE PAPPARDELLE	\$18
Braised pork sugo, stracciatella mozzarella, cacao	
WOOD OVEN BAKED RIGATONI	\$21
Italian sausage, peas, plum tomatoes, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	\$19
classic meat sauce, fresh ricotta & grated nutmeg	
"MY MOM'S" SPAGHETTI CARBONARA	\$19
pancetta, peas, soft onions, cage free egg & Grana Padano	
SHORT RIB RAVIOLI WITH NATIVE ZUCHINNI	\$20
sage brown butter, truffle pecorino & crispy shallots	

m a i n p l a t e s

EGGPLANT AND QUATTRO FORMAGGI	\$18
Baked in our wood oven, Arugula salad	
FENNEL & BLACK PEPPER CRUSTED TUNA	\$33
potato cake, green olive tapenade & Italian mixed greens	
PAN SEARED MEDITERRANEAN BRANZINO	\$26
Tri color potato, roasted peppers, artichokes, broccoli rabe and pistachio salsa verde	
MUSTARD BBQ CEDAR PLANKED SALMON	\$26
potato puree, melted leeks & local green beans	
PAN ROASTED DAY BOAT SCALLOPS	\$30
butternut squash farroto, bacon onion jam pomegranate, walnut, celery leaf & parsley salsa	
SPICE GLAZED La BELLA FARMS DUCK	\$30
Caramelized sweet potato, pancetta spinach, almonds, apple jam	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$26
Heirloom American polenta, roasted broccoli & salsa verde	
OUR CHICKEN PARMIGIAN	\$25
Sunday sauce, mozzarella, grana Padano & house made cavatelli	
CHICKEN MILANESE	\$22
Italian greens, peperonata & lemon butter sauce	
C.A.B NY SIRLOIN	\$34
potato puree, broccoli rabe, cipollini onions & chimichurri	

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef
Debbie Raviv • General Manager | Jason Sowik • Manager | Kathy Cunningham • Manager
Children's offerings are available.
Thoroughly cooking meats, poultry, shellfish & eggs reduces the risk of food borne illness.