

**Antipasti**

<b>ARTISINAL SALUMI &amp; CHEESE &amp; GRISINI (FOR TWO)</b>	\$18	<b>BABY GEM LETTUCE &amp; BURATTA MOZZARELLA</b>	\$12
<b>Meat:</b> Prosciutto, spicy salami, truffle catatrini		Chianti wine vinaigrette, prosciutto & marinated olives	
<b>Cheese:</b> Melinda Mae, Couple aged goat VT, Kikorangi bleu			
<b>FRIED CALAMARI</b>	\$10	<b>JUMBO LUMP CRAB AND AVOCADO TOAST</b>	\$14
Calabrian chili aioli & spicy tomato sauce		calabrian chili vinaigrette	
<b>ITALIAN WEDDING SOUP</b>	\$6	<b>GRILLED ARTICHOKES</b>	\$9
Little meatballs and grana Padano		crushed hazelnuts, parmigiano, & lemon vinaigrette	
<b>WHIPPED RICOTTA</b>	\$10	<b>HONEY BUFFALO WINGS</b>	
grilled ciabatta, local honey & sea salt		blue cheese dressing & ranch dressing	
<b>OCTOPUS "CARPACCIO"</b>	\$12	(6) Dine in only	\$9
green olive vinaigrette, smoked paprika		(12) Dine in or take out	\$18
<b>PROSCIUTTO WRAPPED ROASTED DATES</b>	\$10	<b>MY AUNT JOSIE'S MEATBALLS</b>	\$12
Stuffed w/ gorgonzola, raw brussel sprout salad, toasted almonds & cider dressing		stracciatella mozzarella, sugo Napolitano	

**Salads**

<b>TOSCANO SALAD</b>	\$10	<b>WARM PISTACHIO CRUSTED GOAT CHEESE SALAD</b>	\$10
tomatoes, mozzarella, olives, green beans, artichokes, polenta croutons & balsamic vinaigrette		green apples, frisée salad & cider vinaigrette	
<b>BABY LETTUCES</b>	\$8	<b>BOSTON BIBB SALAD</b>	\$9
shaved celery, radishes & white balsamic vinaigrette		red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	
<b>CAESAR SALAD</b>	\$9	<b>CHOPPED KALE SALAD</b>	\$9
romaine, radicchio, garlic croutons & Parmigiano Reggiano		focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	

*add chicken \$6 • add wild shrimp \$10 • add salmon \$12 • add meatball \$3*

**Pasta**

<b>RIGATONI WITH WILD SHRIMP &amp; TUSCAN CAULIFLOWER</b>	\$24
Roasted pepper & almond romesco, toasted breadcrumbs	
<b>WOOD OVEN BAKED RIGATONI</b>	\$18
Italian sausage, peas, plum tomato sauce, cream & mozzarella	
<b>MY MOM'S" SPAGHETTI CARBONARA</b>	\$16
pancetta, peas, soft onions, cage free egg & Parmigiano	
<b>RUSTICHELLA RIGATONI BOLOGNESE</b>	\$16
classic meat sauce, ricotta & grated nutmeg	
<b>PENNE ALLA VODKA</b>	\$14
sun dried tomatoes, basil, cream & Grana Padano	
<i>add chicken or sausage \$4 add shrimp \$7</i>	
<b>PENNE WITH OAK GRILLED CHICKEN</b>	\$18
capers, olives, plum tomatoes, & Grana Padano	
<b>SQUID INK CAVATELLI</b>	\$18
calamari, scungilli, arrabiata, green olives, & Njuda pork	
<b>HOUSEMADE PAPPARDELLE</b>	\$18
Braised duck & pancetta sugo, stracciatella mozzarella, cacao	
<b>GRANDMA'S RAVIOLI</b>	\$16
chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	

**Pizza**

<b>BIANCO PIE</b>	\$17
fresh ricotta, goat cheese, red onion, pistachio & truffle honey	
<b>SHRIMP SCAMPI PIE</b>	\$18
lemon, capers, chili & garlic, mozz, parmigiano reggiano	
<b>MARGHERITA</b>	\$15
organic tomatoes, Fior Di Latte mozzarella & basil	
<b>PIZZA NAPOLETANA</b>	\$16
organic tomatoes, extra virgin olive oil, capers & parmigiano reggiano	
<b>PEPPERONI</b>	\$17
red onion, fresh oregano, San Marzano tomatoes	
<b>BUFFALO CHICKEN QUATTRO FROMAGGIO</b>	\$16
chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
<b>FIG JAM PIE</b>	\$18
fresh mozzarella, gorgonzola, rosemary, Prosciutto Di Parma & arugula salad	
<b>WILD MUSHROOM</b>	\$17
fresh mozzarella, Melinda Mae, Grana Padano, & truffle paste	
<b>SPICY SOPPRESSATA</b>	\$17
mozzarella, spicy Calabrian honey, Njuda pork, organic tomatoes	

*Gluten Free Crust Available (\$4)*

**Main Plate**

<b>BRICCO BURGER</b>	\$15
all natural 1/2 lb. beef patty, caramelized onions, gorgonzola cheese, brioche bun, parmesan fries & pickle	
<b>GRILLED CHICKEN SANDWICH</b>	\$12
roasted pepper, fresh mozzarella, basil pesto, arugula	
<b>GRILLED LOBSTER &amp; CHEESE SANDWICH</b>	\$18
<i>*AS SEEN ON THE OPRAH SHOW AND IN ESQUIRE MAGAZINE*</i>	
lobster, havarti & onion rings	
<b>JERK SPICED CHICKEN &amp; AVOCADO WHOLE WHEAT WRAP</b>	\$13
crispy bacon, spicy aioli & chopped kale <b>sub shrimp add \$3</b>	
<b>SMOKED SALMON FLATBREAD W/ CAULIFLOWER CRUST</b>	\$15
crème fraiche, caper, red onions & arugula	

**Main Plates**

<b>MUSTARD BBQ GLAZED ORGANIC SALMON</b>	\$19
cauliflower gratin & seared brussel sprouts	
<b>PAN SEARED MEDITERRANEAN BRANZINO</b>	\$22
Tri color potato, roasted peppers, artichokes, broccoli rabe and Pistachio salsa verde	
<b>CLASSIC CHICKEN PARMIGIANA</b>	\$18
served with a house salad	
<b>HANGER STEAK SALAD</b>	\$21
romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	
<b>CHICKEN MILANESE</b>	\$22
Italian greens, peperonata & lemon butter sauce	