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bricco trattoria



antipasti

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

salads & big salads

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

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

pizza

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

entrées

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

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

pasta

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

**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