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# bricco trattoria



## antipasti

<b>NATIVE HEIRLOOM TOMATO SALAD</b> burrata Mozzarella, arugula, & Cabernet vinaigrette	11	<b>LAMB MEATBALLS</b> crumbled goat cheese, pine nuts, breadcrumbs, mint	13
<b>GRILLED ARTICHOKEs</b> crushed hazelnuts, Parmigiano & lemon vinaigrette	9	<b>PROSCIUTTO DI PARMA</b> buffalo milk mozzarella, EVO & sea salt	11
<b>OUR HOUSE MADE RICOTTA</b> (to share) local honey, sea salt, herbs & grilled Pugliese bread	10	<b>OCTOPUS CARPACCIO</b> green olive vinaigrette, sea salt & arugula	14
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> lemon caper aioli & arrabbiata sauce	13	<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b> Fontina (IT) Bijou Goat Cheese, (Vermont) Point Reyes Bay Blue, (California) Prosciutto Di Parma (IT)	18
<b>MY AUNT JOSIE'S MEATBALLS</b> Stracciatella, breadcrumbs & EVO	13		

## salads & big salads

<b>ROMAINE SALAD</b> "caesar" creamy garlic dressing, croutons & shaved Parmigiano	10	<b>TOSCANO SALAD</b> fresh bocconcini mozzarella, olives, tomato, green beans, roasted peppers, polenta croutons & balsamic vinaigrette	12
<b>KALE SALAD</b> bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & goat cheese vinaigrette	11	<b>APPLE &amp; ARUGULA SALAD</b> shaved fennel, warm pistachio goat cheese & cider vinaigrette	11
<b>BOSTON BIBB</b> red onion, cucumber, sundried tomatoes, pine nut, gorgonzola & lemon vinaigrette	10	<b>BRICCO GREENS</b> fennel, heirloom radish & white balsamic vinaigrette	9

*\*Add grilled chicken \$7 \*Add grilled shrimp \$10 \*Add grilled hanger steak \$14  
\*Add Scallops \$20 \*Add honey mustard glazed salmon \$10 \*Add our meatballs \$8*

## sandwiches

<b>ITALIAN COLD CUT COMBO GRINDER</b> mortadella, soppressata, prosciutto, artichoke aioli roasted peppers, tomatoes provolone & spicy aioli	13
<b>LOBSTER GRILLED CHEESE SANDWICH</b> <i>*AS SEEN ON THE OPRAH SHOW*</i> chunked lobster, Havarti, house made onion rings & Italian greens	23
<b>OUR CHICKEN CUTLET GRINDER</b> fried peppers, plum tomato sauce & provolone	14
<b>WARM TURKEY BLT SANDWICH</b> Calabrian chili & pesto aioli, gem lettuce, toasted house made focaccia bread	13
<b>BRICCO BURGER</b> onion jam, melted gorgonzola, tomato, fries & Italian greens	16

## pizza

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

## Entrées

<b>HERB &amp; PANKO ROASTED COD</b> braised escarole and tomato, gigante beans, garlic	20
<b>CLASSIC CHICKEN PARMIGIANA</b> served with a house salad	20
<b>OUR CHICKEN PICCATA</b> capers, artichokes, potatoes, lemon butter sauce & sautéed spinach	16
<b>MUSTARD BBQ GLAZED SALMON</b> fresh cream less corn ragu, local squash & beurre blanc	20
<b>SPICE RUBBED GRILLED HANGER STEAK</b> roasted fingerling potatoes, roasted Brussel sprouts	22

*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> braised pork sugo, tomato & Parmigiano	19	<b>LINGUINI &amp; JUMBO LUMP CRAB</b> farm tomatoes, garlic, olive oil, bread crumbs	24
<b>BAKED RIGATONI</b> sausage, mozzarella, peas, tomato & cream	18	<b>RIGATONI D'ABRUZZO</b> Bolognese sauce & fresh ricotta	17
<b>PENNE ALLA VODKA</b> sundried tomatoes, basil, cream & Grana <i>add chicken 19    add shrimp 22</i>	15	<b>"MY MOM'S" CARBONARA WITH SPAGHETTI</b> speck prosciutto, peas, soft onions & Grana Padano	16
<b>SQUID INK CAVATELLI</b> calamari, scungilli, arrabbiata, green olives, & Njuda pork	18	<b>BUTTERNUT SQUASH RAVIOLI</b> sage brown butter, roasted hazelnuts & amaretto cookie crumble	18

Billy Grant ♦ Chef-Owner

Jon Gyles ♦ General Manager / Jason Sowik ♦ Assistant Manager / Michele Tereso ♦ Assistant Manager

*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*