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RESTAURANT
BRICCO
MINIMONSTER

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@restaurantbriccowh
@chef_billy_grantiii

Antipasti

ANTIPASTO FOR THE TABLE Spicy Soppressata, eggplant caponata, risotto fritter, roasted peppers, fresh mozzarella, marinated olives, truffle catatrini & grissini	\$18	SMOKED SALMON FLATBREAD CAULIFLOWER CRUST Crème fraiche, caper, red onions & arugula	\$21
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO) Meat: Prosciutto, spicy salami, truffle catatrini, Cheese: Sottocenere al tartufo, Arethusa Cammenburg, Asher Blue(unpasteurized)	\$18	OCTOPUS "CARPACCIO" Green olive vinaigrette & smoked paprika	\$14
FRIED CALAMARI Calabrian chili aioli & spicy tomato sauce	\$13	TRUFFLED RISOTTO FRITTERS Marinara sauce, baby arugula	\$9
WHIPPED RICOTTA Grilled ciabatta, local honey & sea salt	\$12	GRILLED ARTICHOKE crushed hazelnuts, parmigiano & lemon vinaigrette	\$9
PEPPERED BEEF CARPACCIO Arugula, shaved parmigiana, pickled shiitake mushroom, Evo & lemon	\$13	MY AUNT JOSIE'S MEATBALLS Stracciatella mozzarella & sugo Napolitano	\$13
BURRATA MOZZARELLA Gem lettuce, Chianti wine vinaigrette, marinated olives & prosciutto	\$13	ROASTED PROSCIUTTO WRAPPED DATES Mystic Melinda Mae cheese, pistachio crumbles, arugula salad	\$12
		Soup of the day: Moroccan style lentil & chickpea	\$6

Salads

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

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

Pasta

SHRIMP SCAMPI FETTUCINI House made fettuccine, lemon, white wine, garlic, peas & capers	\$21
WOOD OVEN BAKED RIGATONI Italian sausage, peas, plum tomato sauce, cream & mozzarella	\$19
"MY MOM'S" SPAGHETTI CARBONARA Pancetta, peas, soft onions, cage free egg & Parmigiano	\$18
BUTTERNUT SQUASH RAVIOLI Sage brown butter sauce, hazelnuts	\$19
RUSTICHELLA RIGATONI BOLOGNESE Classic meat sauce, ricotta & grated nutmeg	\$18
PENNE ALLA VODKA Sun dried tomatoes, basil, cream & Grana Padano add chicken or sausage \$4 add shrimp \$7	\$14
PENNE WITH OAK GRILLED CHICKEN Capers, olives, plum tomatoes, & Grana Padano	\$18
SQUID INK CAVATELLI Shrimp, Calamari, scungilli, arrabiata, green olives, & Njuda pork	\$20
GRANDMA'S RAVIOLI Chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	\$18
HOUSE MADE RICOTTA GNOCCHI Braised Ragu of Veal, peas, truffle pecorino	\$20
ORECCHIETTE Braised pork sugo alla Napolitano, Grana Padano, Stracciatella	\$19

Pizza

BRUSSEL SPROUT PIE Shaved brussel sprouts, caramelized onion, truffle paste, fontina and truffle pecorino	\$18
BIANCO PIE Fresh ricotta, goat cheese, red onion, pistachio & truffle honey	\$17
SHRIMP SCAMPI PIE Lemon, capers, chili & garlic, mozzarella & parmigiano reggiano	\$18
WHITE BROCCOLI PIE Ricotta, mozzarella, grana Padano & hot honey	\$17
MARGHERITA Organic tomatoes, Fior Di Latte mozzarella & basil	\$16
PEPPERONI Red onion, fresh oregano & San Marzano tomatoes	\$17
BUFFALO CHICKEN QUATTRO FROMAGGIO Chicken, caramelized onions, mozzarella, gorgonzola & ricotta	\$17
FIG JAM PIE Fresh mozzarella, gorgonzola, rosemary, Prosciutto Di Parma & arugula salad	\$18
WILD MUSHROOM Fresh mozzarella, Grana Padano, Melinda Mae & truffle paste	\$17
SPICY SOPPRESSATA Mozzarella, spicy Calabrian honey, Njuda pork	\$17
ITALIAN SAUSAGE Organic tomatoes, Taggiasca olives, mozzarella & basil	\$18

**Gluten Free Crust Available (\$6)
Cauliflower Crust Available (\$6)**

Main Plate

HOT HONEY CRISPY FRIED CHICKEN SANDWICH Toasted brioche bun, tomato jam, oil & vinegar slaw	\$14
BRICCO BURGER All natural 1/2 lb. beef patty, caramelized onions, gorgonzola cheese, brioche bun, parmesan fries & pickle	\$17
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP Crispy bacon, spicy aioli & chopped kale substitute shrimp add \$3	\$14
GRILLED LOBSTER & CHEESE SANDWICH *AS SEEN ON THE OPRAH SHOW AND IN ESQUIRE MAGAZINE* Lobster, havarti & onion rings	\$23

Main Plates

MUSTARD BBQ GLAZED ORGANIC SALMON Green beans, lentil vinaigrette	\$21
CLASSIC CHICKEN PARMIGIANA Served with a house salad	\$20
HANGER STEAK SALAD Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	\$23
CHICKEN MILANESE Italian greens, pepperonata & lemon butter sauce	\$20

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef
| Keith Rocheleau • Manager

Children's offerings are available. Our kitchen will gladly accommodate dietary restrictions.
Thoroughly cooking meats, poultry, shellfish & eggs reduces the risk of food borne illness