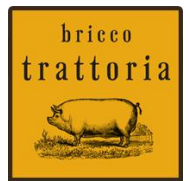




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antipasti

GRILLED ARTICHOKE crushed hazelnuts, Parmigiano & lemon vinaigrette	11	BRAISED SHORT RIB ARANCINI	12
OUR HOUSE MADE RICOTTA (to share) local honey, sea salt, herbs & grilled Pugliese bread	12	LAMB MEATBALLS crumbled goat cheese, pine nuts, breadcrumbs, mint	14
FRESH RHODE ISLAND FRIED CALAMARI lemon caper aioli & arrabbiata sauce	14	PROSCIUTTO DI PARMA buffalo milk mozzarella, EVO & sea salt	11
MY AUNT JOSIE'S MEATBALLS Stracciatella, breadcrumbs & EVO	13	ARTISINAL CHEESES & SALUMI (FOR TWO) Fontina (IT) Bijou Goat Cheese, (Vermont) Point Reyes Bay Blue, (California) Prosciutto Di Parma (IT)	18

salads & big salads

CAESAR SALAD romaine, radicchio, croutons & shaved Parmigiano	11	TOSCANO SALAD fresh bocconcini mozzarella, olives, tomato, green beans roasted peppers, polenta croutons & balsamic vinaigrette	13
KALE SALAD bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & goat cheese vinaigrette	12	APPLE & ARUGULA SALAD shaved fennel, warm pistachio goat cheese & cider vinaigrette	12
BOSTON BIBB red onion, cucumber, sundried tomatoes pine nut, gorgonzola & lemon vinaigrette	12	BRICCO GREENS fennel, heirloom radish & white balsamic vinaigrette	10

**Add grilled chicken \$7 *Add grilled shrimp \$12 *Add grilled hanger steak \$18
*Add honey mustard glazed salmon \$10 *Add our meatballs \$8*

sandwiches

HOT HONEY CRISPY FRIED CHICKEN SANDWICH toasted brioche bun, tomato jam, oil & vinegar slaw, fries	15
ITALIAN COLD CUT COMBO GRINDER mortadella, soppressata, prosciutto, roasted peppers, tomatoes provolone & spicy artichoke aioli	13
LOBSTER GRILLED CHEESE SANDWICH <i>* AS SEEN ON THE OPRAH SHOW*</i> chunked lobster, Havarti, house made onion rings & Italian greens	26
WARM TURKEY BLT SANDWICH Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread	13
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	14
BRICCO BURGER onion jam, melted gorgonzola, tomato, fries & Italian greens	17

pizza

POTATO & PANCETTA mozzarella, pancetta, garlic, Stracciatella	18
SHRIMP SCAMPI capers, garlic oil, mozzarella & lemon butter sauce	19
FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	18
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio & truffle honey	18
WILD MUSHROOM fresh mozzarella, Fontina, Prosciutto, Parmigiano, & truffle oil	19
CAPRICCIOSA organic tomatoes, fresh mozzarella, taggiasca olives mushrooms, artichokes, prosciutto	18
GRILLED CHICKEN fresh tomato, olives, mozzarella & basil pesto	18
MARGHERITA organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2	16
ITALIAN SAUSAGE organic tomatoes, Taggiasca olives, mozzarella & basil	19
PEPPERONI organic tomatoes, mozzarella, red onion & fresh oregano	19

Entrées

MEATBALL CALZONE ricotta and mozzarella cheese, house Italian seasoning	15
CLASSIC CHICKEN PARMIGIANA served with a house salad	20
OUR CHICKEN PICCATA capers, artichokes, potatoes, lemon butter sauce & sautéed spinach	20
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers & lemon butter sauce	18
MUSTARD BBQ GLAZED SALMON corn ragu, English peas	23
HERB CRUSTED COD roasted peppers & gigante beans, broccoli rabe	23
SPICE RUBBED GRILLED HANGER STEAK crispy rosemary potatoes & broccoli rabe	24

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

pasta

GRANDMA'S RAVIOLI chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	18	SQUID INK CAVATELLI calamari, scungilli, arrabbiata, green olives, & Njuda pork	24
LINGUINE AND CLAMS traditional white clam sauce	20	RIGATONI D'ABRUZZO Bolognese sauce & fresh ricotta	19
CAVATELLI NAPOLITANO braised pork sugo, tomato & Parmigiano	20	"MY MOM'S" CARBONARA WITH SPAGHETTI speck prosciutto, peas, soft onions & Grana Padano	17
BAKED RIGATONI sausage, mozzarella, peas, tomato & cream	20	HOUSE MADE RICOTTA GNOCCHI veal ragu, English peas, truffle sauce & truffle pecorino	24
PENNE ALLA VODKA sundried tomatoes, basil, cream & Grana add chicken 21 add shrimp 24	17		

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