



bricco trattoria



primo

SOUP OF THE DAY	\$7
THE "OG" GRAPE FLATBREAD	\$12
caramelized onion, rosemary, & Mystic Melinda Mae	
GRILLED SWEET SAUSAGE	\$14
marinated broccoli rabe, peperonata, saba vinegar	
CRAB STUFFED MUSHROOMS	\$15
parmigiano, arugula, aged vinegar	
GRILLED ARTICHOKES	\$13
crushed hazelnuts, Parmigiano & lemon vinaigrette	
EGGPLANT STACK	\$14
hand dipped mozzarella, roasted peppers, tomato butter sauce	
TOMATO ARANCINI	\$12
arrabbiata sauce, shaved Parmigiano, arugula	
MIKEY'S HOT HONEY WINGS	½ dz \$15
GRILLED PORTUGUESE OCTOPUS	\$18
celery salad, gigante beans, spicy chickpea puree, chimichurri sauce	
OCTOPUS CARPACCIO	\$17
green olive vinaigrette, sea salt & arugula	
BEEF CARPACCIO	\$18
pickled mushrooms, fried capers, arugula & lemon	

pasta

HOUSE MADE BUTTERNUT RAVIOLI	\$20
sage brown butter, hazelnuts, amaretto cookie	
FRESH FETTUCCINE	\$28
braised spiced lamb ragu, spinach & crumbled goat cheese	
SWEET POTATO GNOCCHI	\$24
braised pancetta, escarole, truffle pecorino	
ORECCHIETTE	\$25
sweet sausage, broccoli rabe, Parmigiano Reggiano	
"MY MOM'S" CARBONARA WITH SPAGHETTI	\$23
pancetta, peas, soft onions & Grana Padano	
PENNE ALLA VODKA	\$20
sundried tomatoes, basil, cream & Grana Padano	
<i>add chicken 24 add shrimp 27</i>	
BLACK CAVATELLI	\$29
shrimp, calamari, scungilli, escarole, green olives	
nduja pork & spicy tomato sugo	
CAVATELLI NAPOLITANO	\$26
braised pork sugo, tomato & Parmigiano Reggiano	
BAKED RIGATONI	\$25
sausage, mozzarella, peas, tomato & cream	
RIGATONI D'ABRUZZO	\$24
Bolognese sauce & fresh ricotta	

entrées

OUR EGGPLANT PARM	\$25
fresh mozzarella, marinara, arugula	
HERB CRUSTED ATLANTIC COD	\$28
saffron risotto, fennel, carrot and arugula salad	
PAN SEARED SCALLOPS	\$36
butternut & wild mushroom farro, truffle, brussel salad	
MUSTARD BBQ GLAZED SALMON	\$29
butter leeks, broccolini, potato puree	
HALF ROASTED CHICKEN	\$28
potato puree, roasted broccoli & salsa verde	
OUR CHICKEN PARMESAN	\$27
fresh mozzarella, house made cavatelli pasta & aunt Josie's sauce	
SLOW BRAISED POT ROAST	\$36
sweet potato puree, crispy brussel sprouts, beef au jus	
PAN ROASTED FILET MIGNON	\$56
prosciutto, braised wild mushroom farro, red wine demi	
12oz NY STRIP STEAK	\$48
potato puree, broccolini, cipollini onions, & a red wine au jus	

FRESH RHODE ISLAND FRIED CALAMARI	\$15
spicy aioli & arrabbiata sauce	
OUR HOUSEMADE RICOTTA (TO SHARE)	\$12
local honey, sea salt & grilled Pugliese bread	
LAMB MEATBALLS	\$15
crumbled goat cheese, pine nuts, currants	
breadcrumbs & mint	
MY AUNT JOSIE'S MEATBALLS	\$14
Stracciatella mozzarella, breadcrumbs & EVO	
PROSCIUTTO DI PARMA	\$13
buffalo milk mozzarella, EVO & sea salt	
ARTISINAL CHEESES & SALUMI (FOR TWO)	\$21
DOP Fontina (IT)	
Goat Cheese - Montchevre (WI)	
Great Hill Blue (MA)	
Prosciutto Di Parma (IT)	
Olli, Fennel Salumi (CA)	
Spicy Soppresata (PA)	

insalata

BOSTON BIBB	\$13
red onion, cucumber, sundried tomatoes	
almonds, gorgonzola & lemon vinaigrette	
APPLE & ARUGULA SALAD	\$13
shaved fennel, warm pistachio goat cheese & cider vinaigrette	
CAESAR SALAD	\$12
romaine, radicchio, garlic croutons & Grana Padano	
BABY LETTUCES	\$11
shaved celery, radishes & white balsamic vinaigrette	
KALE SALAD	\$13
bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin	
seeds, garlic croutons, rosemary & goat cheese vinaigrette	
TOSCANO SALAD	\$14
bocconcini mozzarella, olives, tomatoes, roasted peppers	
green beans, polenta croutons & balsamic vinaigrette	

brick oven pizza

SPICY SOPPRESSATA WHITE PIE	\$19
fresh mozzarella, Grana Padano, hot honey, nduja pork	
BUFFALO CHICKEN QUATTRO FROMAGGIO	\$20
chicken, caramelized onions, mozzarella, gorgonzola & ricotta	
SHRIMP SCAMPI	\$22
capers, garlic oil, mozzarella & lemon butter sauce	
FIG PIE	\$19
fresh mozzarella, gorgonzola, fig jam & prosciutto arugula	
OUR BIANCO PIE	\$19
ricotta, goat cheese, red onion, pistachio & truffle honey	
WILD MUSHROOM	\$20
fresh mozzarella, Fontina, Prosciutto, Parmigiano, & truffle oil	
CAPRICCIOSA	\$18
organic tomatoes, fresh mozzarella, Taggiasca olives	
mushrooms, artichokes & prosciutto	
GRILLED CHICKEN	\$18
fresh tomato, olives, mozzarella & basil pesto	
MARGHERITA	\$16
organic tomatoes, Fior Di Latte mozzarella & basil	
add meatballs \$4 add prosciutto \$2	
ITALIAN SAUSAGE	\$19
organic tomatoes, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$19
organic tomatoes, mozzarella, red onion & fresh oregano	

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

HOLIDAY BONUS CARD GIVEAWAY

\$20 Voucher with Every \$100 Gift Card
Throughout November & December