



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Carlos Gutierrez

primo

ROASTED PROSCIUTTO WRAPPED DATES Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	\$13
BURRATA PANZANELLA heirloom cherry tomatoes, Pugliese croutons, pickled red onion cucumbers, kale, red wine cabernet vinaigrette	\$15
SMOKED SALMON FLATBREAD (GF) Crème fraiche, caper, red onions, arugula	\$21
GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$13
TOMATO ARANCINI arrabbiata sauce, shaved Parmigiano, arugula	\$14
PEACOCK ORANGEDEW MELON & PROSCIUTTO lime, tajin & honey	\$13
OUR HOUSEMADE RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$12
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, arrabbiata sauce	\$16
CRAB STUFFED MUSHROOMS parmigiano, arugula, aged vinegar	\$15
FRIED FIOR DI LATTE MOZZARELLA gem lettuce, cabernet wine vinaigrette	\$14

pasta

HOUSE MADE CARROT GNOCCHI ALLA NORMA farm stand tomato sauce, native eggplant & stracciatella mozzarella	\$26
SHORT RIB RAVIOLI sage truffle butter, crispy shallots, truffle Pecorino	\$26
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, English pea, truffled pecorino	\$28
LINGUINI WITH COLOSSAL CRAB MEAT heirloom tomatoes, basil, toasted garlic, toasted breadcrumbs	\$29
"MY MOM'S" CARBONARA WITH SPAGHETTI pancetta, peas, soft onions, Grana Padano	\$25
PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add chicken \$27 add shrimp \$30</i>	\$22
HANDMADE BLACK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce	\$29
CAVATELLI NAPOLITANO braised pork sugo, tomato & Grana Padano	\$26
BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	\$26
RIGATONI BOLOGNESE classic meat ragu, fresh ricotta, grated nutmeg	\$27

entrées

*FENNEL & BLACK PEPPER CRUSTED TUNA potato cake, green olive tapenade & Italian mixed greens	\$36
HERB CRUSTED COD cauliflower puree, broccolini, heirloom tomatoes, salsa verde	\$32
PAN SEARED SCALLOPS porcini dusted scallops, cream less creamed corn, chorizo, fingerling potatoes, zucchini	\$36
*HONEY MUSTARD BBQ GLAZED SALMON green beans, potato puree, carrot sauce	\$29
OUR EGGPLANT PARM fresh mozzarella, marinara, arugula	\$25
HALF ROASTED CHICKEN potato puree, roasted broccoli, salsa verde	\$28
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce	\$27
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$28
*12oz NY STRIP STEAK potato puree, corn ragu, cipollini onions, red wine jus	\$44

MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24
GRILLED PORTUGUESE OCTOPUS celery salad, gigante beans, spicy chickpea puree, Nancy vinaigrette	\$18
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17
*BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
LAMB MEATBALLS crumbled goat cheese, pine nuts, breadcrumbs, mint	\$15
MY AUNT JOSIE'S MEATBALLS stracciatella mozzarella, breadcrumbs, EVOO	\$14
PROSCIUTTO DI PARMA buffalo milk mozzarella, gem lettuce, marinated olives, cabernet wine vinaigrette	\$14
ARTISINAL CHEESES & SALUMI (FOR TWO) Mystic Cheese Co. Melinda Mae (CT) Cachalot Cheddar (CT), Great Hill Blue (MA) Prosciutto Di Parma (IT), Olli Fennel Salumi (CA), Tartufo Salami (CA)	\$21

insalata

BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$13
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$13
CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$12
BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$11
KALE SALAD bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary, goat cheese vinaigrette	\$13
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, roasted peppers green beans, polenta croutons, balsamic vinaigrette	\$14
HEIRLOOM TOMATO SALAD shaved Parmigiano Reggiano, little gem lettuce & Cabernet Sauvignon vinaigrette	\$13
*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*	

brick oven pizza

BUFFALO CHICKEN QUATTRO FROMAGGIO chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
THREE PIGS sausage, pepperoni, sopressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$20
VODKA WITH SWEET SAUSAGE fior di latte mozzarella, cubanel peppers, parmesan	\$19
SHRIMP SCAMPI capers, garlic oil, mozzarella & lemon butter sauce	\$22
FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	\$19
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$19
WILD MUSHROOM fresh mozzarella, Fontina, Prosciutto, Parmigiano, truffle oil	\$20
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	\$17
PEPPERONI organic tomatoes, mozzarella, red onion, fresh oregano <i>Gluten Free Crust Available (\$4.50)</i> <i>Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients</i>	\$19

Before placing your order, please inform your server if a person in your party has a food allergy. Our kitchen will gladly accommodate dietary restrictions.

*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.