



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Carlos Gutierrez

primo

SOUP OF THE DAY	\$9	*OCTOPUS CARPACCIO	\$17
ROASTED SPECK HAM WRAPPED DATES	\$14	green olive vinaigrette, lemon, smoked paprika, arugula	
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad		*BEEF CARPACCIO	\$18
GRILLED ARTICHOKES	\$13	pickled mushrooms, fried capers, arugula, lemon	
crushed hazelnuts, balsamic, shaved Grana Padano		LAMB MEATBALLS	\$16
TOMATO MOZZARELLA ARANCINI	\$14	crumbled goat cheese, golden raisins, pine nuts, toasted breadcrumbs, mint	
arrabbiata sauce, shaved Grana Padano, arugula		MY AUNT JOSIE'S MEATBALLS	\$15
WHIPPED RICOTTA (TO SHARE)	\$14	stracciatella mozzarella, toasted breadcrumbs, EVOO	
local honey, sea salt, grilled Pugliese bread		PROSCIUTTO DI PARMA	\$16
FRESH RHODE ISLAND FRIED CALAMARI	\$17	buffalo milk mozzarella, gem lettuce, marinated olives, cabernet wine vinaigrette	
sriracha aioli, arrabbiata sauce		ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
FRIED FIORE DI LATTE MOZZARELLA	\$14	Melinda Mae Cheese (CT), Parmigiano Reggiano (IT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
gem lettuce, cabernet wine vinaigrette			
GRILLED PORTUGUESE OCTOPUS	\$18		
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika			

insalata

BOSTON BIBB	\$13	red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
APPLE & ARUGULA SALAD	\$13	shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
CAESAR SALAD	\$12	romaine, radicchio, garlic croutons, Grana Padano	
BABY LETTUCES	\$11	shaved celery, fennel, radishes, white balsamic vinaigrette	
KALE SALAD	\$13	goat cheese, red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, goat cheese vinaigrette	
TOSCANO SALAD	\$14	bocconcini mozzarella, olives, tomatoes, roasted peppers green beans, polenta croutons, balsamic vinaigrette	
NANCY'S CHOPPED SALAD	\$14	iceberg lettuce, raddichio, chickpeas, pepperoncini, salami, provolone & oregano vinaigrette	

*ADD CHICKEN \$9 *SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*

brick oven pizza

POTATO PIE	\$19	caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
THREE PIGS	\$20	sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
CAPRICCIOSA	\$19	organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
SHRIMP SCAMPI	\$22	capers, garlic oil, mozzarella & lemon butter sauce	
FIG PIE	\$18	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	
BUFFALO CHICKEN QUATTRO FROMAGGIO	\$20	chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
MELANZANA PIE	\$19	fresh tomato, red sauce, eggplant, sausage, parmesan, ricotta	
MARGHERITA	\$17	organic tomatoes, Fiore di Latte mozzarella, basil add meatballs \$4 add prosciutto \$2	
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*

pasta

SPICY RIGATONI CARBONARA CALABRESE	\$26	(Rigatoni from <i>More Italian Pasta Lab</i>) guanciale, nduja, egg yolk, black pepper & Pecorino Romano
LEMON AND BURRATA RAVIOLI	\$24	spring asparagus, wild ramps, parmesan brodo
OUR RICOTTA GNOCCHI	\$28	braised veal ragu, rich brodo, truffled pecorino, English peas
PENNE ALLA VODKA	\$22	sundried tomatoes, basil, cream, Grana Padano add sausage \$27 add chicken \$27 add shrimp \$30
HANDMADE SQUID INK CAVATELLI	\$30	shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce
HANDMADE SPINACH FETTUCCINE WITH PISTACHIO PESTO	\$26	guanciale, Grana Padano, Luzzi burrata mozzarella, toasted bread crumbs
BAKED RIGATONI	\$26	Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano
ORECCHIETTE ALLA SCARPIELLO	\$26	braised chicken & sausage ragu, stracciatella mozzarella, peppers
RIGATONI BOLOGNESE	\$27	classic meat ragu, fresh ricotta, grated nutmeg
HANDMADE PAPPARDELLE ALLA TOSCANA	\$28	sausage, beef, & red wine ragu, fiore sardo pecorino D.O.P.

entrées

PAN ROASTED MAINE DAYBOAT SCALLOPS	\$38	cauliflower puree, spring asparagus, walnut salsa verde with capers and raisins
CRAB STUFFED JUMBO SHRIMP	\$36	white polenta, broccolini, grilled lemon
PANKO HERB CRUSTED COD	\$32	prosecco, creamy mushrooms, tarragon, charred broccolini
*HONEY MUSTARD BBQ GLAZED SALMON	\$29	green beans, leeks, potato puree, carrot sauce
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$28	potato puree, roasted broccoli, salsa verde
OUR CHICKEN PARMESAN	\$27	fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce
CLASSIC EGGPLANT PARMIGIANA	\$25	fresh mozzarella, stracciatella, marinara, arugula salad
*12oz NY STRIP STEAK	\$44	potato puree, grilled asparagus, cipollini onions, red wine jus
PORK CHOP MILANESE	\$28	marinated peppers, Italian greens & lemon butter sauce

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.