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bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano / Carlos Gutierrez

antipasti

WHIPPED RICOTTA (to share)	14	SOUP OF THE DAY	9
local honey, sea salt, herbs, grilled Pugliese bread		TOMATO ARANCINI	14
BEEF CARPACCIO	18	arrabbiata sauce, shaved parmigiano, arugula	
pickled mushrooms, fried capers, arugula & lemon		MY AUNT JOSIE'S MEATBALLS	15
OCTOPUS CARPACCIO	17	stracciatella, breadcrumbs, EVOO	
green olive vinaigrette, sea salt, arugula		LAMB MEATBALLS	16
FRESH RHODE ISLAND FRIED CALAMARI	17	crumbled goat cheese, pine nuts, breadcrumbs, mint	
sriracha aioli & arrabbiata sauce		PROSCIUTTO DI PARMA	15
ROASTED SPECK HAM WRAPPED DATES	13	buffalo milk mozzarella, gem lettuce, red wine vinaigrette, marinated olives	
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad		ARTISINAL CHEESES & SALUMI (FOR TWO)	25
GRILLED ARTICHOKEs	13	Melinda Mae (CT)	Great Hill Blue (MA)
crushed hazelnuts, Parmigiano, lemon vinaigrette		Parmesan Reggiano (IT)	Prosciutto Di Parma (IT)
		Truffle Cacciatorini (CA)	Hot Soppressata (CA)

salads & big salads

BRICCO GREENS	11	APPLE & ARUGULA SALAD	13
fennel, celery, heirloom radish & white balsamic vinaigrette		shaved fennel, warm pistachio goat cheese & cider vinaigrette	
CAESAR SALAD	12	KALE SALAD	13
romaine, radicchio, croutons & shaved Parmigiano		bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & goat cheese vinaigrette	
TOSCANO SALAD	14	BOSTON BIBB	13
fresh bocconcini mozzarella, olives, tomato, green beans, roasted peppers, polenta croutons, balsamic vinaigrette		red onion, cucumber, sundried tomatoes, pinenuts, gorgonzola & lemon vinaigrette	
NANCY'S CHOPPED SALAD	14		
iceberg lettuce, raddichio, chickpeas, pepperoncini, salami, provolone & oregano vinaigrette			

*Add grilled chicken \$9 *Add grilled shrimp \$12 *Add grilled hanger steak \$20
*Add honey mustard bbq glazed salmon \$16 *Add our meatballs \$9*

sandwiches

FISH SANDWICH	17
iceberg lettuce, sriracha aioli, Old Bay French fries	
ITALIAN COLD CUT COMBO GRINDER	17
mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	
LOBSTER GRILLED CHEESE SANDWICH	30
<i>*AS SEEN ON THE OPRAH SHOW*</i>	
chunked lobster, Havarti, house made onion rings, Italian greens	
WARM TURKEY BLT SANDWICH	17
Calabrian chili & pesto aioli, gem lettuce, toasted house made focaccia bread	
OUR CHICKEN CUTLET GRINDER	17
fried peppers, plum tomato sauce & provolone	
BRICCO BURGER	19
onion jam, melted gorgonzola, tomato, fries, Italian greens	
PANUZZO SANDWICH	17
fresh mozzarella, prosciutto di parma, njuda, & arugula	

pizza

POTATO PIE	19
caramelized onion, roasted potato, Grana Padano, Fontina & stracciatella mozzarella	
CAPRICCIOSA	18
organic tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	
THREE PIGS	20
sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
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 (EGGPLANT) PIE	19
fresh tomato, red sauce, eggplant, sausage, parmesan, ricotta	
MARGHERITA	17
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-*

entrées

CLASSIC CHICKEN PARMIGIANA	23
served with a house salad	
CRISPY CHICKEN MILANESE	23
Italian greens, marinated red peppers, lemon butter sauce	
OUR CHICKEN PICCATA	23
capers, artichokes, lemon butter sauce, sautéed spinach	
MUSTARD BBQ GLAZED SALMON	25
black lentils, broccolini	
HANGER STEAK SALAD	29
romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	

pasta

HOUSEMADE CHESTNUT FETTUCCHINE	26	ORECCHIETTE ALLA SCARPIELLO	26
prosecco, Seacoast maitake mushrooms, parmesan broth, Vermont creamery butter		braised chicken & sausage ragu, stracciatella mozzarella, peppers	
BAKED RIGATONI	24	PENNE ALLA VODKA	20
sausage, mozzarella, peas, tomato, cream		sundried tomatoes, basil, cream & grana padana	
RIGATONI D'ABRUZZO	25	add sausage 25 add chicken 25 add shrimp 28	
bolognese sauce, fresh ricotta, grated nutmeg		SQUID INK CAVATELLI	28
RICOTTA GNOCCHI	25	calamari, scungilli, arrabbiata, green olives, Njuda pork	
braised veal ragu, English peas & truffle butter		MY MOM'S" CARBONARA WITH SPAGHETTI	20
LEMON AND BURRATA RAVIOLI	24	guanciale, peas, soft onions, Grana Padano	
spring asparagus, wild ramps, parmesan		HANDMADE PAPPARDELLE ALLA NORCIA	28
		wild boar ragu, sardo fiore pecorino D.O.P.	

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.