



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
GRILLED PORTUGUESE OCTOPUS	\$18	Melinda Mae Cheese (CT), Parmigiano Reggiano (IT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika			

pasta

MY MOM'S" CARBONARA WITH SPAGHETTI	\$20
guanciale, peas, soft onions, Grana Padano	
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 NORCIA	\$28
wild boar ragu, fiore sardo pecorino D.O.P.	
HOUSEMADE CHESTNUT FETTUCCINE	\$26
prosecco, Seacoast maitake mushrooms, parmesan broth, Vermont creamery butter	

entrées

PAN ROASTED MAINE DAYBOAT SCALLOPS	\$38
cauliflower puree, spring asparagus, salsa verde	
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	
*FENNEL & BLACK PEPPER CRUSTED TUNA	\$38
potato cake, green olive tapenade & Italian mixed greens	

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

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.