

@restaurantbriccowh

@chef_billy_grantiii



Instagram



billygrant.com

We appreciate you dining with us this evening; we will do everything necessary to keep everyone safe. We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

antipasti

Table of antipasti items including Artisanal Salumi & Cheese & Grisini (For Two) \$25, Shrimp 'Paolo' Toast \$16, Burrata Mozzarella \$14, Tomato Basil Mozzarella Arancini \$14, Whipped Ricotta \$14, Grilled Artichokes \$13, Grilled Portuguese Octopus \$18, Portuguese Octopus 'Carpaccio' \$17, Fried Rhode Island Calamari \$17, Roasted Prosciutto Wrapped Dates \$14, Smoked Salmon Flatbread (GF) \$21, My Aunt Josie's Meatballs \$15, Peppered Beef Carpaccio* \$16, Soup of the Day \$8.

wood fired brick oven pizza

Table of wood fired brick oven pizza items including Our Bianco Pie (A Bricco Classic) \$19, Shrimp Scampi Pie \$22, Spicy Soppressata White Pie \$19, Wild Ramp & Asparagus Pie \$19, Potato Pie \$17, Wild Mushroom Pie \$20, Margherita Pie \$17, Pepperoni Pie \$19, Three Pigs Pie \$20, Fig Jam Pie \$19.

Gluten-Free Crust (\$6)

salads

Table of salad items including Nancy's Chopped Salad \$13, Toscano Salad \$14, Caesar Salad \$12, Warm Pistachio Crusted Goat Cheese Salad \$13, Boston Bibb \$13, Chopped Kale \$13, Baby Lettuces \$11.

pasta

Table of pasta items including House-Made Tortellini \$25, Sweet Potato Ravioli \$24, 'My Mom's' Spaghetti Carbonara \$26, House-Made Squid Ink Cavatelli \$29, House-Made Ricotta Gnocchi \$28, Fresh Rigatoni Alla Scarpariello (Rigatoni from More Pasta) \$28, Penne Alla Vodka \$22, Lemon Burrata Ravioli \$24, Wood Oven Baked Rigatoni \$26, Rusticella Rigatoni Bolognese \$27.

main plates

Table of main plate items including Tuscan Pot Roast \$32, Eggplant Parmigiana \$25, Maine Day Boat Scallops \$38, Cod Fish Milanese \$28, Mustard BBQ Cedar Planked Salmon \$29, Our Chicken Parmigiana \$27, Chicken Milanese \$26, Bell & Evans Oven Roasted Free Range Chicken \$28, Pork Chop Milanese \$28, N.Y. Sirloin* \$44.

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • Sous Chef
Keith Rocheleau • Manager | Mackenzie Roberto • Manager | Emily Riotte • Manager

Please inform your server if there are any food allergies. As some of our dishes may contain food allergens. More information available upon request.

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