SUMMER BONUS CARD GIVEAWAY
$20 Bonus Card with Every $100 Gift Card Purchased During May - June

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bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano / Carlos Gutierrez

antipasti

WHIPPED RICOTTA (to share) 14
local honey, sea salt, herbs, grilled Pugliese bread

BEEF CARPACCIO 18
pickled mushrooms, fried capers, arugula & lemon

OCTOPUS CARPACCIO 17
green olive vinaigrette, sea salt, arugula

FRESH RHODE ISLAND FRIED CALAMARI 17
sriracha aioli & arrabbiata sauce

ROASTED SPECK HAM WRAPPED DATES 13
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad

GRILLED ARTICHOKES 13
crushed hazelnuts, Parmigiano, lemon vinaigrette

SMOKED SALMON FLATBREAD (GF) 21
crème fraiche, caper, red onions, arugula

SOUP OF THE DAY 9

MIKEY'S HOT HONEY WING ½ dz 12 dz 24

TOMATO ARANCINI 14
arrabbiata sauce, shaved parmigiano, arugula

MY AUNT JOSIE'S MEATBALLS 15
stracciatella, breadcrumbs, EVOO

LAMB MEATBALLS 16
crumbled goat cheese, pine nuts, breadcrumbs, mint

PROSCIUTTO DI PARMA 15
buffalo milk mozzarella, gem lettuce, red wine vinaigrette, marinated olives

ARTISINAL CHEESES & SALUMI (FOR TWO) 25
Melinda Mae (CT) — Great Hill Blue (MA)
Parmesan Reggiano (IT) — Prosciutto Di Parma (IT)
Truffle Cacciatorini (CA) — Hot Soppressata (CA)

salads & big salads

BRICCO GREENS 11
fennel, celery, heirloom radish & white balsamic vinaigrette

CAESAR SALAD 12
romaine, radicchio, croutons & shaved Parmigiano

TOSCANO SALAD 14
fresh bocconcini mozzarella, olives, tomato, green beans roasted peppers, polenta croutons, balsamic vinaigrette

NANCY'S CHOPPED SALAD 14
iceberg lettuce, raddichio, chickpeas, pepperoncini, salami, provolone & oregano vinaigrette

APPLE & ARUGULA SALAD 13
shaved fennel, warm pistachio goat cheese & cider vinaigrette

KALE SALAD 13
bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & goat cheese vinaigrette

BOSTON BIBB 13
red onion, cucumber, sundried tomatoes pinenuts, gorgonzola & lemon 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

SPICY HONEY CRISPY FRIED CHICKEN SANDWICH 17
toasted brioche bun, tomato jam, coleslaw, fries

ITALIAN COLD CUT COMBO GRINDER 17
mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli

LOBSTER GRILLED CHEESE SANDWICH 30
** AS SEEN ON THE OPRAH SHOW**
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
all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens

PANUOZZO SANDWICH 17
fresh mozzarella, proscuitto di parma, njuda, & arugula

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

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-

pasta

BAKED RIGATONI 24
sausage, mozzarella, peas, tomato, cream

RIGATONI D'ABRUZZO 25
bolognese sauce, fresh ricotta, grated nutmeg

RICOTTA GNOCCHI 25
braised veal ragu, English peas & truffle butter

SWEET POTATO RAVIOLI 24
brown sage butter, toasted hazelnuts

HANDMADE PAPPARDELLE ALLA NORCIA 28
wild boar ragu, sardo fiore pecorino D.O.P.

TROFIE PASTA 28
Seacoast Maitake mushrooms, pancetta & truffle cream sauce

CAVATELLI NAPOLETANA 23
braised pork sugo, tomato, parmigiano

PENNE ALLA VODKA 20
sundried tomatoes, basil, cream & grana padana
add sausage 25 **add chicken 25** **add shrimp 28**

SQUID INK CAVATELLI 28
calamari, scungilli, arrabbiata, green olives, Njuda pork

HANDMADE SPINACH FETTUCCINE 26
guanciale, Grana Padano, ramps, maikake mushrooms, fava beans, spring asparagus, stracciatella

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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.