



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Carlos Gutierrez

primo

SOUP OF THE DAY	\$9
GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$13
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, arrabbiata sauce	\$17
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18
SMOKED SALMON FLATBREAD (GF) crème fraiche, caper, red onions, arugula	\$21
EGGPLANT NAPOLEON breaded eggplant, roasted bell peppers, Flor de Latte mozzarella, aged balsamic, arugula salad	\$14
CRISPY PORK BELLY WATERMELON SALAD pistachios, cucumber, summer herbs, Calabrian chili vinaigrette	\$15

pasta

HOUSEMADE SPINACH RICOTTA RAVIOLI fresh peas, sage brown butter, lemon zest	\$25
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, truffled pecorino, English peas	\$28
PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	\$22
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce	\$30
HAND MADE SPINACH TORTELLINI ricotta and prosciutto cotto filling, peas, parmesan broth, butter, black pepper, lemon zest	\$26
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RIGATONI BOLOGNESE classic meat ragu, fresh ricotta, grated nutmeg	\$27
CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano	\$25
FRESH ORECCHIETTE ALLA NERANO sweet sausage, native zucchini, basil, EVOO, pistachio, Grana Padano, pecorino sardo & toasted breadcrumbs	\$28
LINGUINI WITH FRESH CHOPPED CLAMS olive oil, garlic, herbed butter, breadcrumbs	\$29

entrées

PORCINI CRUSTED MAINE DAYBOAT SCALLOPS CT creamless creamed corn, chorizo, native zucchini	\$38
*HONEY MUSTARD BBQ GLAZED SALMON green beans, leeks, potato puree, carrot sauce	\$29
PAN ROASTED HALIBUT grilled farmstand zucchini, baby heirloom tomatoes, almond romesco, salsa verde	\$36
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$28
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce	\$27
CLASSIC EGGPLANT PARMIGIANA fresh mozzarella, stracciatella, marinara, arugula salad	\$25
*12oz NY STRIP STEAK potato puree, corn ragu, cipollini onions, red wine jus	\$44
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$28
*FENNEL & BLACK PEPPER CRUSTED TUNA potato cake, green olive tapenade & Italian mixed greens	\$38

MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17
*BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
LAMB MEATBALLS crumbled goat cheese, golden raisins, pine nuts, toasted breadcrumbs, mint	\$16
MY AUNT JOSIE'S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15
PROSCIUTTO DI PARMA burrata, gem lettuce, marinated olives, cabernet wine vinaigrette	\$16
ARTISINAL CHEESES & SALUMI (FOR TWO) Melinda Mae Cheese (CT), Parmigiano Reggiano (IT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	\$25

insalata

BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$13
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$13
CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$12
BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$11
KALE SALAD goat cheese, red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, goat cheese vinaigrette	\$13
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, roasted peppers green beans, polenta croutons, balsamic vinaigrette	\$14
<i>*ADD CHICKEN \$9 *SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	

brick oven pizza

POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
THREE PIGS sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$20
CAPRICCIOSA organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	\$19
SHRIMP SCAMPI capers, garlic oil, mozzarella & lemon butter sauce	\$22
FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	\$18
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$19
WILD MUSHROOM fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
BUFFALO CHICKEN QUATTRO FROMAGGIO chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
WHITE ZUCCHINI PIE farmstand zucchini, fresh peas, sweet fennel sausage, Fior Di Latte mozzarella, fontina & basil	\$20
MARGHERITA organic tomatoes, Fiore di Latte mozzarella, basil <i>add meatballs \$4 add prosciutto \$2</i>	\$17
PEPPERONI organic tomatoes, mozzarella, red onion, fresh oregano	\$19

*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.