

@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, Peach Pizzetta, Smoked Salmon Pizzetta, Grilled Artichokes, Beef Steak Tomatoes & Burrata Mozzarella, Escargot Baked in Wood Fired Oven, Peppered Beef Carpaccio, Crispy Pork Belly Watermelon Salad, Whipped Ricotta, Grilled Portuguese Octopus, Portuguese Octopus 'Carpaccio', Fried Rhode Island Calamari, My Aunt Josie's Meatballs, and Soup of the Day.

Neapolitan style Wood oven pizza

Table of Neapolitan style Wood oven pizza items including Our Bianco Pie, Cacio e Pepe Pie, Shrimp Scampi Pie, Spicy Soppressata White Pie, Wild Mushroom Pie, Stadium Pie, Margherita Pie, Pepperoni Pie, and Three Pigs Pie.

Gluten-Free Crust (\$6)

salads

Table of salad items including Toscano Salad, Caesar Salad, and Warm Pistachio Crusted Goat Cheese Salad.

Table of salad items including Boston Bibb, Chopped Kale, and Baby Lettuces.

pasta

Table of pasta items including Fresh Rigatoni Alla Nerano, House Made Ravioli, House Made Pappardelle Alla Toscana, Thick Spaghetti & Fresh Shucked Clams, Fresh Spaghettoni Amatriciana, House-Made Squid Ink Cavatelli, House-Made Ricotta Gnocchi, Penne Alla Vodka, Wood Oven Baked Rigatoni, and Rusticella Rigatoni Bolognese.

main plates

Table of main plate items including Eggplant Parmigiana, Pan Roasted Halibut, Fennel & Black Pepper Crusted Tuna, Porcini Dusted Maine Day Boat Scallops, Mustard BBQ Cedar Planked Salmon, Our Chicken Parmigiana, Chicken Milanese, Bell & Evans Oven Roasted Free Range Chicken, Pork Chop Milanese, and N.Y. Sirloin.

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • Sous Chef
Keith Rocheleau • 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