

@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, Spiced Honey Glazed Anderson Farms Roasted Beets, etc.

Neapolitan style Wood oven pizza

Table of Neapolitan style wood oven pizzas including Our Bianco Pie, Cacio e Pepe Pie, Shrimp Scampi Pie, etc.

Gluten-Free Crust (\$6)

salads

Table of salads including Toscano Salad, Caesar Salad, Warm Pistachio Crusted Goat Cheese Salad.

*ADD CHICKEN \$9 *WILD SHRIMP \$10 *SALMON \$16 *MEATBALL \$5* HANGER STEAK \$20*

Table of salads including Summer Chopped Salad, Boston Bibb, Chopped Kale, Baby Lettuces.

pasta

Table of pasta dishes including House Made Spinach Fettuccine, House Made Ravioli, House Made Pappardelle Alla Toscana, etc.

main plates

Table of main plates including Eggplant Parmigiana, Pan Roasted Halibut, Fennel & Black Pepper Crusted Tuna, etc.

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