



A n t i p a s t i

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO) Meat: Prosciutto, spicy salami, & truffle catatrini Cheese: Sottocenere al Tartufo, Melinda Mae & Asher Blue (unpasteurized)	\$25	OCTOPUS "CARPACCIO" Green olive vinaigrette & smoked paprika	\$16
FRIED RHODE ISLAND CALAMARI Cherry peppers, Calabrian chili aioli, & spicy tomato sauce	\$17	GRILLED ARTICHOKE Crushed hazelnuts, shaved Grana Padano, & lemon vinaigrette	\$13
WHIPPED RICOTTA Filone toast, local honey, & sea salt	\$14	PEPPERED BEEF CARPACCIO Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	\$15
SMOKED SALMON PIZZETI Crème fraiche, caper, red onions, & arugula	\$21	MY AUNT JOSIE'S MEATBALLS Stracciatella mozzarella & sugo napoletano	\$15
SOUP OF THE DAY Creamy Tomato	\$8	BURRATA MOZZARELLA D.O.P. Prosciutto di Parma, gem lettuce, olives, & chianti vinagrette	\$14

S a l a d s

TOSCANO SALAD Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	\$14	BOSTON BIBB SALAD Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	\$13
BABY LETTUCES Shaved celery, radishes & white balsamic vinaigrette	\$11	CHOPPED KALE SALAD Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	\$13
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD Green apples, frisée salad & cider vinaigrette	\$13	CAESAR SALAD Romaine, radicchio, garlic croutons & Parmigiano Reggiano	\$12

add chicken \$9 • add wild shrimp \$10 • add salmon \$16 • add meatball \$5 • add hanger steak \$20

P a s t a

HOUSE MADE RAVIOLI Filled with ricotta, prosciutto cotto & lemon, parmesan broth, fresh peas, Vermont creamy butter	\$25
HOUSE MADE PAPPARDELLE ALLA TOSCANA Sausage & beef ragu, red wine, & stracciatella mozzarella	\$28
SPAGHETTI & FRESH SHUCKED CLAMS Roasted garlic, E.V.O.O, chili, basil & toasted breadcrumbs	\$26
HOUSE MADE RICOTTA GNOCCHI Ragu of braised veal, peas, rich brodo & truffle pecorino	\$23
WOOD OVEN BAKED RIGATONI Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream & mozzarella	\$24
"MY MOM'S" SPAGHETTI CARBONARA Guanciale, peas, soft onions, cage free egg & Parmigiano	\$23
FRESH SPAGHETTONI AMATRICIANA (PASTA FROM MORE PASTA LAB) Guanciale, DiNapoli tomatos, black pepper, & pecorino sardo	\$27
RUSTICHELLA RIGATONI BOLOGNESE Classic meat sauce, ricotta & grated nutmeg	\$24
FRESH RIGATONI ALLA NERANO New Gate Farms zucchini, sweet sausage, E.V.O.O, basil, pistachio pesto, Grana Parm, D.O.P Pecorino Sardo & toasted breadcrumbs	\$24
PENNE ALLA VODKA Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano <i>add chicken or sausage \$5 add shrimp \$8</i>	\$20
SQUID INK CAVATELLI Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork	\$26

M a i n P l a t e s

PANUOZZO SANDWICH Nduja, fior di latte mozzarella, arugula, soppressata & prosciutto di parma	\$17
TUNA MELT Fresh poached tuna, provolone, tomato, side salad & focaccia bread	\$18
BRICCO BURGER* All natural 1/2 lb. beef patty, caramelized onions, gorgonzola cheese, brioche bun, parmesan fries & pickle	\$19
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP Crispy bacon, spicy aioli & chopped kale <i>substitute shrimp add \$3</i>	\$17

P i z z a

BIANCO PIE Ricotta, goat cheese, parm, red onion, pistachio & truffle honey	\$19
SHRIMP SCAMPI PIE Lemon, capers, chili, garlic, mozzarella & Grana Padano	\$22
MARGHERITA PIE Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	\$17
CACIO E PEPE PIE AL TARTUFO Mozzarella, basil, fontina, EVOO, Truffle paste, Truffle Pecorino, & black pepper	\$18
PEPPERONI PIE Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano	\$19
FIG JAM PIE Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula	\$19
STADIUM PIE Pizza sauce, Grana Parm & whole milk mozzarella	\$17
WILD MUSHROOM PIE Fresh mozzarella, Grana Padano, fontina & truffle paste	\$20
SPICY SOPPRESSATA PIE Fresh mozzarella, spicy Calabrian honey & Njudia pork	\$19
THREE PIGS PIE Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey	\$20

Gluten-Free Crust (\$6)

M a i n P l a t e s

MUSTARD BBQ GLAZED ORGANIC SALMON* Cream less creamed corn & native zucchini	\$25
CLASSIC CHICKEN PARMIGIANA Served with a house salad	\$23
COD FISH MILANESE Apple fennel salad, tartar sauce & lemon	\$24
CHICKEN MILANESE Italian greens, pepperonata & lemon butter sauce	\$23
HANGER STEAK SALAD* Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	\$29