



## A n t i p a s t i

<b>ARTISINAL SALUMI &amp; CHEESE &amp; GRISINI (FOR TWO)</b> Meat: Prosciutto, spicy salami, & truffle catatrini Cheese: Sottocenere al Tartufo, Melinda Mae & Asher Blue (unpasteurized)	\$25
<b>FRIED RHODE ISLAND CALAMARI</b> Cherry peppers, Calabrian chili aioli, & spicy tomato sauce	\$17
<b>WHIPPED RICOTTA</b> Filone toast, local honey, & sea salt	\$14
<b>SMOKED SALMON PIZZETI</b> Crème fraiche, caper, red onions, & arugula	\$21
<b>SOUP OF THE DAY</b> Italian Wedding	\$8

<b>OCTOPUS "CARPACCIO"</b> Green olive vinaigrette & smoked paprika	\$16
<b>GRILLED ARTICHOKE</b> Crushed hazelnuts, shaved Grana Padano, & lemon vinaigrette	\$13
<b>PEPPERED BEEF CARPACCIO</b> Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	\$15
<b>MY AUNT JOSIE'S MEATBALLS</b> Stracciatella mozzarella & sugo napoletano	\$15
<b>BURRATA MOZZARELLA</b> D.O.P. Prosciutto di Parma, gem lettuce, olives, & chianti vinagrette	\$14

## S a l a d s

<b>TOSCANO SALAD</b> Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	\$14
<b>BABY LETTUCES</b> Shaved celery, radishes & white balsamic vinaigrette	\$11
<b>WARM PISTACHIO CRUSTED GOAT CHEESE SALAD</b> Green apples, frisée salad & cider vinaigrette	\$13

<b>BOSTON BIBB SALAD</b> Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	\$13
<b>CHOPPED KALE SALAD</b> Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	\$13
<b>CAESAR SALAD</b> 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

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

## P i z z a

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

<b>PANUOZZO SANDWICH</b> Nduja, fior di latte mozzarella, arugula, soppressata & prosciutto di parma	\$17
<b>BRICCO BURGER*</b> All natural 1/2 lb. beef patty, caramelized onions, gorgonzola cheese, brioche bun, parmesan fries & pickle	\$19
<b>JERK SPICED CHICKEN &amp; AVOCADO WHOLE WHEAT WRAP</b> Crispy bacon, spicy aioli & chopped kale <i>substitute shrimp add \$3</i>	\$17

## M a i n P l a t e s

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