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bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano / Carlos Gutierrez

antipasti

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|---|----|--|---------|-------|
| SOUP OF THE DAY | 9 | MIKEY'S HOT HONEY WING | ½ dz 12 | dz 24 |
| GRILLED ARTICHOKE | 13 | MY AUNT JOSIE'S MEATBALLS | | 15 |
| crushed hazelnuts, Parmigiano, lemon vinaigrette | | stracciatella, breadcrumbs, EVOO | | |
| WHIPPED RICOTTA (to share) | 14 | PROSCIUTTO DI PARMA | | 15 |
| local honey, sea salt, herbs, grilled Pugliese bread | | buffalo milk mozzarella, gem lettuce, red wine vinaigrette, marinated olives | | |
| PROSCIUTTO WRAPPED PEACOCK MELON | 14 | ARTISINAL CHEESES & SALUMI (FOR TWO) | | 25 |
| topped with tajin, honey | | Melinda Mae (CT) Great Hill Blue (MA) | | |
| BEEF CARPACCIO | 18 | Parmesan Reggiano (IT) Prosciutto Di Parma (IT) | | |
| pickled mushrooms, fried capers, arugula & lemon | | Truffle Cacciatorini (CA) Hot Soppresata (CA) | | |
| OCTOPUS CARPACCIO | 17 | HEIRLOOM TOMATO SALAD WITH BURRATA | | 14 |
| green olive vinaigrette, sea salt, arugula | | gem lettuce, chianti vinaigrette | | |
| FRESH RHODE ISLAND FRIED CALAMARI | 17 | TOMATO ARANCINI | | 14 |
| sriracha aioli & arrabbiata sauce | | arrabbiata sauce, shaved parmigiano, arugula | | |
| EGGPLANT NAPOLEON | 14 | STREET CORN | | 8 |
| breaded eggplant, heirloom tomatoes, Flor de Latte mozzarella, aged balsamic, arugula salad | | ricotta salata, Grana Padano, sriracha aioli, lime | | |

salads & big salads

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|--|----|--|--|----|
| BRICCO GREENS | 11 | APPLE & ARUGULA SALAD | | 13 |
| fennel, celery, heirloom radish & white balsamic vinaigrette | | shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette | | |
| CAESAR SALAD | 12 | KALE SALAD | | 13 |
| romaine, radicchio, croutons & shaved Parmigiano | | bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & goat cheese vinaigrette | | |
| TOSCANO SALAD | 14 | BOSTON BIBB | | 13 |
| fresh bocconcini mozzarella, olives, tomato, green beans roasted peppers, polenta croutons, balsamic vinaigrette | | red onion, cucumber, sundried tomatoes pinenuts, gorgonzola & lemon vinaigrette | | |

Add grilled chicken \$9 *Add grilled shrimp \$12 *Add grilled hanger steak \$20
*Add honey mustard bbq glazed salmon \$16 *Add our meatballs \$9

sandwiches

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|--|----|
| JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP | 17 |
| crispy bacon, spicy aioli, chopped kale substitute shrimp add \$3 | |
| ITALIAN COLD CUT COMBO GRINDER | 17 |
| mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli | |
| LOBSTER GRILLED CHEESE SANDWICH | 30 |
| * AS SEEN ON THE OPRAH SHOW* chunked lobster, Havarti, house made onion rings, Italian greens | |
| WARM TURKEY BLT SANDWICH | 17 |
| Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread | |
| OUR CHICKEN CUTLET GRINDER | 17 |
| fried peppers, plum tomato sauce & provolone | |
| BRICCO BURGER | 19 |
| all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens | |
| SPICY HONEY CRISPY FRIED CHICKEN SANDWICH | 17 |
| toasted brioche bun, tomato jam, coleslaw, fries | |

pizza

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|---|----|
| POTATO PIE | 19 |
| caramelized onion, roasted potato, Grana Padano, Fontina & stracciatella mozzarella | |
| CAPRICCIOSA | 18 |
| organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto | |
| THREE PIGS | 20 |
| sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices | |
| SHRIMP SCAMPI | 22 |
| capers, garlic oil, mozzarella, lemon butter sauce | |
| FIG PIE | 18 |
| fresh mozzarella, gorgonzola, fig jam, prosciutto arugula | |
| OUR BIANCO PIE | 19 |
| ricotta, goat cheese, red onion, pistachio, truffle honey | |
| WILD MUSHROOM | 20 |
| fresh mozzarella, Fontina, Prosciutto, Parmigiano & truffle oil | |
| SUMMER HEIRLOOM TOMATOES | 19 |
| cherry tomatoes, fresh mozzarella, basil, Grana Padano | |
| MARGHERITA | 17 |
| organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2 | |
| ITALIAN SAUSAGE | 19 |
| organic tomatoes, Taggiasca olives, mozzarella, basil | |
| PEPPERONI | 19 |
| organic tomatoes, mozzarella, red onion, fresh oregano | |

Gluten Free Crust Available (\$4.50)
Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-

entrées

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| CLASSIC CHICKEN PARMIGIANA | 23 |
| served with a house salad | |
| CRISPY CHICKEN MILANESE | 23 |
| Italian greens, marinated red peppers, lemon butter sauce | |
| OUR CHICKEN PICCATA | 23 |
| capers, artichokes, lemon butter sauce, sautéed spinach | |
| MUSTARD BBQ GLAZED SALMON | 25 |
| corn ragu, zucchini | |
| HANGER STEAK SALAD | 29 |
| romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto | |

pasta

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| BAKED RIGATONI | 24 | HANDMADE SPINACH FETTUCCINE | 27 |
| sausage, mozzarella, peas, tomato, cream | | pistachio spinach pesto, guanciale, burrata cheese | |
| RIGATONI D'ABRUZZO | 24 | PENNE ALLA VODKA | 20 |
| bolognese sauce, fresh ricotta, grated nutmeg | | sundried tomatoes, basil, cream, and Grana Padano add sausage 25 add chicken 25 add shrimp 28 | |
| CAVATELLI NAPOLETANA | 25 | SQUID INK CAVATELLI | 26 |
| braised pork sugo, tomato, parmigiano | | calamari, scungilli, arrabbiata, green olives, Njuda pork | |
| HOUSE MADE RAVIOLI | 25 | MY MOM'S" CARBONARA WITH SPAGHETTI | 20 |
| filled with ricotta, prosciutto cotto & lemon, parmesan broth, English peas, Vermont creamy butter | | guanciale, soft onions, peas, Grana Padano | |
| LINGUINI WITH COLOSSAL LUMP BLUE CRAB MEAT | 32 | RICOTTA GNOCCHI | 25 |
| heirloom tomatoes, basil, toasted garlic & toasted breadcrumbs | | braised veal ragu, English peas & truffle butter | |
| CASARECCE ALLA NORMA | 25 | | |
| Farmstand tomato sauce, roasted local eggplant, basil, Pecorino Sardo & stracciatella mozzarella | | | |

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.