



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Carlos Gutierrez

primo

SOUP OF THE DAY	\$9	MIKEY'S HOT HONEY WINGS	½ dz \$12	dz \$24
GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$13	*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula		\$17
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14	*BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon		\$18
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14	MY AUNT JOSIE'S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO		\$15
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, arrabbiata sauce	\$17	PROSCIUTTO DI PARMA buffalo milk mozzarella, gem lettuce, marinated olives, cabernet wine vinaigrette		\$16
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	ARTISINAL CHEESES & SALUMI (FOR TWO) Melinda Mae Cheese (CT), Parmigiano Reggiano (IT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)		\$25
PROSCIUTTO WRAPPED PEACOCK ORANGE MELON tajin, honey, lime	\$14	HEIRLOOM TOMATO SALAD WITH BURRATA gem lettuce, chianti vinaigrette		\$14
EGGPLANT NAPOLEON breaded eggplant, heirloom tomatoes, Flor de Latte mozzarella, aged balsamic, arugula salad	\$14	PEACH PIZZETTA Fior Di Latte Mozzarella, house made peach jam, pistachio pesto		\$16
STREET CORN ricotta salata, Grana Padano, sriracha aioli, lime	\$8	CRISPY PORK BELLY WATERMELON SALAD pistachios, cucumber, summer herbs, Calabrian chili vinaigrette		\$15

pasta

MY MOM'S CARBONARA WITH SPAGHETTI guanciale, peas, soft onions, Grana Padano	\$25
HANDMADE SPINACH FETTUCCINE pistachio spinach pesto, guanciale, burrata cheese	\$27
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, truffled pecorino, English peas	\$28
PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	\$22
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce	\$30
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RIGATONI BOLOGNESE classic meat ragu, fresh ricotta, grated nutmeg	\$27
CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano	\$25
HOUSE MADE RAVIOLI filled with ricotta, prosciutto cotto & lemon, parmesan broth, English peas, Vermont creamy butter	\$25
LINGUINI WITH COLOSSAL LUMP BLUE CRAB MEAT heirloom tomatoes, basil, toasted garlic & toasted breadcrumbs	\$32
CASARECCE ALLA NORMA Farmstand tomato sauce, roasted local eggplant, basil, Pecorino Sardo & stracciatella mozzarella	\$25

entrées

PORCINI CRUSTED MAINE DAYBOAT SCALLOPS CT creamless creamed corn, chorizo, native zucchini	\$38
*HONEY MUSTARD BBQ GLAZED SALMON green beans, leeks, potato puree, carrot sauce	\$29
PAN ROASTED HALIBUT grilled local zucchini, fregola, pistachio pesto, salsa verde	\$36
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$28
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce	\$27
CLASSIC EGGPLANT PARMIGIANA fresh mozzarella, stracciatella, marinara, arugula salad	\$25
*12oz NY STRIP STEAK potato puree, corn ragu, cipollini onions, red wine jus	\$44
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$28
*FENNEL & BLACK PEPPER CRUSTED TUNA potato cake, green olive tapenade & Italian mixed greens	\$38
PORCINI CRUSTED HANGAR STEAK summer heirloom tomatoes, Melinda Mae toast & salsa verde	\$33

insalata

BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$13
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$13
CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$12
BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$11
KALE SALAD goat cheese, red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, goat cheese vinaigrette	\$13
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, roasted peppers, green beans, polenta croutons, balsamic vinaigrette	\$14
<i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	

brick oven pizza

POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
THREE PIGS sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$20
CAPRICCIOSA organic tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	\$19
SHRIMP SCAMPI capers, garlic oil, mozzarella & lemon butter sauce	\$22
FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	\$18
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$19
WILD MUSHROOM fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
BUFFALO CHICKEN QUATTRO FROMAGGIO chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
SUMMER HEIRLOOM TOMATOES cherry tomatoes, fresh mozzarella, basil, Grana Padano	\$19
MARGHERITA organic tomatoes, Fiore di Latte mozzarella, basil <i>add meatballs \$4 add prosciutto \$2</i>	\$17
PEPPERONI organic tomatoes, mozzarella, red onion, fresh oregano	\$19

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

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.