



# bricco trattoria

**Chef/Owner**  
Billy Grant  
**Chefs**  
Daniel Soriano  
Carlos Gutierrez

## primo

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

## pasta

<b>GNOCCHI ALLA SORRENTINA</b>	\$28
fresh San Marzano tomato sauce, basil, buffalo mozzarella	
<b>TROFIE ALLA PORTOFINO</b>	\$28
wild shrimp, basil pesto, taggiasca olives & toasted breadcrumbs	
<b>OUR RICOTTA GNOCCHI</b>	\$28
braised veal ragu, rich brodo, truffled pecorino, English peas	
<b>PENNE ALLA VODKA</b>	\$22
sundried tomatoes, basil, cream, Grana Padano	
<b>add sausage \$27    add chicken \$27    add shrimp \$30</b>	
<b>HANDMADE SQUID INK CAVATELLI</b>	\$30
shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce	
<b>BAKED RIGATONI</b>	\$27
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	
<b>RIGATONI BOLOGNESE</b>	\$27
classic meat ragu, fresh ricotta, grated nutmeg	
<b>CAVATELLI NAPOLETANA</b>	\$25
braised pork sugo, tomato, parmigiano	
<b>HOUSE MADE RAVIOLI</b>	\$25
filled with ricotta, prosciutto cotto & lemon, parmesan broth, English peas, Vermont creamy butter	
<b>LINGUINI WITH COLOSSAL LUMP BLUE CRAB MEAT</b>	\$32
heirloom tomatoes, basil, toasted garlic & toasted breadcrumbs	
<b>CASARECCE ALLA NORMA</b>	\$25
farmstand tomato sauce, roasted local eggplant, basil, Pecorino Sardo & stracciatella mozzarella	

## entrées

<b>PORCINI CRUSTED MAINE DAYBOAT SCALLOPS</b>	\$38
CT creamless creamed corn, chorizo, native zucchini	
<b>*HONEY MUSTARD BBQ GLAZED SALMON</b>	\$29
green beans, leeks, potato puree, carrot sauce	
<b>PAN SEARED BRANZINO</b>	\$34
roasted potatoes, broccoli rabe, artichokes, roasted peppers, salsa verde	
<b>BELL &amp; EVANS OVEN ROASTED FREE RANGE CHICKEN</b>	\$28
potato puree, roasted broccoli, salsa verde	
<b>OUR CHICKEN PARMESAN</b>	\$27
fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce	
<b>CLASSIC EGGPLANT PARMIGIANA</b>	\$25
fresh mozzarella, stracciatella, marinara, arugula salad	
<b>*12oz NY STRIP STEAK</b>	\$44
potato puree, corn ragu, cipollini onions, red wine jus	
<b>PORK CHOP MILANESE</b>	\$28
marinated peppers, Italian greens & lemon butter sauce	
<b>GRILLED CENTER CUT SWORDFISH</b>	\$38
fregola, chorizo, local zucchini, sofrito, grilled lemon	
<b>PORCINI CRUSTED HANGAR STEAK</b>	\$33

## insalata

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

## brick oven pizza

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

*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.