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# bricco trattoria

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

## antipasti

<b>SOUP OF THE DAY</b>	9	<b>FRIED CLAM STRIPS</b>	16
<b>GRILLED ARTICHOKE</b>	13	hot cherry peppers, tartar sauce	
crushed hazelnuts, Parmigiano, lemon vinaigrette		<b>MY AUNT JOSIE'S MEATBALLS</b>	15
<b>WHIPPED RICOTTA</b> (to share)	14	stracciatella, breadcrumbs, EVOO	
local honey, sea salt, herbs, grilled Pugliese bread		<b>PROSCIUTTO DI PARMA</b>	15
<b>PROSCIUTTO WRAPPED PEACOCK MELON</b>	14	buffalo milk mozzarella, gem lettuce, red wine vinaigrette, marinated olives	
topped with tajin, honey		<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b>	25
<b>BEEF CARPACCIO</b>	18	Melinda Mae (CT) Great Hill Blue (MA)	
pickled mushrooms, fried capers, arugula & lemon		Parmesan Reggiano (IT) Prosciutto Di Parma (IT)	
<b>OCTOPUS CARPACCIO</b>	17	Truffle Cacciatorini (CA) Hot Soppresata (CA)	
green olive vinaigrette, sea salt, arugula		<b>HEIRLOOM TOMATO SALAD WITH BURRATA</b>	14
<b>FRESH RHODE ISLAND FRIED CALAMARI</b>	17	gem lettuce, chianti vinaigrette	
sriracha aioli & arrabbiata sauce		<b>TOMATO ARANCINI</b>	14
<b>EGGPLANT NAPOLEON</b>	14	arrabbiata sauce, shaved parmigiano, arugula	
breaded eggplant, heirloom tomatoes, Fior di Latte mozzarella, aged balsamic, arugula salad		<b>STREET CORN</b>	8
<b>MIKEY'S HOT HONEY WING</b>	½ dz 12 dz 24	ricotta salata, Grana Padano, sriracha aioli, lime	

## salads & big salads

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

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

## pizza

<b>CACIO E PEPE PIE AL TARTUFO PIE</b>	18
truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
<b>POTATO PIE</b>	19
caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	
<b>CAPRICCIOSA</b>	18
organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
<b>THREE PIGS</b>	20
sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
<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>SUMMER HEIRLOOM TOMATOES</b>	19
cherry tomatoes, fresh mozzarella, basil, Grana Padano	
<b>MARGHERITA</b>	17
organic tomatoes, Fior Di Latte mozzarella & basil	
add meatballs \$4 add prosciutto \$2	
<b>ITALIAN SAUSAGE</b>	19
organic tomatoes, Taggiasca olives, mozzarella, basil	
<b>PEPPERONI</b>	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

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

## pasta

<b>BAKED RIGATONI</b>	24	<b>TROFIE ALLA PORTOFINO</b>	28
sausage, mozzarella, peas, tomato, cream		Wild shrimp, basil pesto, taggiasca olives & toasted breadcrumbs	
<b>RIGATONI D'ABRUZZO</b>	24	<b>PENNE ALLA VODKA</b>	20
bolognese sauce, fresh ricotta, grated nutmeg		sundried tomatoes, basil, cream, and Grana Padano	
<b>CAVATELLI NAPOLETANA</b>	25	add sausage 25 add chicken 25 add shrimp 28	
braised pork sugo, tomato, parmigiano		<b>SQUID INK CAVATELLI</b>	26
<b>RICOTTA GNOCCHI</b>	25	calamari, scungilli, arrabbiata, green olives, Njuda pork	
braised veal ragu, English peas & truffle butter		<b>GNOCCHI ALLA SORRENTINA</b>	28
<b>LINGUINI WITH COLOSSAL LUMP BLUE CRAB MEAT</b>	32	fresh San Marzano tomato sauce, basil, buffalo mozzarella	
heirloom tomatoes, basil, toasted garlic & toasted breadcrumbs		<b>CASARECCE ALLA NORMA</b>	25
<b>GRANDMA'S RAVIOLI</b>	24	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.*