



# 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>COLOSSAL CRAB &amp; AVOCADO TOAST</b>	\$16	<b>*OCTOPUS CARPACCIO</b>	\$17
<b>GRILLED ARTICHOKE</b>	\$13	green olive vinaigrette, lemon, smoked paprika, arugula	
crushed hazelnuts, balsamic, shaved Grana Padano		<b>*BEEF CARPACCIO</b>	\$18
<b>TOMATO MOZZARELLA ARANCINI</b>	\$14	pickled mushrooms, fried capers, arugula, lemon	
arrabbiata sauce, shaved Grana Padano, arugula		<b>MY AUNT JOSIE'S MEATBALLS</b>	\$15
<b>WHIPPED RICOTTA (TO SHARE)</b>	\$14	stracciatella mozzarella, toasted breadcrumbs, EVOO	
local honey, sea salt, grilled Pugliese bread		<b>PROSCIUTTO DI PARMA</b>	\$16
<b>FRESH RHODE ISLAND FRIED CALAMARI</b>	\$17	buffalo milk mozzarella, gem lettuce, marinated olives, cabernet wine vinaigrette	
sriracha aioli, arrabbiata sauce		<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b>	\$25
<b>GRILLED PORTUGUESE OCTOPUS</b>	\$18	Melinda Mae Cheese (CT), Soft Truffle Pecorino (IT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika		<b>RAW BRUSSEL SPROUT SALAD</b>	\$14
<b>FRIED FIORE DI LATTE MOZZARELLA</b>	\$14	Burrata mozzarella, toasted hazelnuts, D.O.P Prosciutto di Parma, lemon, e.v.o.o & pecorino sardo	
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce		<b>SMOKED SALMON PIZZETTA</b>	\$21
<b>CHARRED BRUSSELS SPROUTS</b>	\$14	Crème fraiche, capers, red onions & arugula	
mortadella, hazelnuts, Calabrian maple glaze			

## pasta

<b>BURRATA RAVIOLI ALLA ZUCCA</b>	\$24
guanciale, butternut sugo, pecorino fiore sardo	
<b>CALAMARATA ALLA ZOZZONA</b>	\$27
guanciale, sweet Italian sausage, fresh tomato sauce, egg yolk, black pepper & pecorino	
<b>TROFIE MUSHROOM ALFREDO</b>	\$28
Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino	
<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>LINGUINI WITH FRESH CHOPPED CLAMS</b>	\$29
olive oil, garlic, herbed butter, breadcrumbs	
<b>ZITI ALLA GENOVESE</b>	\$25
braised beef, caramelized onions, truffle pecorino & toasted bread crumbs	

## 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>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>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>PORCINI CRUSTED HANGAR STEAK</b>	\$33
summer heirloom tomatoes, Melinda Mae toast & salsa verde	
<b>PANKO CRUSTED COD</b>	\$32
cauliflower puree, garlic, charred brussels, romesco sauce	
<b>OVEN BAKED CLASSIC MEAT LASAGNA</b>	\$28
Toscana ragu, ricotta, parmigiano, pecorino & arugula salad	
<b>SPICED HONEY GLAZED LONG ISLAND DUCK BREAST*</b>	\$38
caramelized sweet potatoes, sauteed spinach with pancetta, apple & cherry mostarda	

## 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>MARGHERITA</b>	\$17
organic tomatoes, Fior 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	
<b>BRUSSEL SPROUT PIE</b>	\$18
truffle honey, Melinda Mae Cheese	

*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.*