



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Carlos Gutierrez

primo

SOUP OF THE DAY	\$9	*OCTOPUS CARPACCIO	\$17
GRILLED ARTICHOKE	\$13	green olive vinaigrette, lemon, smoked paprika, arugula	
crushed hazelnuts, balsamic, shaved Grana Padano		*BEEF CARPACCIO	\$18
TOMATO MOZZARELLA ARANCINI	\$14	pickled mushrooms, fried capers, arugula, lemon	
arrabbiata sauce, shaved Grana Padano, arugula		BRUSCHETTA	\$15
ROASTED PROSCIUTTO WRAPPED DATES	\$13	Robiola cheese, maitake mushrooms	
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad		PROSCIUTTO DI PARMA	\$16
WHIPPED RICOTTA (TO SHARE)	\$14	buffalo milk mozzarella, gem lettuce, marinated olives, cabernet wine vinaigrette	
local honey, sea salt, grilled Pugliese bread		ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
MY AUNT JOSIE'S MEATBALLS	\$15	Melinda Mae Cheese (CT), Soft Truffle Pecorino (IT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
stracciatella mozzarella, toasted breadcrumbs, EVOO		RAW BRUSSEL SPROUT SALAD	\$14
FRESH RHODE ISLAND FRIED CALAMARI	\$17	Burrata mozzarella, toasted hazelnuts, D.O.P Prosciutto di Parma, lemon, e.v.o.o & pecorino sardo	
sriracha aioli, arrabbiata sauce		SMOKED SALMON PIZZETTA	\$21
GRILLED PORTUGUESE OCTOPUS	\$18	Crème fraiche, capers, red onions & arugula	
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika		MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24
FRIED FIORE DI LATTE MOZZARELLA	\$14		
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce			
CHARRED BRUSSELS SPROUTS	\$14		
mortadella, toasted almonds, Calabrian maple glaze			

pasta

CALAMARATA ALLA ZOZZONA	\$27
guanciale, sweet Italian sausage, fresh tomato sauce, egg yolk, black pepper & pecorino	
TROFIE MUSHROOM ALFREDO	\$28
Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino	
PENNE ALLA VODKA	\$22
sundried tomatoes, basil, cream, Grana Padano	
add sausage \$27 add chicken \$27 add shrimp \$30	
HANDMADE SQUID INK CAVATELLI	\$30
shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce	
HOUSE-MADE SPINACH FETTUCCINE	\$30
Shrimp scampi, white wine, garlic, lemon, butter, capers & toasted breadcrumbs	
HOUSE MADE PAPPARDELLE	\$26
duck ragu, stracciatella mozzarella, cocoa	
BAKED RIGATONI	\$27
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	
RIGATONI BOLOGNESE	\$27
classic meat ragu, fresh ricotta, grated nutmeg	
CAVATELLI NAPOLETANA	\$25
braised pork sugo, tomato, parmigiano	
HOUSE MADE BUTTERNUT RAVIOLI	\$23
sage brown butter, hazelnuts, amaretto cookie	
ZITI ALLA GENOVESE	\$25
braised beef, caramelized onions, truffle pecorino & toasted breadcrumbs	

entrées

PORCINI CRUSTED MAINE DAYBOAT SCALLOPS	\$38
farro, winter squash puree, maitake mushrooms & fennel, apple & arugula salad	
HONEY MUSTARD BBQ GLAZED SALMON*	\$29
green beans, leeks, potato puree, carrot sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$28
potato puree, roasted broccoli, salsa verde	
CLASSIC EGGPLANT PARMIGIANA	\$25
fresh mozzarella, stracciatella, marinara, arugula salad	
OUR CHICKEN PARMESAN	\$27
fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce	
USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*	\$56
potato puree, broccoli rabe, cipollini onions, red wine jus	
PORK CHOP MILANESE	\$28
marinated peppers, Italian greens & lemon butter sauce	
PANKO CRUSTED COD	\$32
cauliflower puree, garlic, charred brussels, romesco sauce	
BRAISED POT ROAST	\$34
sweet mashed potatoes, roasted brussels sprouts	

insalata

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

brick oven pizza

POTATO PIE	\$19
caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
THREE PIGS	\$20
sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
CAPRICCIOSA	\$19
organic tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	
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	
BUFFALO CHICKEN QUATTRO FROMAGGIO	\$20
chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
MARGHERITA	\$17
organic tomatoes, Fior di Latte mozzarella, basil	
add meatballs \$4 add prosciutto \$2	
PEPPERONI	\$19
organic tomatoes, mozzarella, red onion, fresh oregano	
CACIO E PEPE PIE AL TARTUFO PIE	\$18
truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
BRUSSEL SPROUT PIE	\$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.