



# bricco trattoria

**Chef/Owner**  
Billy Grant  
**Chef:**  
Daniel Soriano

## primo

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

## pasta

<b>CALAMARATA ALLA ZOZZONA</b>	\$27
guanciale, sweet Italian sausage, fresh tomato sauce, egg yolk, black pepper & pecorino	
<b>ORECCHIETTE ALLA SCARPIELLO</b>	\$26
braised chicken & sausage ragu, stracciatella mozzarella, peppers	
<b>PENNE ALLA VODKA</b>	\$22
sundried tomatoes, basil, cream, Grana Padano	
<i>add sausage \$27    add chicken \$27    add shrimp \$30</i>	
<b>HANDMADE SQUID INK CAVATELLI</b>	\$30
shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce	
<b>HOUSE-MADE SPINACH FETTUCCINE</b>	\$30
Shrimp scampi, white wine, garlic, lemon, butter, capers & toasted breadcrumbs	
<b>OUR RICOTTA GNOCCHI</b>	\$26
braised veal ragu, rich brodo, truffled pecorino, English peas	
<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 BUTTERNUT RAVIOLI</b>	\$23
sage brown butter, hazelnuts, amaretto cookie	

## entrées

<b>PORCINI CRUSTED MAINE DAYBOAT SCALLOPS</b>	\$38
farro, winter squash puree, maitake mushrooms & fennel, apple & arugula salad	
<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>CLASSIC EGGPLANT PARMIGIANA</b>	\$25
fresh mozzarella, stracciatella, marinara, arugula salad	
<b>OUR CHICKEN PARMESAN</b>	\$27
fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce	
<b>USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*</b>	\$56
potato puree, broccoli rabe, cipollini onions, red wine jus	
<b>PORK CHOP MILANESE</b>	\$28
marinated peppers, Italian greens & lemon butter sauce	
<b>PANKO CRUSTED COD</b>	\$32
cauliflower puree, garlic, charred brussels, romesco sauce	

## 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	
<i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	

## 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.*