



bricco trattoria

Chef/Owner
Billy Grant
Chef:
Daniel Soriano

primo

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

pasta

PACCHERI	\$29
calabrian shrimp, broccoli, olive oil, garlic toasted bread crumbs	
ORECCHIETTE ALLA SCARPIELLO	\$26
braised chicken & sausage ragu, stracciatella mozzarella, peppers	
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	
OUR RICOTTA GNOCCHI	\$26
braised veal ragu, rich brodo, truffled pecorino, English peas	
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	
TROFIE MUSHROOM ALFREDO	\$28
Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino	

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	\$35
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.