

@restaurantbriccowh

@chef_billy_grantiii



Instagram



billygrant.com

We appreciate you dining with us this evening; we will do everything necessary to keep everyone safe. We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

antipasti

Table listing antipasti items such as Artisanal Salumi & Cheese & Grisini, Grilled Artichokes, Prosciutto Pizzetta, etc.

Neapolitan style Wood oven pizza

Table listing Neapolitan style wood oven pizza items such as Our Bianco Pie, Cacio e Pepe, Shrimp Scampi Pie, etc.

Gluten-Free Crust (\$6)

salads

Table listing salad items such as Boston Bibb, Toscano Salad, Caesar Salad.

Table listing salad items such as Warm Pistachio Crusted Goat Cheese Salad, Chopped Kale, Baby Lettuces.

*ADD CHICKEN \$9 *WILD SHRIMP \$10 *SALMON \$16 *MEATBALL \$5* HANGER STEAK \$20*

pasta

Table listing pasta items such as House-Made Fettuccine, Cacio e Pepe Ravioli, Spinach and Ricotta Ravioli, etc.

main plates

Table listing main plate items such as Eggplant Parmigiana, Fennel & Black Pepper Crusted Tuna, Porcini Dusted Maine Day Boat Scallops, etc.

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • Sous Chef
Keith Rocheleau • General Manager | Dawn Kinoshita • Manager | Michaela Nanfita • Manager
Please inform your server if there are any food allergies. As some of our dishes may contain food allergens. More information available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness