

@restaurantbricco

@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 of antipasti items including Artisanal Salumi & Cheese & Grisini (For Two), Grilled Artichokes, Prosciutto Pizzetta, Roman Gnocchi al Forno, Bruschetta, Peppered Beef Carpaccio, Charred Brussels Sprouts, Whipped Ricotta, Grilled Portuguese Octopus, Portuguese Octopus 'Carpaccio', Fried Rhode Island Calamari, My Aunt Josie's Meatballs, Burrata Mozzarella, and Soup of the Day.

Neapolitan style Wood oven pizza

Table of Neapolitan style Wood oven pizza items including Our Bianco Pie (A Bricco Classic), Cacio e Pepe al Tartufo Pie, Shrimp Scampi Pie, Spicy Soppresata White Pie, Brussel Pie, Wild Mushroom Pie, Stadium Pie, Margherita Pie, Pepperoni Pie, Three Pigs Pie, Fig Jam Pie, and Smoked Salmon Pizzetta. Includes a note for Gluten-Free Crust (\$6).

salads

Table of salad items including Boston Bibb, Toscano Salad, and Caesar Salad.

Table of salad items including Warm Pistachio Crusted Goat Cheese Salad, Chopped Kale, and Baby Lettuces.

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

pasta

Table of pasta items including House-Made Fettuccine, Cacio e Pepe Ravioli alla Zucca, Spinach and Ricotta Ravioli, Trofie Truffled Mushroom Alfredo, House-Made Pappardelle, House-Made Squid Ink Cavatelli, Calamarata alla Zozzona, House-Made Ricotta Gnocchi, Penne alla Vodka, Wood Oven Baked Rigatoni, and Rusticella Rigatoni Bolognese.

main plates

Table of main plate items including Eggplant Parmigiana, Fennel & Black Pepper Crusted Tuna*, Porcini Dusted Maine Day Boat Scallops, Panko Crusted Cod, Mustard BBQ Cedar Planked Salmon, Our Chicken Parmigiana, Chicken Milanese, Bell & Evans Oven Roasted Free Range Chicken, Pork Chop Milanese, and USDA Prime Center Cut 12oz N.Y. Sirloin*.

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