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bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano / Carlos Gutierrez

antipasti

GRILLED ARTICHOKE crushed hazelnuts, Parmigiano, lemon vinaigrette	13	MIKEY'S HOT HONEY WING	½ dz 12 dz 24
WHIPPED RICOTTA (to share) local honey, sea salt, herbs, grilled Pugliese bread	14	MY AUNT JOSIE'S MEATBALLS stracciatella, breadcrumbs, EVOO	15
ROASTED PROSCIUTTO WRAPPED DATES gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	13	PROSCIUTTO DI PARMA	15
BEEF CARPACCIO pickled mushrooms, fried capers, arugula & lemon	18	buffalo milk mozzarella, gem lettuce, red wine vinaigrette, marinated olives	
OCTOPUS CARPACCIO green olive vinaigrette, sea salt, arugula	17	RAW BRUSSEL SPROUT SALAD	14
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce	17	Burrata mozzarella, toasted hazelnuts, D.O.P Prosciutto di Parma, lemon, e.v.o.o & pecorino sardo	
FRESH FRIED MOZZARELLA Fior di Latte mozzarella, aged balsamic, arugula salad	14	ARTISINAL CHEESES & SALUMI (FOR TWO)	25
		Melinda Mae (CT) Great Hill Blue (MA) Soft Truffle Pecorino (IT) Prosciutto Di Parma (IT) Truffle Cacciatorini (CA) Hot Soppresata (CA)	
		SMOKED SALMON PIZZETTA	21
		crème fraiche, caper, red onions, arugula	
		TOMATO ARANCINI	14
		arrabbiata sauce, shaved parmigiano, arugula	

salads & big salads

BRICCO GREENS fennel, celery, heirloom radish & white balsamic vinaigrette	11	CAESAR SALAD	12
TOSCANO SALAD fresh bocconcini mozzarella, olives, tomato, green beans roasted peppers, polenta croutons & balsamic vinaigrette	14	KALE SALAD	13
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette	13	bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & goat cheese vinaigrette	
		BOSTON BIBB	13
		red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	

*Add grilled chicken \$9 *Add grilled shrimp \$12 *Add grilled hanger steak \$20
*Add honey mustard bbq glazed salmon \$16 *Add our meatballs \$9*

sandwiches

JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli, chopped kale substitute shrimp add \$3	17
ITALIAN COLD CUT COMBO GRINDER mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	17
LOBSTER GRILLED CHEESE SANDWICH <i>* AS SEEN ON THE OPRAH SHOW*</i> chunked lobster, havarti, house made onion rings, Italian greens	30
WARM TURKEY BLT SANDWICH Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread	17
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	17
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	19

pizza

CACIO E PEPE PIE AL TARTUFO truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	18
POTATO caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	19
CAPRICCIOSA organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	18
THREE PIGS sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	20
BRUSSEL SPROUT Truffle honey & Melinda Mae cheese	18
SHRIMP SCAMPI capers, garlic oil, mozzarella, lemon butter sauce	22
FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	18
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	19
WILD MUSHROOM fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	20
MARGHERITA organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2	17
ITALIAN SAUSAGE organic tomatoes, Taggiasca olives, mozzarella, basil	19
PEPPERONI organic tomatoes, mozzarella, red onion, fresh oregano	19

*Gluten Free Crust Available (\$4.50)
Our Gluten Free Crust is 100% Vegan and
contains no soy, nuts or GMO ingredients-*

entrées

CLASSIC CHICKEN PARMIGIANA served with a house salad	23
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	23
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	23
MUSTARD BBQ GLAZED SALMON Moroccan lentils and broccoli rabe	25
HANGER STEAK SALAD romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	29

pasta

BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	24	TROFIE PASTA	28
RIGATONI D'ABRUZZO bolognese sauce, fresh ricotta, grated nutmeg	24	Seacoast maitake mushrooms, pancetta, cream sauce & truffle pecorino	
CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano	25	PENNE ALLA VODKA	20
HOUSE MADE PAPPARDELLE duck ragu, stracciatella mozzarella, cocoa	26	sundried tomatoes, basil, cream, and Grana Padano add sausage 25 add chicken 25 add shrimp 28	
HOUSE MADE BUTTERNUT RAVIOLI sage brown butter, hazelnuts, amaretto cookie	23	SQUID INK CAVATELLI	26
		calamari, scungilli, arrabbiata, green olives, Njuda pork	
		CALAMARATA ALLA ZOZZONA	27
		Guanciale, sweet Italian sausage, fresh tomato sauce, egg yolk, black pepper & pecorino	
		ZITI ALLA GENOVESE	26
		braised beef, caramelized onions, truffle pecorino & toasted bread crumbs	

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.