



A n t i p a s t i

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	\$25	OCTOPUS "CARPACCIO"	\$16
Meat: Prosciutto, spicy salami, & truffle catatrini		Green olive vinaigrette & smoked paprika	
Cheese: Sottocenere al Tartufo, Melinda Mae & "Bloomsday" (raw cow's milk)		ROASTED PROSCIUTTO WRAPPED DATES	\$14
FRIED RHODE ISLAND CALAMARI	\$17	Gorgonzola cheese, toasted pumpkin seeds & raw brussel sprout salad	
Cherry peppers, Calabrian chili aioli, & spicy tomato sauce		GRILLED ARTICHOKEs	\$13
WHIPPED RICOTTA	\$14	Crushed hazelnuts, shaved Grana Padano, & lemon vinaigrette	
Filone toast, local honey, & sea salt		PEPPERED BEEF CARPACCIO	\$15
SMOKED SALMON PIZZETTA	\$21	Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
Crème fraiche, caper, red onions, & arugula		MY AUNT JOSIE'S MEATBALLS	\$15
BURRATA APPETIZER	\$15	Stracciatella mozzarella & sugo napoletano	
Burrata mozzarella, gem lettuce, Chianti vinaigrette, olives, D.O.P. Prosciutto di Parma		PROSCIUTTO PIZZETTA	\$16
CHICKEN PARM MEATBALLS	\$15	Robiolla cheese, Stracciatella Mozzarella & Prosciutto Di Parma, arugula	
Vodka sauce & stracciatella mozzarella		SOUP OF THE DAY	\$8
		Tuscan Ribiolitta – sausage, beans, tomatoes, bread	

S a l a d s

TOSCANO SALAD	\$14	BABY LETTUCES	\$11
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette		Shaved celery, radishes & white balsamic vinaigrette	
CHOPPED KALE SALAD	\$13	CAESAR SALAD	\$12
Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing		Romaine, radicchio, garlic croutons & Parmigiano Reggiano	
BOSTON BIBB SALAD	\$13	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	\$13
Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette		Green apples, frisée salad & cider vinaigrette	

add chicken \$9 • add wild shrimp \$10 • add salmon \$16 • add meatball \$5 • add hanger steak \$20 • add scallops \$20

P a s t a

MAFALDINE	\$26
Guanciale, sweet Italian sausage, pistachio pesto, Grana Padano, toasted breadcrumbs	
LINGUINI & CLAMS	\$28
Fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs	
"MY MOM'S" SPAGHETTI CARBONARA	\$23
Guanciale, peas, soft onions, cage free egg & Parmigiano	
TROFIE TRUFFLED MUSHROOM ALFREDO	\$23
Pancetta, mushrooms, cream, truffle pecorino & toasted breadcrumbs	
HOUSE MADE RICOTTA GNOCCHI	\$26
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
WOOD OVEN BAKED RIGATONI	\$24
Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream & mozzarella	
GRANDMA'S RAVIOLI	\$26
Chicken & prosciutto filling, guanciale, tomato sugo & parmigiano	
RUSTICHELLA RIGATONI BOLOGNESE	\$24
Classic meat sauce, ricotta & grated nutmeg	
PENNE ALLA VODKA	\$20
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano	
add chicken or sausage \$5 add shrimp \$8	
SQUID INK CAVATELLI	\$26
Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork	

M a i n P l a t e s

BRICCO BURGER*	\$19
All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle	
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP	\$17
Crispy bacon, spicy aioli & chopped kale	
substitute shrimp add \$3	
BRAISED SHORT RIB SANDWICH	\$24
Fontina, provolone, caramelized onions & tomato soup, toasted panini bread	
FISH SANDWICH	\$18
Battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries	
PROSCIUTTO & MOZZARELLA SANDWICH	\$17
Toasted ciabatta bread, roasted peppers & balsamic	

P i z z a

BIANCO PIE	\$19
Ricotta, goat cheese, parm, red onion, pistachio & truffle honey	
SHRIMP SCAMPI PIE	\$22
Lemon, capers, chili, garlic, mozzarella & Grana Padano	
MARGHERITA PIE	\$17
Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
BRUSSEL PIE	\$20
Caramelized onion, Mystic Melinda Mae cheese, truffle paste & truffle honey	
CACIO E PEPE PIE AL TARTUFO	\$18
Mozzarella, basil, fontina, EVOO, Truffle paste, Truffle Pecorino, & black pepper	
PEPPERONI PIE	\$19
Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano	
FIG JAM PIE	\$19
Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula	
STADIUM PIE	\$17
Pizza sauce, Grana Parm & whole milk mozzarella	
WILD MUSHROOM PIE	\$20
Fresh mozzarella, Grana Padano, fontina & truffle paste	
SPICY SOPPRESSATA PIE	\$19
Fresh mozzarella, spicy Calabrian honey & Njuda pork	
THREE PIGS PIE	\$20
Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey	

Gluten-Free Crust (\$6)

M a i n P l a t e s

MUSTARD BBQ GLAZED ORGANIC SALMON*	\$25
Black lentil vinaigrette, green beans	
CLASSIC CHICKEN PARMIGIANA	\$23
Served with a house salad	
CHICKEN MILANESE	\$23
Italian greens, pepperonata & lemon butter sauce	
HANGER STEAK SALAD*	\$29
Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	

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