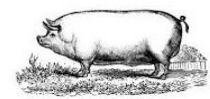


HOLIDAY BONUS CARD GIVEAWAY
 \$20 Bonus Card with Every \$100 Gift Card
 Purchased During November - December

bricco trattoria



Chef/Owner
 Billy Grant
Chefs
 Daniel Soriano
 Ivan Soriano

primo

SOUP OF THE DAY	\$9
GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$13
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14
ROASTED PROSCIUTTO WRAPPED DATES gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	\$13
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14
MY AUNT JOSIE'S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18
FRIED FIORE DI LATTE MOZZARELLA gem lettuce, cabernet wine vinaigrette, arrabbiata sauce	\$14
CHARRED BRUSSELS SPROUTS mortadella, toasted almonds, Calabrian maple glaze	\$14

*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17
*BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
PROSCIUTTO DI PARMA buffalo milk mozzarella, gem lettuce, marinated olives, cabernet wine vinaigrette	\$16
ARTISINAL CHEESES & SALUMI (FOR TWO) Fontina (FR), Truffle Pecorino (IT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	\$25
RAW BRUSSEL SPROUT SALAD Burrata mozzarella, toasted hazelnuts, D.O.P Prosciutto di Parma, lemon, e.v.o.o & pecorino sardo	\$14
MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, arrabbiata sauce	\$17
CHICKEN PARMIGIANA MEATBALLS vodka sauce, stracciatella, breadcrumbs, EVOO	\$15

pasta

ORECCHIETTE ALLA SCARPIELLO braised chicken & sausage ragu, stracciatella mozzarella, peppers	\$26
PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	\$22
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce	\$30
HANDMADE SPINACH FETTUCCINE pistachio spinach pesto, guanciale, burrata cheese	\$27
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	\$26
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RIGATONI BOLOGNESE classic meat ragu, fresh ricotta, grated nutmeg	\$27
GRANDMA'S RAVIOLI chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	\$25
TROFIE MUSHROOM ALFREDO Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino	\$28
MY MOM'S CARBONARA WITH SPAGHETTI guanciale, peas, soft onions, Grana Padano	\$25

entrées

PORCINI CRUSTED MAINE DAYBOAT SCALLOPS cauliflower gratin, shaved brussels, almond raisin salsa verde	\$38
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce	\$29
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$28
CLASSIC EGGPLANT PARMIGIANA fresh mozzarella, stracciatella, marinara, arugula salad	\$25
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce	\$27
USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN* potato puree, broccoli rabe, cipollini onions, red wine jus	\$56
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$28
BRAISED POT ROAST polenta, tri-color baby carrots & roasted brussels sprouts	\$38
HERB CRUSTED COD artichoke tapenade, almond salsa verde	\$33

insalata

BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$13
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$13
CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$12
BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$11
KALE SALAD goat cheese, red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, goat cheese vinaigrette	\$13
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, roasted peppers, green beans, polenta croutons, balsamic vinaigrette	\$14
<i>*ADD CHICKEN \$9 *SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	

brick oven pizza

POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
THREE PIGS sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$20
CAPRICCIOSA organic tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	\$19
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
BUFFALO CHICKEN QUATTRO FROMAGGIO chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
MARGHERITA organic tomatoes, Fior di Latte mozzarella, basil <i>add meatballs \$4 add prosciutto \$2</i>	\$17
PEPPERONI organic tomatoes, mozzarella, red onion, fresh oregano	\$19
CACIO E PEPE PIE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	\$18
BRUSSEL SPROUT PIE truffle honey, Melinda Mae Cheese	\$18

*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.