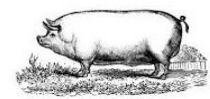


**HOLIDAY BONUS CARD GIVEAWAY**  
 \$20 Bonus Card with Every \$100 Gift Card  
 Purchased During November - December

# bricco trattoria



**Chef/Owner**  
 Billy Grant  
**Chefs**  
 Daniel Soriano  
 Ivan Soriano

## primo

<b>SOUP OF THE DAY</b>	\$9	<b>*OCTOPUS CARPACCIO</b>	\$17
<b>GRILLED ARTICHOKEs</b>	\$13	green olive vinaigrette, lemon, smoked paprika, arugula	
crushed hazelnuts, balsamic, shaved Grana Padano		<b>*BEEF CARPACCIO</b>	\$18
<b>TOMATO MOZZARELLA ARANCINI</b>	\$14	pickled mushrooms, fried capers, arugula, lemon	
arrabbiata sauce, shaved Grana Padano, arugula		<b>PROSCIUTTO DI PARMA</b>	\$16
<b>ROASTED PROSCIUTTO WRAPPED DATES</b>	\$13	buffalo milk mozzarella, gem lettuce, marinated olives, cabernet wine vinaigrette	
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad		<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b>	\$25
<b>WHIPPED RICOTTA (TO SHARE)</b>	\$14	Melinda Mae (CT), Truffle Pecorino (IT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
local honey, sea salt, grilled Pugliese bread		<b>RAW BRUSSEL SPROUT SALAD</b>	\$14
<b>MY AUNT JOSIE'S MEATBALLS</b>	\$15	Burrata mozzarella, toasted hazelnuts, D.O.P Prosciutto di Parma, lemon, e.v.o.o & pecorino sardo	
stracciatella mozzarella, toasted breadcrumbs, EVOO		<b>MIKEY'S HOT HONEY WINGS</b>	½ dz \$12    dz \$24
<b>GRILLED PORTUGUESE OCTOPUS</b>	\$18	<b>FRESH RHODE ISLAND FRIED CALAMARI</b>	\$17
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika		sriracha aioli, arrabbiata sauce	
<b>FRIED FIORE DI LATTE MOZZARELLA</b>	\$14	<b>CHICKEN PARMIGIANA MEATBALLS</b>	\$15
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce		vodka sauce, stracciatella, breadcrumbs, EVOO	
<b>CHARRED BRUSSELS SPROUTS</b>	\$14		
mortadella, toasted almonds, Calabrian maple glaze			

## pasta

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

## entrées

<b>PORCINI CRUSTED MAINE DAYBOAT SCALLOPS</b>	\$38
cauliflower gratin, shaved brussels, almond raisin salsa verde	
<b>HONEY MUSTARD BBQ GLAZED SALMON*</b>	\$29
green beans, leeks, potato puree, carrot sauce	
<b>BELL &amp; EVANS OVEN ROASTED FREE RANGE CHICKEN</b>	\$28
potato puree, roasted broccoli, salsa verde	
<b>CLASSIC EGGPLANT PARMIGIANA</b>	\$25
fresh mozzarella, stracciatella, marinara, arugula salad	
<b>OUR CHICKEN PARMESAN</b>	\$27
fresh mozzarella, house made cavatelli pasta, aunt Josie's sauce	
<b>USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*</b>	\$56
potato puree, broccoli rabe, cipollini onions, red wine jus	
<b>PORK CHOP MILANESE</b>	\$28
marinated peppers, Italian greens & lemon butter sauce	
<b>BRAISED POT ROAST</b>	\$38
polenta, tri-color baby carrots & roasted brussels sprouts	
<b>HERB CRUSTED COD</b>	\$33
artichoke tapenade, almond salsa verde	
<b>8oz FILET MIGNON*</b>	\$49
potato puree, creamed spinach, topped with blue cheese	

## insalata

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

*\*ADD CHICKEN \$9 \*SHRIMP \$12 \*SALMON \$16 \*HANGER STEAK \$20\**

## brick oven pizza

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

*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.*