



A n t i p a s t i

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	\$25
Meat: Prosciutto, spicy salami, & truffle catatrini	
Cheese: Sottocenere al Tartufo, Melinda Mae & "Bloomsday" (raw cow's milk)	
FRIED RHODE ISLAND CALAMARI	\$17
Cherry peppers, Calabrian chili aioli, & spicy tomato sauce	
OCTOPUS "CARPACCIO"	\$16
Green olive vinaigrette & smoked paprika	
WHIPPED RICOTTA	\$14
Filone toast, local honey, & sea salt	
SMOKED SALMON PIZZETTA	\$21
Crème fraiche, caper, red onions, & arugula	
BURRATA APPETIZER	\$15
Burrata mozzarella, gem lettuce, Chianti vinaigrette, olives, D.O.P. Prosciutto di Parma	

ROASTED PROSCIUTTO WRAPPED DATES	\$14
Gorgonzola cheese, toasted pumpkin seeds & raw brussel sprout salad	
PEPPERED BEEF CARPACCIO	\$15
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
GRILLED ARTICHOKE	\$13
Crushed hazelnuts, shaved Grana Padano, & lemon vinaigrette	
MY AUNT JOSIE'S MEATBALLS	\$15
Stracciatella mozzarella & sugo napoletano	
PROSCIUTTO PIZZETTA	\$16
Robiolla cheese, Stracciatella Mozzarella & Prosciutto Di Parma, arugula	
SOUP OF THE DAY	\$8
Butternut squash soup, maple crème fraiche & ginger snap crumbles	

S a l a d s

TOSCANO SALAD	\$14
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	
CHOPPED KALE SALAD	\$13
Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	
BOSTON BIBB SALAD	\$13
Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	

BABY LETTUCES	\$11
Shaved celery, radishes & white balsamic vinaigrette	
CAESAR SALAD	\$12
Romaine, radicchio, garlic croutons & Parmigiano Reggiano	
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	\$13
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

ZITI ALLA GENOVESE	\$27
Braised beef, caramelized onions, truffle pecorino & toasted bread crumbs	
FRESH RIGATONI ALLA NAPOLETANA	\$25
Braised pork sugo, Grana Padano, & ricotta salata	
PENNE WITH OAK GRILLED CHICKEN	\$22
Capers, olives, plum tomatoes, & Grana Padano	
"MY MOM'S" SPAGHETTI CARBONARA	\$23
Guanciale, peas, soft onions, cage free egg & Parmigiano	
HOUSE-MADE FETTUCCINE SHRIMP SCAMPI	\$28
Garlic, white wine, peas, capers	
WOOD OVEN BAKED RIGATONI	\$24
Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream & mozzarella	
SWEET POTATO RAVIOLI	\$24
Sage brown butter, fig vin cotto, hazelnuts	
RUSTICHELLA RIGATONI BOLOGNESE	\$24
Classic meat sauce, ricotta & grated nutmeg	
PENNE ALLA VODKA	\$20
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano	
<i>add chicken or sausage \$5 add shrimp \$8</i>	
SQUID INK CAVATELLI	\$26
Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork	

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
Carmelized 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

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	
<i>substitute shrimp add \$3</i>	
BRAISED SHORT RIB SANDWICH	\$25
Fontina, provolone, caramelized onions & tomato soup, toasted panini bread	
FISH SANDWICH	\$18
Battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries	
TUNA MELT SANDWICH	\$17
Fresh poached tuna, provolone, tomato	

M a i n P l a t e s

MUSTARD BBQ GLAZED ORGANIC SALMON*	\$26
Black lentils, 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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