



We appreciate you dining with us this evening; we will do everything necessary to keep everyone safe. We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

antipasti

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| <b>ARTISINAL SALUMI &amp; CHEESE &amp; GRISINI (FOR TWO)</b>  | \$25 |
| <b>Meat:</b> Prosciutto di Parma, spicy salami & hot soppressata<br><b>Cheese:</b> Sottocenere al Tartufo, Melinda Mae & Cato Corner's Womanchego (cow's milk cheese) |      |
| <b>OCTOPUS "CARPACCIO"</b>  | \$16 |
| Green olive vinaigrette & smoked paprika  |      |
| <b>SPICE GLAZED CRISPY PORK BELLY</b>   | \$16 |
| Winter citrus, fennel, pistachio, & arugula salad   |      |
| <b>GRILLED ARTICHOKE</b>  | \$13 |
| Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette  |      |
| <b>PROSCIUTTO PIZZETTA</b>  | \$16 |
| Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula   |      |
| <b>ROASTED PROSCIUTTO WRAPPED DATES</b>   | \$14 |
| Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad  |      |
| <b>ESCARGOT BAKED IN WOOD FIRED OVEN</b>  | \$14 |
| Café de Paris butter & toasted filone bread   |      |
| <b>CHARRED BRUSSELS SPROUTS</b>   | \$16 |
| Grilled mortadella, halloumi, almonds, Calabrian chili & maple glaze  |      |
| <b>PEPPERED BEEF CARPACCIO</b>  | \$15 |
| Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon   |      |
| <b>WHIPPED RICOTTA</b>  | \$14 |
| Toasted filone bread, herbs, e.v.o.o. & honey   |      |
| <b>GRILLED PORTUGUESE OCTOPUS</b>   | \$18 |
| Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika  |      |
| <b>FRIED RHODE ISLAND CALAMARI</b>  | \$17 |
| Cherry peppers, spicy aioli & arrabiata sauce   |      |
| <b>MY AUNT JOSIE'S MEATBALLS</b>  | \$15 |
| Stracciatella mozzarella & sugo napoletano  |      |
| <b>BURRATA MOZZARELLA</b>   | \$15 |
| Gem lettuce, Chianti wine vinaigrette, Castelvetrano olives & D.O.P. Prosciutto di Parma  |      |
| <b>SOUP OF THE DAY</b>  | \$8  |
| Tuscan Ribiolitta – sausage, beans, tomatoes, bread   |      |

Neapolitan style Wood oven pizza

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| <b>OUR BIANCO PIE (A Bricco Classic)</b>  | \$19 |
| Ricotta, goat cheese, parmigiano, red onions, pistachios & truffle honey                            |      |
| <b>CACIO E PEPE AL TARTUFO PIE</b>  | \$18 |
| Truffle paste, Truffle Pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper                 |      |
| <b>SHRIMP SCAMPI PIE</b>  | \$22 |
| Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano                                     |      |
| <b>SPICY SOPPRESSATA WHITE PIE</b>  | \$19 |
| Fresh mozzarella, Grana Padano, hot honey & nduja pork  |      |
| <b>BRUSSEL PIE</b>  | \$20 |
| Caramelized onion, Mystic Melinda Mae cheese, truffle paste & truffle honey                         |      |
| <b>WILD MUSHROOM PIE</b>  | \$20 |
| Fresh mozzarella, Grana Padano, fontina & truffle paste   |      |
| <b>STADIUM PIE</b>  | \$17 |
| Fresh mozzarella & Grana Padano   |      |
| <b>MARGHERITA PIE</b>   | \$17 |
| Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil<br><i>*ADD PROSCIUTTO DI PARMA \$4*</i>  |      |
| <b>PEPPERONI PIE</b>  | \$19 |
| Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano                                    |      |
| <b>THREE PIGS PIE</b>   | \$20 |
| Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey |      |
| <b>FIG JAM PIE</b>  | \$19 |
| Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar   |      |
| <b>SMOKED SALMON PIZZETTA</b>   | \$21 |
| Crème fraiche, capers, red onions & arugula   |      |

Gluten-Free Crust (\$6)

salads

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|---|------|
| <b>BOSTON BIBB</b>  | \$13 |
| Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette                              |      |
| <b>TOSCANO SALAD</b>  | \$14 |
| Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette |      |
| <b>CAESAR SALAD</b>   | \$12 |
| Romaine, radicchio, Grana Padano & garlic croutons  |      |

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| <b>WARM PISTACHIO CRUSTED GOAT CHEESE SALAD</b>   | \$13 |
| Apples, frisée salad & cider vinaigrette  |      |
| <b>CHOPPED KALE</b>   | \$13 |
| Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing |      |
| <b>BABY LETTUCES</b>  | \$11 |
| Shaved celery, radishes & white balsamic vinaigrette  |      |

\*ADD CHICKEN \$9 \*WILD SHRIMP \$10 \*SALMON \$16 \*MEATBALL \$5\* HANGER STEAK \$20\*

pasta

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| <b>LINGUINI &amp; CLAMS</b>  | \$29 |
| Fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs  |      |
| <b>TROFIE TRUFFLED MUSHROOM ALFREDO</b>  | \$26 |
| Pancetta, mushrooms, cream, truffle pecorino & toasted breadcrumbs   |      |
| <b>GRANDMA'S RAVIOLI</b>   | \$26 |
| Chicken & prosciutto filling, guanciale, tomato sugo & parmigiano  |      |
| <b>FRESH SPAGHETTONI</b>   | \$30 |
| Shrimp, kale pesto, Pecorino Romano, almonds & toasted bread crumbs  |      |
| <b>RIGATONI ALLA ZOZZONA</b>   | \$27 |
| Guanciale, sweet Italian sausage, tomato sugo, egg yolk, black pepper & Pecorino   |      |
| <b>HOUSE-MADE SQUID INK CAVATELLI</b>  | \$30 |
| Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives  |      |
| <b>HOUSE-MADE RICOTTA GNOCCHI</b>  | \$28 |
| Ragu of braised veal, rich brodo, fresh peas & truffle pecorino  |      |
| <b>PENNE ALLA VODKA</b>  | \$22 |
| Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano<br><i>with chicken or sausage \$27 with wild shrimp \$30</i> |      |
| <b>WOOD OVEN BAKED RIGATONI</b>  | \$27 |
| Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella   |      |
| <b>RUSTICHELLA RIGATONI BOLOGNESE</b>  | \$27 |
| Classic meat sauce, fresh ricotta & grated nutmeg  |      |

main plates

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|---|------|
| <b>EGGPLANT PARMIGIANA</b>  | \$25 |
| Wood oven baked & arugula salad   |      |
| <b>PORCINI DUSTED MAINE DAY BOAT SCALLOPS</b>                                 | \$36 |
| Maitake mushroom farrotto, cara cara orange, bacon onion au jus & salsa verde |      |
| <b>BRANZINO</b>   | \$34 |
| Roasted peppers, fingerling potatoes, broccoli rabe, pistachio & salsa verde  |      |
| <b>SPICED HONEY GLAZED LONG ISLAND DUCK BREAST*</b>                           | \$38 |
| Caramelized sweet potatoes, sauteed spinach and apple & cherry mostarda       |      |
| <b>MUSTARD BBQ CEDAR PLANKED SALMON</b>                                       | \$29 |
| Potato puree, native green beans & beet puree                                 |      |
| <b>OUR CHICKEN PARMIGIANA</b>   | \$27 |
| Aunt Josie's sauce, mozzarella, Grana Padano & house-made cavatelli           |      |
| <b>CHICKEN MILANESE</b>   | \$26 |
| Italian greens, pepperonata & lemon butter sauce                              |      |
| <b>BELL &amp; EVANS OVEN ROASTED FREE RANGE CHICKEN</b>                       | \$28 |
| Heirloom American polenta, roasted broccoli, salsa verde & au jus             |      |
| <b>PORK CHOP MILANESE</b>   | \$28 |
| Italian greens, pepperonata & lemon butter sauce                              |      |
| <b>USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*</b>                               | \$56 |
| Potato puree, broccoli rabe & bacon braised cipollini onions                  |      |