



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

GRILLED ARTICHOKE crushed hazelnuts, Parmigiano, lemon vinaigrette	13	MY AUNT JOSIE'S MEATBALLS stracciatella, breadcrumbs, EVOO	15
WHIPPED RICOTTA (to share) local honey, sea salt, herbs, grilled Pugliese bread	14	PROSCIUTTO DI PARMA buffalo milk mozzarella, gem lettuce, red wine vinaigrette, marinated olives	15
ROASTED PROSCIUTTO WRAPPED DATES gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	13	ARTISINAL CHEESES & SALUMI (FOR TWO) Parmesan Reggiano (IT) Great Hill Blue (MA) Truffle Pecorino (CT) Prosciutto Di Parma (IT) Truffle Cacciatorini (CA) Hot Soppresata (CA)	25
BEEF CARPACCIO pickled mushrooms, fried capers, arugula & lemon	18	RAW BRUSSEL SPROUT SALAD burrata mozzarella, toasted hazelnuts, D.O.P Prosciutto di Parma, lemon, e.v.o.o & pecorino sardo	14
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce	17	TOMATO ARANCINI arrabbiata sauce, shaved parmigiano, arugula	14
FRESH FRIED MOZZARELLA Fior di Latte mozzarella, aged balsamic, Gem Lettuce	14	CHICKEN PARMIGIANA MEATBALLS vodka sauce, stracciatella, breadcrumbs, EVOO	15
MIKEY'S HOT HONEY WINGS ½ dz 12 dz 24			

salads & big salads

BRICCO GREENS fennel, celery, heirloom radish & white balsamic vinaigrette	11	CAESAR SALAD romaine, radicchio, croutons & shaved Parmigiano	12
TOSCANO SALAD fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette	14	KALE SALAD bacon, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & goat cheese vinaigrette	13
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette	13	BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	13

*Add grilled chicken \$9 *Add grilled shrimp \$12 *Add grilled hanger steak \$20
*Add honey mustard bbq glazed salmon \$16 *Add our meatballs \$9*

sandwiches

JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli, chopped kale substitute shrimp add \$3	17
ITALIAN COLD CUT COMBO GRINDER mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	17
WARM TURKEY BLT SANDWICH Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread	17
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	17
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	19
CHICAGO STYLE BRAISED BEEF SANDWICH provolone, pepperoncini, baguette & French fries	21

pizza

CACIO E PEPE PIE AL TARTUFO truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	18
POTATO caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	19
CAPRICCIOSA organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	18
THREE PIGS sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	20
BRUSSEL SPROUT Truffle honey & Melinda Mae cheese	18
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
MARGHERITA organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2	17
ITALIAN SAUSAGE organic tomatoes, Taggiasca olives, mozzarella, basil	19
PEPPERONI organic tomatoes, mozzarella, red onion, fresh oregano	19

*Gluten Free Crust Available (\$4.50)
Our Gluten Free Crust is 100% Vegan and
contains no soy, nuts or GMO ingredients-*

entrées

CLASSIC CHICKEN PARMIGIANA served with a house salad	23
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	23
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	23
MUSTARD BBQ GLAZED SALMON black lentils, broccoli rabe	25
HANGER STEAK SALAD romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	29
BAKED RICOTTA MANICOTTI Aunt Josie's Sauce, truffle pecorino, mozzarella, mushrooms	23

pasta

BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	24	GRANDMA'S RAVIOLI chicken & prosciutto filling, guanciale, tomato sugo & parmigiano	26
RIGATONI D'ABRUZZO bolognese sauce, fresh ricotta, grated nutmeg	24	PENNE ALLA VODKA sundried tomatoes, basil, cream, and Grana Padano add sausage 25 add chicken 25 add shrimp 28	20
ZITI ALLA GENOVESE braised beef, caramelized onions, truffle pecorino & toasted breadcrumbs	25	SQUID INK CAVATELLI calamari, scungilli, arrabbiata, green olives, Njuda pork	26
RICOTTA GNOCCHI braised veal ragu, English peas & truffle pecorino	25	"MY MOM'S" CARBONARA WITH SPAGHETTI Guanciale, peas, soft onions, Grana Padano	20
ORECCHIETTE ALLA SCARPIELLO braised chicken & sausage ragu, stracciatella mozzarella, peppers	26	TROFIE MUSHROOM ALFREDO Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino	28
HANDMADE SPINACH FETTUCCHINE pistachio spinach pesto, guanciale, burrata cheese	27		

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.