



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

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
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17
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
SPICED GLAZED CRISPY PORK BELLY winter citrus, fennel, pistachio, arugula salad	\$16

*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) Truffle Pecorino (IT), Melinda Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (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
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, arrabbiata sauce	\$17
OVEN ROASTED R.I. WHISKEY SHOAL OYSTERS Galic butter, Calabrian Chili, breadcrumbs, cheesy garlic bread	\$18
MIKEY'S HOT HONEY WINGS	½ dz 12 dz 24

insalata

pasta	
CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano	\$25
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
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RIGATONI BOLOGNESE classic meat ragu, fresh ricotta, grated nutmeg	\$27
HOUSEMADE SWEET POTATO RAVIOLI sage brown butter, toasted hazelnuts	\$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
ORRECHIETTE ALLA GENOVESE braised beef, caramelized onions, truffle pecorino & toasted breadcrumbs	\$25
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	\$26

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, artichokes, green beans, polenta croutons, balsamic vinaigrette	\$14
<i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	

brick oven pizza

entrées	
PORCINI DUSTED MAINE DAYBOAT SCALLOPS Maitake mushroom farrotto, cara cara orange & 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
*FENNEL & BLACK PEPPER CRUSTED TUNA potato cake, green olive tapenade & Italian mixed greens	\$39
BRANZINO broccoli rabe, peppers, artichokes, fingerling potatoes, almond salsa verde	\$34
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
8oz FILET MIGNON* potato puree, creamed spinach, topped with blue cheese	\$49

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 add meatballs \$4 add prosciutto \$2	\$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.