



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

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| 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 |

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| *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 Soppresata (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 |
| MIKEY'S HOT HONEY WINGS | ½ dz \$12 dz \$24 |
| SPICED GLAZED CRISPY PORK BELLY winter citrus, fennel, pistachio, arugula salad | \$16 |

pasta

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| CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano | \$26 |
| 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 |
| HOUSEMADE PAPPARDELLE ALLA NORCIA ragu of wild boar, stracciatella, Grana Padano, cocoa | \$28 |
| HOUSEMADE FETTUCCHINE SCAMPI shrimp, lemon, caper, peas, white wine, butter | \$32 |
| LINGUINE & CLAMS fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs | \$29 |
| 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 |
| MY MOM'S CARBONARA WITH SPAGHETTI guanciale, peas, soft onions, Grana Padano | \$26 |
| HOUSEMADE CARROT GNOCCHI guanciale, escarole, Maitake mushrooms, truffle pecorino | \$26 |

entrées

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| 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 | \$29 |
| BRAISED POT ROAST charred brussel sprouts, roasted carrots, potato puree | \$38 |
| BRANZINO broccoli rabe, peppers, artichokes, fingerling potatoes, almond salsa verde | \$35 |
| CLASSIC EGGPLANT PARMIGIANA fresh mozzarella, stracciatella, marinara, arugula salad | \$26 |
| OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie's sauce | \$28 |
| 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 | \$52 |

insalata

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| 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 | \$14 |
| CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano | \$13 |
| BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette | \$12 |
| KALE SALAD goat cheese, red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, goat cheese vinaigrette | \$14 |
| TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette | \$14 |

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

brick oven pizza

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| 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 <i>add meatballs \$4 add prosciutto \$2</i> | \$17 |
| PEPPERONI organic tomatoes, mozzarella, red onion, fresh oregano | \$19 |
| CACIO E PEPE 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.