

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

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	\$25
Meat: Prosciutto di Parma, spicy salami & hot soppressata Cheese: Sottocenere al Tartufo, Melinda Mae & Cato Corner's Womanchego (cow's milk cheese)	
OCTOPUS "CARPACCIO"	\$17
Green olive vinaigrette & smoked paprika	
SPICE GLAZED CRISPY PORK BELLY	\$16
Winter citrus, fennel, pistachio & arugula salad	
GRILLED ARTICHOKE	\$13
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
PROSCIUTTO PIZZETTA	\$16
Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
ROASTED PROSCIUTTO WRAPPED DATES	\$14
Gorgonzola cheese, toasted pumpkin seeds & raw brussel sprout salad	
PEPPERED BEEF CARPACCIO	\$17
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
CHICKEN PARM MEATBALLS	\$15
Sugo napoletano & ricotta salata	
WHIPPED RICOTTA	\$14
Toasted filone bread, herbs, e.v.o.o. & honey	
GRILLED PORTUGUESE OCTOPUS	\$18
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika	
FRIED RHODE ISLAND CALAMARI	\$17
Cherry peppers, spicy aioli & arrabiata sauce	
MY AUNT JOSIE'S MEATBALLS	\$15
Stracciatella mozzarella & sugo napoletano	
BURRATA MOZZARELLA	\$15
Gem lettuce, Chianti wine vinaigrette, Castelvetro olives & D.O.P. Prosciutto di Parma	
SOUP OF THE DAY	\$8
Italian Penicillin; chicken broth, orzo, Grana Padana	

Neapolitan style Wood oven pizza

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

Gluten-Free Crust (\$6)

salads

BOSTON BIBB	\$13	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	\$13
Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette		Apples, frisée salad & cider vinaigrette	
TOSCANO SALAD	\$14	CHOPPED KALE	\$13
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette		Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
CAESAR SALAD	\$12	BABY LETTUCES	\$11
Romaine, radicchio, Grana Padano & garlic croutons		Shaved celery, radishes & white balsamic vinaigrette	

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

pasta

WILD JUMBO SHRIMP SCAMPI	\$32
House made fettucine, garlic, capers, lemon & white wine	
SPAGHETTONI DANIEL (FRESH PASTA FROM MORE PASTA LAB)	\$26
Pancetta, toasted garlic, braised escarole, Pecorino & Grana Padana *WITH SHRIMP \$30*	
DUCK & TRUFFLE CHEESE RAVIOLI	\$26
Sage brown butter & candied pecans	
CASARECCE (FRESH PASTA FROM MORE PASTA LAB)	\$30
Guanciale, sweet sausage, almond basil pesto, toasted bread crumbs	
PAPPARDELLE ALLA TOSCANA	\$28
Sausage and beef ragu, chianti wine, Pecorino Toscana, ricotta salata	
HOUSE-MADE SQUID INK CAVATELLI	\$30
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives	
HOUSE-MADE RICOTTA GNOCCHI	\$28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
PENNE ALLA VODKA	\$22
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano with chicken or sausage \$27 with wild shrimp \$30	
WOOD OVEN BAKED RIGATONI	\$27
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	\$27
Classic meat sauce, fresh ricotta & grated nutmeg	

main plates

EGGPLANT PARMIGIANA	\$25
Wood oven baked & arugula salad n	
PORCINI DUSTED MAINE DAY BOAT SCALLOPS	\$36
Maitake mushroom farrotto, cara cara orange, bacon onion au jus, salsa verde	
FENNEL & BLACK PEPPER CRUSTED TUNA*	\$39
Potato cake, green olive tapenade & Italian mixed greens	
PAN ROASTED BRANZINO	\$36
Olive oil roasted potatoes, roasted peppers, broccoli rabe, pistachio salsa verde	
MUSTARD BBQ CEDAR PLANKED SALMON	\$29
Potato puree, native green beans & beet puree	
OUR CHICKEN PARMIGIANA	\$27
Aunt Josie's sauce, mozzarella, Grana Padano & house-made cavatelli	
CHICKEN MILANESE	\$26
Italian greens, pepperonata & lemon butter sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$29
Heirloom American polenta, roasted broccoli, salsa verde & au jus	
PORK CHOP MILANESE	\$29
Italian greens, pepperonata & lemon butter sauce	
USDA CENTER CUT 12oz N.Y. SIRLOIN*	\$56
Potato puree, broccoli rabe & bacon braised cipollini onions	