

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

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| 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) Melinda Mae (CT) Great Hill Blue (MA) Truffle Pecorino (CT) Prosciutto Di Parma (IT) Truffle Cacciatorini (CA) Hot Soppressata (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 |
| OCTOPUS CARPACCIO green olive vinaigrette, sea salt, arugula | 17 | TOMATO ARANCINI arrabbiata sauce, shaved parmigiano, arugula | 14 |
| FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce, cherry peppers | 17 | MIKEY'S HOT HONEY WINGS ½ dz 12 dz 24 | |
| FRESH FRIED MOZZARELLA Fior di Latte mozzarella, aged balsamic, Gem Lettuce | 14 | | |

salads & big salads

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| BRICCO GREENS fennel, celery, heirloom radish & white balsamic vinaigrette | 12 | CAESAR SALAD romaine, radicchio, croutons & shaved Parmigiano | 13 |
| 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 | 14 |
| APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette | 14 | 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

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| 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 |
| SPICY CRISPY CHICKEN SANDWICH cole slaw, tomato jam, dill pickle, french fries | 16 |
| BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens | 19 |
| LOBSTER GRILLED CHEESE SANDWICH <i>* AS SEEN ON THE OPRAH SHOW*</i> chunked lobster, havarti, french fries, Italian greens | 30 |

pizza

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| 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 | 19 |
| 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

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| 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 | 26 |
| HANGER STEAK SALAD romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto | 29 |

pasta

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| BAKED RIGATONI sausage, mozzarella, peas, tomato, cream | 24 | HOUSEMADE SWEET POTATO RAVIOLI sage brown butter, toasted hazelnuts | 25 |
| 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 |
| HOUSEMADE PAPPARDELLE ALLA NORCIA ragu of wild boar, stracciatella, Grana Padano, cocoa | 28 | SQUID INK CAVATELLI calamari, scungilli, arrabbiata, green olives, njuda pork | 26 |
| CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano | 25 | "MY MOM'S" CARBONARA WITH SPAGHETTI guanciale, peas, soft onions, Grana Padano | 22 |
| OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino | 27 | LINGUINE & CLAMS fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs | 29 |
| HOUSEMADE CARROT GNOCCHI guanciale, escarole, Maitake mushrooms, truffle pecorino | 26 | HOUSEMADE FETTUCCHINE SCAMPI shrimp, lemon, caper, peas, white wine, butter | 32 |

Before placing your order, please inform your server if a person in your party has a food allergy, or condition that greatly affects their ability to consume certain foods.

**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.