



## A n t i p a s t i

<b>ARTISINAL SALUMI &amp; CHEESE &amp; GRISINI (FOR TWO)</b>	\$25
<b>Meat:</b> Prosciutto, spicy soppressata & truffle catatrini	
<b>Cheese:</b> Sottocenere al Tartufo, Melinda Mae & Cato Corner's Womanchego (cow's milk cheese)	
<b>FRIED RHODE ISLAND CALAMARI</b>	\$17
Cherry peppers, Calabrian chili aioli, spicy tomato sauce	
<b>OCTOPUS "CARPACCIO"</b>	\$16
Green olive vinaigrette & smoked paprika	
<b>WHIPPED RICOTTA</b>	\$14
Filone toast, local honey, sea salt	
<b>SMOKED SALMON PIZZETTA</b>	\$21
Crème fraiche, caper, red onions, arugula	
<b>SOUP OF THE DAY</b>	\$8
Italian Penicillin; chicken broth, orzo, Grana Padana	

<b>ROASTED PROSCIUTTO WRAPPED DATES</b>	\$14
Gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	
<b>PEPPERED BEEF CARPACCIO</b>	\$15
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
<b>GRILLED ARTICHOKE</b>	\$13
Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette	
<b>MY AUNT JOSIE'S MEATBALLS</b>	\$15
Stracciatella mozzarella, sugo napoletano	
<b>PROSCIUTTO PIZZETTA</b>	\$16
Robiolla cheese, Stracciatella Mozzarella, Prosciutto Di Parma, arugula	
<b>BURRATA APPETIZER</b>	\$15
Burrata mozzarella, gem lettuce, Chianti vinaigrette, olives, D.O.P. Prosciutto di Parma	
<b>CHICKEN PARM MEATBALLS</b>	\$15
Sugo napoletano & ricotta salata	

## S a l a d s

<b>TOSCANO SALAD</b>	\$14
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	
<b>CHOPPED KALE SALAD</b>	\$13
Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	
<b>WARM PISTACHIO CRUSTED GOAT CHEESE SALAD</b>	\$13
Green apples, frisée salad & cider vinaigrette	

<b>BABY LETTUCES</b>	\$11
Shaved celery, radishes & white balsamic vinaigrette	
<b>CAESAR SALAD</b>	\$12
Romaine, radicchio, garlic croutons & Parmigiano Reggiano	
<b>BOSTON BIBB SALAD</b>	\$13
Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	

*add chicken \$9 • add wild shrimp \$10 • add salmon \$16 • add meatball \$5 • add hanger steak \$20 • add scallops \$20*

## P a s t a

<b>LINGUINI DANIEL</b>	\$20
Pancetta, toasted garlic, braised escarole, Pecorino & Grana Padano <i>*WITH SHRIMP \$28*</i>	
<b>PAPPARDELLE ALLA TOSCANA</b>	\$26
Sausage and beef ragu, chianti wine, Pecorino Toscana, ricotta salata	
<b>PENNE WITH OAK GRILLED CHICKEN</b>	\$25
Capers, olives, plum tomatoes, & Grana Padano	
<b>"MY MOM'S" SPAGHETTI CARBONARA</b>	\$24
Guanciale, peas, soft onions, cage free egg & Parmigiano	
<b>CASARECCE (FRESH PASTA FROM MORE PASTA LAB)</b>	\$28
Guanciale, sweet sausage, almond basil pesto, toasted bread crumbs	
<b>WOOD OVEN BAKED RIGATONI</b>	\$24
Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella	
<b>HOUSE-MADE RICOTTA GNOCCHI</b>	\$28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
<b>DUCK &amp; TRUFFLE PECORINO RAVIOLI</b>	\$25
Sage brown butter & candied pecans	
<b>RUSTICHELLA RIGATONI BOLOGNESE</b>	\$24
Classic meat sauce, ricotta & grated nutmeg	
<b>PENNE ALLA VODKA</b>	\$20
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano <i>add chicken or sausage \$5 add shrimp \$8</i>	
<b>SQUID INK CAVATELLI</b>	\$26
Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork	
<b>TROFIE TRUFFLED MUSHROOM ALFREDO</b>	\$24
Pancetta, mushrooms, cream, truffle pecorino & toasted breadcrumbs	

## P i z z a

<b>BIANCO PIE</b>	\$20
Ricotta, goat cheese, parm, red onion, pistachio & truffle honey	
<b>SHRIMP SCAMPI PIE</b>	\$22
Lemon, capers, chili, garlic, mozzarella & Grana Padano	
<b>MARGHERITA PIE</b>	\$17
Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
<b>BRUSSEL PIE</b>	\$20
Carmelized onion, Mystic Melinda Mae cheese, truffle paste & truffle honey	
<b>CACIO E PEPE PIE AL TARTUFO</b>	\$18
Mozzarella, basil, fontina, EVOO, Truffle paste, Truffle Pecorino, & black pepper	
<b>PEPPERONI PIE</b>	\$19
Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano	
<b>FIG JAM PIE</b>	\$19
Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula	
<b>STADIUM PIE</b>	\$17
Pizza sauce, Grana Parm & whole milk mozzarella	
<b>WILD MUSHROOM PIE</b>	\$20
Fresh mozzarella, Grana Padano, fontina & truffle paste	
<b>SPICY SOPPRESSATA PIE</b>	\$19
Fresh mozzarella, spicy Calabrian honey & Njuda pork	
<b>THREE PIGS PIE</b>	\$20
Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey	

## M a i n P l a t e s

<b>BRICCO BURGER*</b>	\$19
All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle	
<b>FISH SANDWICH</b>	\$18
Battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries	
<b>JERK SPICED CHICKEN &amp; AVOCADO WHOLE WHEAT WRAP</b>	\$18
Crispy bacon, spicy aioli & chopped kale <i>substitute shrimp add \$3</i>	
<b>BRAISED SHORT RIB SANDWICH</b>	\$26
Fontina, provolone, caramelized onions & tomato soup, toasted panini bread	
<b>PROSCIUTTO AND MOZZARELLA SANDWICH</b>	\$18
Tomato, arugula, balsamic dressing on panini bread	

## M a i n P l a t e s

<b>MUSTARD BBQ GLAZED ORGANIC SALMON*</b>	\$26
Lentil vinaigrette & green beans	
<b>CLASSIC CHICKEN PARMIGIANA</b>	\$24
Served with a house salad	
<b>CHICKEN MILANESE</b>	\$24
Italian greens, pepperonata & lemon butter sauce	
<b>HANGER STEAK SALAD*</b>	\$29
Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	