



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	\$14
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
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17
MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24

pasta

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
ORRECHETI SCARPIELLO braised chicken, ground italian sausage, cubanelle peppers, stracciatella, toasted breadcrumbs	\$28
LINGUINE & CLAMS fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs	\$29
BUCATINI ALLA ZOZZONA guanciale, Italian sweet sausage, tomato sugo, egg yolk, black pepper, pecorino	\$27
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RIGATONI BOLOGNESE classic meat ragu, fresh ricotta, grated nutmeg	\$27
SHORT RIB RAVIOLI sage brown butter, truffle pecorino, crispy shallots	\$25
SPAGHETTI CLEMENTE toasted garlic, escarole, pancetta, pine nuts, shrimp, olio santo	\$29
HOUSEMADE CARROT GNOCCHI guanciale, escarole, Maitake mushrooms, truffle pecorino	\$26
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	\$28

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
CHICKEN MILANESE Italian greens, pepperonata & lemon butter sauce	\$26
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29
FENNEL & BLACK PEPPER CRUSTED TUNA* potato cake, green olive tapenade & Italian mixed greens	\$39
COD MILANESE arugula salad, apple, shaved fennel, pesto tartar sauce, lemon vinaigrette	\$31
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	\$29

*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), Fontina (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
EGGPLANT NAPOLEON breaded eggplant, roasted peppers, Fior di Latte mozzarella, aged balsamic, arugula salad	\$15
CHARRED BRUSSEL SPROUTS spiced glaze, mortadella, toasted almonds	\$14

insalata

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 <i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	\$14

brick oven pizza

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	\$19
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$20
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 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.