



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

<b>ARTISINAL SALUMI &amp; CHEESE &amp; GRISINI (FOR TWO)</b>	\$25
<b>Meat:</b> Prosciutto di Parma, spicy salami & hot soppressata <b>Cheese:</b> Sottocenere al Tartufo, Melinda Mae & Cato Corner's Womanchego (cow's milk cheese)	
<b>OCTOPUS "CARPACCIO"</b>	\$17
Green olive vinaigrette & smoked paprika	
<b>GRILLED ARTICHOKE</b>	\$13
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
<b>NEW ZEALAND MANILA CLAMS</b>	\$16
Garlic, chili, white wine, broccoli rabe pesto, fregola, parsley & butter	
<b>PROSCIUTTO PIZZETTA</b>	\$16
Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
<b>ROMAN GNOCCHI AL FORNO</b>	\$14
Beef ragu, peas, salsa verde	
<b>ROASTED PROSCIUTTO WRAPPED DATES</b>	\$14
Gorgonzola cheese, toasted pumpkin seeds & raw brussel sprout salad	
<b>PEPPERED BEEF CARPACCIO</b>	\$17
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
<b>WHIPPED RICOTTA</b>	\$14
Toasted filone bread, herbs, e.v.o.o. & honey	
<b>GRILLED PORTUGUESE OCTOPUS</b>	\$18
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika	
<b>FRIED RHODE ISLAND CALAMARI</b>	\$17
Cherry peppers, spicy aioli & arrabiata sauce	
<b>MY AUNT JOSIE'S MEATBALLS</b>	\$15
Stracciatella mozzarella & sugo napoletano	
<b>BURRATA MOZZARELLA</b>	\$15
Gem lettuce, Chianti wine vinaigrette, Castelvetro olives & D.O.P. Prosciutto di Parma	
<b>SOUP OF THE DAY</b>	\$8
Tuscan onion soup	

Neapolitan style Wood oven pizza

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

Gluten-Free Crust (\$6)

salads

<b>BOSTON BIBB</b>	\$13	<b>WARM PISTACHIO CRUSTED GOAT CHEESE SALAD</b>	\$13
Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette		Apples, frisée salad & cider vinaigrette	
<b>TOSCANO SALAD</b>	\$14	<b>CHOPPED KALE</b>	\$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	
<b>CAESAR SALAD</b>	\$12	<b>BABY LETTUCES</b>	\$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

<b>HANDMADE FETTUCCINE LIMONE</b>	\$25
Parmigiano broth, lemon, ricotta, black pepper, Pecorino, toasted bread crumbs	
<b>SPAGHETTONI DANIEL (FRESH PASTA FROM MORE PASTA LAB)</b>	\$26
Pancetta, toasted garlic, braised escarole, Pecorino & Grana Padano <b>*WITH SHRIMP \$30*</b>	
<b>SWEET POTATO RAVIOLI</b>	\$26
Sage brown butter & crushed hazelnuts, Grana Padano, fig vincotto	
<b>ZITI ALLA ZOZZONA</b>	\$27
Guanciale, sweet Italian sausage, tomato sugo, egg yolk, black pepper & Pecorino	
<b>PAPPARDELLE ALLA TOSCANA</b>	\$28
Sausage and beef ragu, chianti wine, Pecorino Toscana, stracciatella	
<b>HOUSE-MADE SQUID INK CAVATELLI</b>	\$30
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives	
<b>HOUSE-MADE RICOTTA GNOCCHI</b>	\$28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
<b>PENNE ALLA VODKA</b>	\$22
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano <b>with chicken or sausage \$27 with wild shrimp \$30</b>	
<b>WOOD OVEN BAKED RIGATONI</b>	\$27
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella	
<b>RUSTICHELLA RIGATONI BOLOGNESE</b>	\$27
Classic meat sauce, fresh ricotta & grated nutmeg	

main plates

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