

# bricco trattoria

**Chef/Owner**  
Billy Grant  
**Chefs**  
Daniel Soriano  
Ivan Soriano

## antipasti

<b>GRILLED ARTICHOKE</b> crushed hazelnuts, Parmigiano, lemon vinaigrette	13	<b>MY AUNT JOSIE'S MEATBALLS</b> stracciatella, breadcrumbs, EVOO	15
<b>WHIPPED RICOTTA</b> (to share) local honey, sea salt, herbs, grilled Pugliese bread	14	<b>PROSCIUTTO DI PARMA</b> buffalo milk mozzarella, gem lettuce, red wine vinaigrette, marinated olives	15
<b>ROASTED PROSCIUTTO WRAPPED DATES</b> gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	13	<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b> Truffle Pecorino (IT), Melina Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	25
<b>OCTOPUS CARPACCIO</b> green olive vinaigrette, sea salt, arugula	17	<b>MIKEY'S HOT HONEY WINGS</b>	½ dz 12    dz 24
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> sriracha aioli & arrabbiata sauce, cherry peppers	17	<b>BEEF CARPACCIO</b> pickled mushrooms, fried capers, arugula & lemon	18
<b>EGGPLANT NAPOLEON</b> breaded eggplant, roasted peppers, Fior di Latte mozzarella, aged balsamic, arugula salad	15		

## salads & big salads

<b>BRICCO GREENS</b> fennel, celery, heirloom radish & white balsamic vinaigrette	12	<b>CAESAR SALAD</b> romaine, radicchio, croutons & shaved Parmigiano	13
<b>TOSCANO SALAD</b> fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette	14	<b>KALE SALAD</b> bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette	14
<b>APPLE &amp; ARUGULA SALAD</b> shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette	14	<b>BOSTON BIBB</b> red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	13
<i>*Add grilled chicken \$9 *Add grilled shrimp \$12 *Add grilled hanger steak \$20 *Add honey mustard bbq glazed salmon \$16 *Add our meatballs \$9</i>		<b>NANCY'S CHOPPED SALAD</b> cherry peppers, Salami, provolone, chickpeas, Chianti dressing	13

## sandwiches

<b>JERK CHICKEN &amp; AVOCADO WHOLE WHEAT WRAP</b> crispy bacon, spicy aioli, chopped kale	18
<b>ITALIAN COLD CUT COMBO GRINDER</b> mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	17
<b>WARM TURKEY BLT SANDWICH</b> Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread	17
<b>OUR CHICKEN CUTLET GRINDER</b> fried peppers, plum tomato sauce & provolone	17
<b>SPICY CRISPY CHICKEN SANDWICH</b> cole slaw, tomato jam, dill pickle, french fries	19
<b>BRICCO BURGER</b> all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	19
<b>LOBSTER GRILLED CHEESE SANDWICH</b> chunked lobster, havarti, french fries, Italian greens	30

## entrées

<b>CLASSIC CHICKEN PARMIGIANA</b> served with a house salad	24
<b>CRISPY CHICKEN MILANESE</b> Italian greens, marinated red peppers, lemon butter sauce	24
<b>OUR CHICKEN PICCATA</b> capers, artichokes, lemon butter sauce, sautéed spinach	24
<b>MUSTARD BBQ GLAZED SALMON</b> black lentils, broccoli rabe	26
<b>HANGER STEAK SALAD</b> romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	29
<b>COD MILANESE</b> arugula salad, apple, shaved fennel, pesto tartar sauce,	31

## pizza

<b>CACIO E PEPE PIE AL TARTUFO</b> truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	18
<b>POTATO</b> caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	19
<b>CAPRICCIOSA</b> organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	18
<b>THREE PIGS</b> sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	20
<b>BRUSSEL SPROUT</b> Truffle honey & Melinda Mae cheese	18
<b>SHRIMP SCAMPI</b> capers, garlic oil, mozzarella, lemon butter sauce	22
<b>FIG PIE</b> fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	19
<b>OUR BIANCO PIE</b> ricotta, goat cheese, red onion, pistachio, truffle honey	19
<b>WILD MUSHROOM</b> fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	20
<b>MARGHERITA</b> organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4    add prosciutto \$2	17
<b>ITALIAN SAUSAGE</b> organic tomatoes, Taggiasca olives, mozzarella, basil	19
<b>PEPPERONI</b> organic tomatoes, mozzarella, red onion, fresh oregano <i>Gluten Free Crust Available (\$4.50) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-</i>	19

## pasta

<b>RIGATONI D'ABRUZZO</b> bolognese sauce, fresh ricotta, grated nutmeg	24	<b>PENNE ALLA VODKA</b> sundried tomatoes, basil, cream, and Grana Padano add sausage 25    add chicken 25    add shrimp 28	20
<b>ORRECHETI SCARPIELLO</b> braised chicken, ground italian sausage, cubanelle peppers, stracciatella, toasted breadcrumbs	26	<b>SQUID INK CAVATELLI</b> calamari, scungilli, arrabbiata, green olives, njuda pork	26
<b>OUR RICOTTA GNOCCHI</b> braised veal ragu, English peas, truffle pecorino	27	<b>SPAGHETTI CLEMENTE</b> toasted garlic, escarole, pancetta, pine nuts shrimp, olio santo	28
<b>BUCATINI ALLA ZOZZONA</b> guanciaie, Italian sweet sausage, tomato sugo, egg yolk, black pepper, pecorino	26	<b>LINGUINE &amp; CLAMS</b> fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs	29
<b>SHORT RIB RAVIOLI</b> sage brown butter, truffle pecorino, crispy shallots	25	<b>BAKED RIGATONI</b> sausage, mozzarella, peas, tomato, cream	24
		<b>GRANDMA'S RAVIOLI</b> chicken & prosciutto filling, guanciaie, tomato sugo & Parmigiano	25

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.