

# 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> Fontina (IT) Great Hill Blue (MA) Truffle Pecorino (CT) Prosciutto Di Parma (IT) Truffle Cacciatorini (CA) Hot Soppresata (CA)	25
<b>OCTOPUS CARPACCIO</b> green olive vinaigrette, sea salt, arugula	17	<b>RAW BRUSSEL SPROUT SALAD</b> burrata mozzarella, toasted hazelnuts, D.O.P Prosciutto di Parma, lemon, e.v.o.o & pecorino sardo	14
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> sriracha aioli & arrabbiata sauce, cherry peppers	17	<b>TOMATO ARANCINI</b> arrabbiata sauce, shaved parmigiano, arugula	14
<b>EGGPLANT NAPOLEON</b> breaded eggplant, roasted peppers, Fior di Latte mozzarella, aged balsamic, arugula salad	15	<b>BEEF CARPACCIO</b> pickled mushrooms, fried capers, arugula & lemon	18

## 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, goat cheese, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & 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

\*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

<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	16
<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
<b>FISH SANDWICH</b> battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries	18

## 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	19

*Gluten Free Crust Available (\$4.50)  
Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-*

## 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

## pasta

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