



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$13
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
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14
FRIED FIORE DI LATTE MOZZARELLA gem lettuce, cabernet wine vinaigrette, arrabbiata sauce	\$14
MUSSELS garlic butter, white wine, toasted baguette	\$15

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
HOUSEMADE PAPPARDELLE ALLA NORCIA ragu of wild boar, Grana Padano, stracciatella mozzarella, cocoa	\$28
TROFIE MUSHROOM ALFREDO Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino	\$28
HANDMADE SPINACH FETTUCCINE pistachio spinach basil pesto, guanciale, Grana parm, burrata mozzarella	\$28
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27
SWEET POTATO RAVIOLI Sage brown butter, toasted hazelnuts, fig vin cotto	\$25
OUR RICOTTA GNOCCHI ragu of braised veal, rich brodo, fresh peas, truffle pecorino	\$28
CAVATELLI ALLA NAPOLETANA braised pork sugo, sweet sausage, tomato, Grana Parm	\$26

entrées

PORCINI DUSTED MAINE DAYBOAT SCALLOPS toasted orzo, asparagus, guanciale, spinach pistachio pesto	\$38
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, beet sauce	\$29
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$26
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade Italian mixed greens	\$39
BRANZINO cauliflower puree, braised jumbo asparagus, winter citrus salad with fennel, olive & pinenuts	\$36
CLASSIC MEAT LASAGNA Tuscan ragu, ricotta, parmigiano, mozzarella, arugula salad	\$26
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie's sauce	\$28
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
8oz FILET MIGNON* potato puree, asparagus, mushrooms, gorgonzola crust, red wine au jus	\$51

*BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
PROSCIUTTO DI PARMA gem lettuce, Chianti wine vinaigrette, Castelvetro olives and D.O.P prosciutto di parma, buffalo mozzarella	\$16
ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Melina Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatore (CA)	\$25
ROASTED BEET & BURRATA MOZZARELLA beet vinaigrette, frisee, pistachio	\$14
SMOKED SALMON PIZZETTA crème fraiche, capers, red onions & arugula	\$21
MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24

insalata

BOSTON BIBB SALAD 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 red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	\$14
NANCY'S CHOPPED SALAD cherry peppers, salami, provolone, chickpeas, cherry tomato, Chianti dressing	\$13
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 PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$20
CAPRICCIOSA PIE organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	\$19
SHRIMP SCAMPI PIE 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 PIE fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
MARGHERITA PIE organic tomatoes, Fior di Latte mozzarella, basil add meatballs \$4 add prosciutto \$2	\$17
PEPPERONI PIE 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

*Gluten Free Crust Available (\$6.00)
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.