



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

GRILLED ARTICHOKEs crushed hazelnuts, balsamic, shaved Grana Padano	\$13	*BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14	PROSCIUTTO DI PARMA gem lettuce, Chianti wine vinaigrette, Castelvetro olives and D.O.P prosciutto di parma, buffalo mozzarella	\$18
MY AUNT JOSIE’S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15	ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Melina Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	\$25
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	ROASTED BEET & BURRATA MOZZARELLA beet vinaigrette, frisee, pistachio	\$15
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	SMOKED SALMON PIZZETTA crème fraiche, capers, red onions & arugula	\$21
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17	MIKEY’S HOT HONEY WINGS ½ dz \$12 dz \$24	
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14		
FRIED FIORE DI LATTE MOZZARELLA gem lettuce, cabernet wine vinaigrette, arrabbiata sauce	\$15		
MUSSELS garlic butter, white wine, toasted baguette, nduja	\$15		
LAMB MEATBALLS crumbled goat cheese, raisins, pine nuts, breadcrumbs, mint	\$16		
pasta		insalata	
PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	\$22	BOSTON BIBB SALAD red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$13
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, spicy tomato sauce	\$30	APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$14
HOUSEMADE PAPPARDELLE ALLA NORCIA ragu of wild boar, Grana Padano, stracciatella mozzarella, cocoa	\$29	CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$13
TROFIE MUSHROOM ALFREDO Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino	\$28	BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$12
HANDMADE SPINACH FETTUCCINE pistachio spinach basil pesto, guanciale, Grana parm, burrata mozzarella	\$29	KALE SALAD red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	\$14
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27	NANCY’S CHOPPED SALAD cherry peppers, salami, provolone, chickpeas, cherry tomato, Chianti dressing	\$13
RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27	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
SWEET POTATO RAVIOLI Sage brown butter, toasted hazelnuts, fig vin cotto	\$25	brick oven pizza	
OUR RICOTTA GNOCCHI ragu of braised veal, rich brodo, fresh peas, truffle pecorino	\$28	POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
CAVATELLI ALLA NAPOLETANA braised pork sugo, sweet sausage, tomato, Grana Parm	\$26	THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$20
entrées		CAPRICCIOSA PIE organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	\$19
ROASTED MAINE DAYBOAT SCALLOPS Cauliflower puree, asparagus, pomegranate & walnut salsa verde	\$38	SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce	\$22
HONEY MUSTARD BBQ GL AZED SALMON* green beans, leeks, potato puree, beet sauce	\$29	FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	\$19
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$26	OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$20
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29	WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade Italian mixed greens	\$39	BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
COD MILANESE arugula salad, apple, shaved fennel, pesto tartar sauce, lemon vinaigrette	\$31	MARGHERITA PIE organic tomatoes, Fior di Latte mozzarella, basil add meatballs \$4 add prosciutto \$2	\$17
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$26	PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$19
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$28	CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	\$18
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		

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.