

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

GRILLED ARTICHOKE crushed hazelnuts, Parmigiano, lemon vinaigrette	13	MY AUNT JOSIE'S MEATBALLS stracciatella, breadcrumbs, EVOO	15
WHIPPED RICOTTA (to share) local honey, sea salt, herbs, grilled Pugliese bread	14	PROSCIUTTO DI PARMA buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives	18
OCTOPUS CARPACCIO* green olive vinaigrette, sea salt, arugula	17	ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Melina Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	25
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce, cherry peppers	17	BEEF & BURRATA beet vinaigrette, pistachio	15
BEEF CARPACCIO* pickled mushrooms, fried capers, arugula & lemon	18	MIKEY'S HOT HONEY WINGS	½ dz 12 dz 24
FRIED FIORE DI LATTE MOZZARELLA gem lettuce, cabernet wine vinaigrette, arrabbiata sauce	15		

salads & big salads

BRICCO GREENS fennel, celery, heirloom radish & white balsamic vinaigrette	12	CAESAR SALAD romaine, radicchio, croutons & shaved Parmigiano	13
TOSCANO SALAD fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette	14	KALE SALAD bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette	14
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette	14	BOSTON BIBB 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>		NANCY'S CHOPPED SALAD cherry peppers, Salami, provolone, chickpeas, cherry tomatoes Chianti dressing	13

pizza

sandwiches		CACIO E PEPE PIE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	18
JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli, chopped kale	18	POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	19
ITALIAN COLD CUT COMBO GRINDER mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	17	CAPRICCIOSA PIE organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	18
WARM TURKEY BLT SANDWICH Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread	17	THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	20
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	17	SMOKED SALMON PIE gluten free crust Crème fraiche, capers, red onions, arugula	24
SPICY CRISPY CHICKEN SANDWICH cole slaw, tomato jam, dill pickle, french fries	19	SHRIMP SCAMPI PIE capers, garlic oil, mozzarella, lemon butter sauce	22
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	19	FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	19
LOBSTER GRILLED CHEESE SANDWICH chunked lobster, havarti, french fries, Italian greens	30	OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	19
entrées		WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	20
CLASSIC CHICKEN PARMIGIANA served with a house salad	24	MARGHERITA PIE organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2	17
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	24	ITALIAN SAUSAGE PIE organic tomatoes, Taggiasca olives, mozzarella, basil	19
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	24	PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	19
MUSTARD BBQ GLAZED SALMON* black lentils, broccoli rabe	27	<i>Gluten Free Crust Available (\$4.50) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-</i>	
HANGER STEAK SALAD* romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	29		

pasta

RIGATONI D'ABRUZZO bolognese sauce, fresh ricotta, grated nutmeg	24	PENNE ALLA VODKA sundried tomatoes, basil, cream, and Grana Padano add sausage 25 add chicken 25 add shrimp 28	20
CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano	25	SQUID INK CAVATELLI calamari, scungilli, arrabbiata, green olives, njuda pork	26
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	27	HANDMADE SPINACH FETTUCCHINE pistachio spinach pesto, guanciale, burrata cheese	26
TROFIE MUSHROOM ALFREDO Seacoast Maitake mushrooms, pancetta, truffle alfredo, Truffle pecorino	26	BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	24
SWEET POTATO RAVIOLI Sage brown butter, toasted hazelnuts, fig vin cotto	25	"MY MOM'S" CARBONARA WITH SPAGHETTI Guanciale, peas, soft onions, Grana Padano	20
CAVATELLI ALLA NAPOLETANA braised pork sugo, tomato, parmigiano	26	HOUSEMADE PAPPARDELLE ALLA NORCIA ragu of wild boar, stracciatella, sardo di fiore, cocoa	29

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.