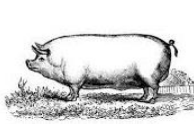


SUMMER BONUS CARD GIVEAWAY
\$20 BONUS CARD WITH EVERY \$100 GIFT
CARD PURCHASED DURING MAY-JUNE

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano



p r i m o							
CLAM CHOWDER	\$10			*BEEF CARPACCIO			\$18
GRILLED ARTICHOKEs	\$13			pickled mushrooms, fried capers, arugula, lemon			
crushed hazelnuts, balsamic, shaved Grana Padano				PROSCIUTTO DI PARMA			\$18
WHIPPED RICOTTA (TO SHARE)	\$14			gem lettuce, Chianti wine vinaigrette, Castelvetro olives and D.O.P prosciutto di parma, buffalo mozzarella			
MY AUNT JOSIE’S MEATBALLS	\$15			ARTISINAL CHEESES & SALUMI (FOR TWO)			\$25
stracciatella mozzarella, toasted breadcrumbs, EVOO				Truffle Pecorino (IT), Melina Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)			
*OCTOPUS CARPACCIO	\$17			ROASTED BEET & BURRATA MOZZARELLA			\$15
green olive vinaigrette, lemon, smoked paprika, arugula				beet vinaigrette, frisee, pistachio			
GRILLED PORTUGUESE OCTOPUS	\$18			SPICED HONEY GLAZED PORK BELLY			\$16
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika				watermelon, fennel, pistachio & arugula salad			
ROASTED PROSCIUTTO WRAPPED DATES	\$14			i n s a l a t a			
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad				BOSTON BIBB SALAD			\$13
FRESH RHODE ISLAND FRIED CALAMARI	\$17			red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette			
sriracha aioli, cherry peppers, arrabbiata sauce				APPLE & ARUGULA SALAD			\$14
FRIED FIORE DI LATTE MOZZARELLA	\$15			shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette			
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce				CAESAR SALAD			\$13
MIKEY’S HOT HONEY WINGS	½ dz \$12	dz \$24		romaine, radicchio, garlic croutons, Grana Padano			
p a s t a				BABY LETTUCES			\$12
PENNE ALLA VODKA	\$22			shaved celery, fennel, radishes, white balsamic vinaigrette			
sundried tomatoes, basil, cream, Grana Padano				KALE SALAD			\$14
add sausage \$27 add chicken \$27 add shrimp \$30				red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing			
HANDMADE SQUID INK CAVATELLI	\$30			NANCY’S CHOPPED SALAD			\$13
shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata				cherry peppers, salami, provolone, chickpeas, cherry tomato, Chianti dressing			
MY MOM’S CARBONARA WITH SPAGHETTI	\$25			TOSCANO SALAD			\$14
guanciale, peas, soft onions, Grana Padano				bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette			
LINGUINI WITH FRESH CHOPPED CLAMS	\$30			*ADD CHICKEN \$9 *SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*			
olive oil, garlic, herbed butter, breadcrumbs				b r i c k o v e n p i z z a			
HANDMADE SPINACH FETTUCCINE	\$29			POTATO PIE			\$19
pistachio spinach basil pesto, guanciale, Grana parm, burrata mozzarella				caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella			
BAKED RIGATONI	\$27			THREE PIGS PIE			\$20
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano				sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices			
RIGATONI BOLOGNESE	\$27			CAPRICCIOSA PIE			\$19
classic meat ragu, Grana parm, fresh ricotta, grated nutmeg				organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto			
GRANDMAS RAVIOLI	\$25			SHRIMP SCAMPI PIE			\$22
Sage brown butter, toasted hazelnuts, fig vin cotto				capers, garlic oil, mozzarella & lemon butter sauce			
ORECCHETTE SCARPARELLO	\$26			FIG PIE			\$19
braised chicken, sweet sausage, cubanelle peppers & stracciatella				fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula			
OUR RICOTTA GNOCCHI	\$27			OUR BIANCO PIE			\$20
wild ramps, Maitake mushrooms, English peas, truffle pecorino				ricotta, goat cheese, red onion, pistachio, truffle honey			
BUCATINI ALLA ZOZZONA	\$27			WILD MUSHROOM PIE			\$20
guanciale, Italian sweet sausage, tomato sugo, egg yolk, black pepper, pecorino				fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil			
e n t r é e s				BUFFALO CHICKEN QUATTRO FROMAGGIO PIE			\$20
NORTH ATLANTIC DAY BOAT SCALLOPS	\$38			chicken, caramelized onions, mozzarella, gorgonzola, ricotta			
florida cream-less creamed corn with zucchini, pistachio-raisin salsa verde				MARGHERITA PIE			\$17
HONEY MUSTARD BBQ GL AZED SALMON*	\$29			organic tomatoes, Fior di Latte mozzarella, basil			
green beans, leeks, potato puree, carrot sauce				add meatballs \$4 add prosciutto \$2			
CRISPY CHICKEN MILANESE	\$26			PEPPERONI PIE			\$19
Italian greens, marinated red peppers, lemon butter sauce				organic tomatoes, mozzarella, red onion, fresh oregano			
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$29			CACIO E PEPE AL TARTUFO PIE			\$18
potato puree, roasted broccoli, salsa verde				truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper			
FENNEL & BLACK PEPPER ENCRUSTED TUNA	\$39			Gluten Free Crust Available (\$6.00)			
potato cake, green olive tapenade Italian mixed greens				Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients			
CLASSIC EGGPLANT PARMESAN	\$26						
grana parm, pecorino, arugula salad							
OUR CHICKEN PARMESAN	\$28						
fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce							
CENTER CUT 12oz N.Y. SIRLOIN*	\$56						
potato puree, broccolini, cipollini onions, red wine jus							
PORK CHOP MILANESE	\$29						
marinated peppers, Italian greens & lemon butter sauce							
8oz FILET MIGNON*	\$52						
ramp potato puree, broccolini, roasted carrots, gorgonzola crust, red wine au jus							
BRANZINO	\$34						
roasted peppers, fingerling potatoes, broccolini, artichokes, pistachio-raisin salsa verde							

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.