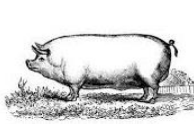


SUMMER BONUS CARD GIVEAWAY
\$20 BONUS CARD WITH EVERY \$100 GIFT
CARD PURCHASED DURING MAY-JUNE

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano



p r i m o			
SOUP OF THE DAY: RIBOLITA	\$10	*BEEF CARPACCIO	\$18
GRILLED ARTICHOKESt crushed hazelnuts, balsamic, shaved Grana Padano	\$13	pickled mushrooms, fried capers, arugula, lemon	
WHIPPED RICOTTA (TO SHARE)	\$14	PROSCIUTTO DI PARMA	\$18
local honey, sea salt, grilled Pugliese bread		gem lettuce, Chianti wine vinaigrette, Castelvetro olives	
MY AUNT JOSIE’S MEATBALLS	\$15	D.O.P. prosciutto di parma, buffalo mozzarella	
stracciatella mozzarella, toasted breadcrumbs, EVOO		ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
*OCTOPUS CARPACCIO	\$17	Truffle Pecorino (IT), Hudson Valley Camembert (NY),	
green olive vinaigrette, lemon, smoked paprika, arugula		Asher Blue (GA), Prosciutto Di Parma (IT),	
GRILLED PORTUGUESE OCTOPUS	\$18	Hot Soppresata (CA), Truffle Cacciatorini (CA)	
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika		ROASTED BEET & BURRATA MOZZARELLA	\$15
ROASTED PROSCIUTTO WRAPPED DATES	\$14	beet vinaigrette, frisee, pistachio	
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad		SPICED HONEY GLAZED PORK BELLY	\$16
FRESH RHODE ISLAND FRIED CALAMARI	\$17	watermelon, fennel, pistachio & arugula salad	
sriracha aioli, cherry peppers, arrabbiata sauce		MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24
FRIED FIORE DI LATTE MOZZARELLA	\$15		
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce			
p a s t a			
PENNE ALLA VODKA	\$22	BOSTON BIBB SALAD	\$13
sundried tomatoes, basil, cream, Grana Padano		red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
add sausage \$27 add chicken \$27 add shrimp \$30		APPLE & ARUGULA SALAD	\$14
HANDMADE SQUID INK CAVATELLI	\$30	shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata		CAESAR SALAD	\$13
MY MOM’S CARBONARA WITH SPAGHETTI	\$25	romaine, radicchio, garlic croutons, Grana Padano	
guanciale, peas, soft onions, Grana Padano		BABY LETTUCES	\$12
LINGUINI WITH FRESH CHOPPED CLAMS	\$30	shaved celery, fennel, radishes, white balsamic vinaigrette	
olive oil, garlic, herbed butter, breadcrumbs		KALE SALAD	\$14
SHRIMP TROFFIE	\$30	red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	
spinach pistachio pesto, taggiasca olives, guanciale		NANCY’S CHOPPED SALAD	\$13
BAKED RIGATONI	\$27	cherry peppers, salami, provolone, chickpeas, cherry tomato, Chianti dressing	
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano		TOSCANO SALAD	\$14
RIGATONI BOLOGNESE	\$27	bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	
classic meat ragu, Grana parm, fresh ricotta, grated nutmeg		*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*	
GRANDMAS RAVIOLI	\$25		
chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano			
ORECCHETTE SCARPARELLO	\$26		
braised chicken, sweet sausage, cubanelle peppers & stracciatella			
OUR RICOTTA GNOCCHI	\$27		
Parmesan truffle broth, Maitake mushrooms, English peas, truffle pecorino			
e n t r é e s			
NORTH ATLANTIC DAY BOAT SCALLOPS	\$38	POTATO PIE	\$19
florida cream-less creamed corn with zucchini, pistachio-raisin salsa verde		caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
HONEY MUSTARD BBQ GL AZED SALMON*	\$29	THREE PIGS PIE	\$20
green beans, leeks, potato puree, carrot sauce		sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
CRISPY CHICKEN MILANESE	\$26	CAPRICCIOSA PIE	\$19
Italian greens, marinated red peppers, lemon butter sauce		organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$29	SHRIMP SCAMPI PIE	\$22
potato puree, roasted broccoli, salsa verde		capers, garlic oil, mozzarella & lemon butter sauce	
FENNEL & BLACK PEPPER ENCRUSTED TUNA	\$39	FIG PIE	\$19
potato cake, green olive tapenade Italian mixed greens		fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	
CLASSIC EGGPLANT PARMESAN	\$26	OUR BIANCO PIE	\$20
grana parm, pecorino, arugula salad		ricotta, goat cheese, red onion, pistachio, truffle honey	
OUR CHICKEN PARMESAN	\$28	WILD MUSHROOM PIE	\$20
fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce		fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	
CENTER CUT 12oz N.Y. SIRLOIN*	\$56	BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	\$20
potato puree, corn ragu, cipollini onions, red wine jus		chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
PORK CHOP MILANESE	\$29	MARGHERITA PIE	\$17
marinated peppers, Italian greens & lemon butter sauce		organic tomatoes, Fior di Latte mozzarella, basil	
8oz FILET MIGNON*	\$52	add meatballs \$4 add prosciutto \$2	
potato puree, broccolini, roasted carrots, gorgonzola crust, red wine au jus		PEPPERONI PIE	\$19
BRANZINO	\$34	organic tomatoes, mozzarella, red onion, fresh oregano	
roasted peppers, fingerling potatoes, broccolini, artichokes, pistachio-raisin salsa verde		TOMATO PIE	\$17
		our Aunt Josie’s sauce, guanciale, pecorino, grana padano	
		CACIO E PEPE AL TARTUFO PIE	\$18
		truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
		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.