

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			
GRILLED ARTICHOKE\$	\$13	*BEEF CARPACCIO	\$18
crushed hazelnuts, balsamic, shaved Grana Padano		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 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 Cacciatore (CA)	
*OCTOPUS CARPACCIO	\$17	ROASTED BEET & BURRATA MOZZARELLA	\$15
green olive vinaigrette, lemon, smoked paprika, arugula		beet vinaigrette, frisee, pistachio	
GRILLED PORTUGUESE OCTOPUS	\$18	SMOKED SALMON PIZZETTA	\$21
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika		crème fraiche, capers, red onions & arugula	
FRESH RHODE ISLAND FRIED CALAMARI	\$17	MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24
sriracha aioli, cherry peppers, arrabbiata sauce		CHICKEN PARM MEATBALLS	\$16
TOMATO MOZZARELLA ARANCINI	\$14	arugula & stracciatella	
arrabbiata sauce, shaved Grana Padano, arugula		i n s a l a t a	
FRIED FIORE DI LATTE MOZZARELLA	\$15	BOSTON BIBB SALAD	\$13
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce		red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
MUSSELS	\$15	APPLE & ARUGULA SALAD	\$14
nduja garlic butter, white wine, toasted baguette		shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
PASTINA		CAESAR SALAD	\$13
vegetable brodo with orzo		romaine, radicchio, garlic croutons, Grana Padano	
p a s t a			
PENNE ALLA VODKA	\$22	BABY LETTUCES	\$12
sundried tomatoes, basil, cream, Grana Padano		shaved celery, fennel, radishes, white balsamic vinaigrette	
add sausage \$27 add chicken \$27 add shrimp \$30		KALE SALAD	\$14
HANDMADE SQUID INK CAVATELLI	\$30	red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	
shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata		NANCY’S CHOPPED SALAD	\$13
MY MOM’S CARBONARA WITH SPAGHETTI	\$25	cherry peppers, salami, provolone, chickpeas, cherry tomato, Chianti dressing	
guanciale, peas, soft onions, Grana Padano		TOSCANO SALAD	\$14
TROFIE MUSHROOM ALFREDO	\$28	bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	
Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino		*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*	
HANDMADE SPINACH FETTUCCINE	\$29	b r i c k o v e n p i z z a	
pistachio spinach basil pesto, guanciale, Grana parm, burrata mozzarella		POTATO PIE	\$19
BAKED RIGATONI	\$27	caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano		THREE PIGS PIE	\$20
RIGATONI BOLOGNESE	\$27	sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
classic meat ragu, Grana parm, fresh ricotta, grated nutmeg		CAPRICCIOSA PIE	\$19
SWEET POTATO RAVIOLI	\$25	organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
Sage brown butter, toasted hazelnuts, fig vin cotto		SHRIMP SCAMPI PIE	\$22
OUR BRAISED VEALRICOTTA GNOCCHI	\$28	capers, garlic oil, mozzarella & lemon butter sauce	
ragu of braised veal, rich brodo, fresh peas, truffle pecorino		FIG PIE	\$19
CAVATELLI ALLA NAPOLETANA	\$26	fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	
braised pork sugo, sweet sausage, tomato, Grana Parm		OUR BIANCO PIE	\$20
OUR WILD RAMP RICOTTA GNOCCHI	\$28	ricotta, goat cheese, red onion, pistachio, truffle honey	
wild ramps, Maitake mushrooms, English peas, truffle pecorino		WILD MUSHROOM PIE	\$20
e n t r é e s			
ROASTED MAINE DAYBOAT SCALLOPS	\$38	fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	
Ramp pesto, orzo, peas, guanciale, pomegranate & walnut salsa verde		BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	\$20
HONEY MUSTARD BBQ GLAZED SALMON*	\$29	chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
green beans, leeks, potato puree, carrot sauce		MARGHERITA PIE	\$17
CRISPY CHICKEN MILANESE	\$26	organic tomatoes, Fior di Latte mozzarella, basil	
Italian greens, marinated red peppers, lemon butter sauce		add meatballs \$4 add prosciutto \$2	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$29	PEPPERONI PIE	\$19
potato puree, roasted broccoli, salsa verde		organic tomatoes, mozzarella, red onion, fresh oregano	
FENNEL & BLACK PEPPER ENCRUSTED TUNA	\$39	CACIO E PEPE AL TARTUFO PIE	\$18
potato cake, green olive tapenade Italian mixed greens		truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
COD MILANESE	\$31		
arugula salad, apple, shaved fennel, pesto tartar sauce, lemon vinaigrette			
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, broccoli rabe, cipollini onions, red wine jus			
PORK CHOP MILANESE	\$29		
marinated peppers, Italian greens & lemon butter sauce			

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.