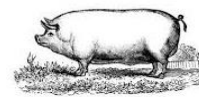


SUMMER BONUS CARD GIVEAWAY
\$20 BONUS CARD WITH EVERY \$100 GIFT
CARD PURCHASED DURING MAY-JUNE

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano



primo

GRILLED ARTICHOKE	\$13
crushed hazelnuts, balsamic, shaved Grana Padano	
WHIPPED RICOTTA (TO SHARE)	\$14
local honey, sea salt, grilled Pugliese bread	
MY AUNT JOSIE'S MEATBALLS	\$15
stracciatella mozzarella, toasted breadcrumbs, EVOO	
*OCTOPUS CARPACCIO	\$17
green olive vinaigrette, lemon, smoked paprika, arugula	
GRILLED PORTUGUESE OCTOPUS	\$18
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	
ROASTED PROSCIUTTO WRAPPED DATES	\$14
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	
FRESH RHODE ISLAND FRIED CALAMARI	\$17
sriracha aioli, cherry peppers, arrabbiata sauce	
TOMATO MOZZARELLA ARANCINI	\$14
arrabbiata sauce, shaved Grana Padano, arugula	
FRIED FIORE DI LATTE MOZZARELLA	\$15
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce	
MUSSELS	\$15
nduja garlic butter, white wine, toasted baguette	
PASTINA SOUP	\$8
vegetable brodo with orzo	

pasta

PENNE ALLA VODKA	\$22
sundried tomatoes, basil, cream, Grana Padano	
<i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	
HANDMADE SQUID INK CAVATELLI	\$30
shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	
MY MOM'S CARBONARA WITH SPAGHETTI	\$25
guanciale, peas, soft onions, Grana Padano	
TROFIE MUSHROOM ALFREDO	\$28
Seacoast maitake mushrooms, pancetta, truffle alfredo & truffle pecorino	
HANDMADE SPINACH FETTUCCINE	\$29
pistachio spinach basil pesto, guanciale, Grana parm, burrata mozzarella	
BAKED RIGATONI	\$27
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	
RIGATONI BOLOGNESE	\$27
classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	
SWEET POTATO RAVIOLI	\$25
Sage brown butter, toasted hazelnuts, fig vin cotto	
ORECCHETTE SCARPARELLO	\$26
braised chicken, sweet sausage, cubanelle peppers & stracciatella	
CAVATELLI ALLA NAPOLETANA	\$26
braised pork sugo, sweet sausage, tomato, Grana Parm	
OUR WILD RAMP RICOTTA GNOCCHI	\$28
wild ramps, Maitake mushrooms, English peas, truffle pecorino	

entrées

ROASTED MAINE DAYBOAT SCALLOPS	\$38
Ramp pesto, orzo, peas, guanciale, pomegranate & walnut salsa verde	
HONEY MUSTARD BBQ GLAZED SALMON*	\$29
green beans, leeks, potato puree, carrot sauce	
CRISPY CHICKEN MILANESE	\$26
Italian greens, marinated red peppers, lemon butter sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$29
potato puree, roasted broccoli, salsa verde	
FENNEL & BLACK PEPPER ENCRUSTED TUNA	\$39
potato cake, green olive tapenade Italian mixed greens	
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, 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, tri-color carrots, gorgonzola crust, red wine au jus	

*BEEF CARPACCIO	\$18
pickled mushrooms, fried capers, arugula, lemon	
PROSCIUTTO DI PARMA	\$18
gem lettuce, Chianti wine vinaigrette, Castelvetro olives and D.O.P prosciutto di parma, buffalo mozzarella	
ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
Truffle Pecorino (IT), Melina Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
ROASTED BEET & BURRATA MOZZARELLA	\$15
beet vinaigrette, frisee, pistachio	
SMOKED SALMON PIZZETTA	\$21
crème fraiche, capers, red onions & arugula	
MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24
CHICKEN PARM MEATBALLS	\$16
arugula & stracciatella	

insalata

BOSTON BIBB SALAD	\$13
red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
APPLE & ARUGULA SALAD	\$14
shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
CAESAR SALAD	\$13
romaine, radicchio, garlic croutons, Grana Padano	
BABY LETTUCES	\$12
shaved celery, fennel, radishes, white balsamic vinaigrette	
KALE SALAD	\$14
red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	
NANCY'S CHOPPED SALAD	\$13
cherry peppers, salami, provolone, chickpeas, cherry tomato, Chianti dressing	
TOSCANO SALAD	\$14
bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	
<i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	

brick oven pizza

POTATO PIE	\$19
caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
THREE PIGS PIE	\$20
sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
CAPRICCIOSA PIE	\$19
organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
SHRIMP SCAMPI PIE	\$22
capers, garlic oil, mozzarella & lemon butter sauce	
FIG PIE	\$19
fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	
OUR BIANCO PIE	\$20
ricotta, goat cheese, red onion, pistachio, truffle honey	
WILD MUSHROOM PIE	\$20
fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	
BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	\$20
chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
MARGHERITA PIE	\$17
organic tomatoes, Fior di Latte mozzarella, basil	
add meatballs \$4 add prosciutto \$2	
PEPPERONI PIE	\$19
organic tomatoes, mozzarella, red onion, fresh oregano	
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.