



@restaurantbriccowh
chef_billy_grantiii



SUMMERTIME \$20 BONUS CARD
GIVEAWAY!!

billygrant.com

We appreciate you dining with us this evening; we will do everything necessary to keep everyone safe.
We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

a n t i p a s t i		N e a p o l i t a n s t y l e W o o d o v e n p i z z a	
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25	OUR BIANCO PIE (A Bricco Classic)	20
Meat: Prosciutto di Parma, spicy salami & hot soppressata		Ricotta, goat cheese, parmigiano, red onions, pistachios & truffle honey	
Cheese: Sottocenere al Tartufo, Melinda Mae & Cato Corner’s Womanchego (cow’s milk cheese)		CACIO E PEPE AL TARTUFO PIE	18
GRILLED ARTICHOKEs	13	Truffle paste, Truffle Pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
CRUSHED HAZELNUTS, shaved Grana Padano & lemon vinaigrette		SHRIMP SCAMPI PIE	23
PROSCIUTTO PIZZETTA	16	Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
WHIPPED RICOTTA	14	SPICY SOPPRESSATA WHITE PIE	20
Toasted filone bread, herbs, e.v.o.o. & honey		Fresh mozzarella, Grana Padano, hot honey & nduja pork	
OCTOPUS “CARPACCIO”	17	WILD RAMP PIE	20
Green olive vinaigrette & smoked paprika		Asparagus, Mystic Melina Mae cheese, mozzarella & Grana Padano	
GRILLED FRESH RHODE ISLAND CALAMARI	16	WILD MUSHROOM PIE	20
Olive oil potato, salsa verde & arugula		Fresh mozzarella, Grana Padano, fontina & truffle paste	
GRILLED PORTUGUESE OCTOPUS	18	STADIUM PIE	17
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika		Fresh mozzarella & Grana Padano	
DUXBURY OYSTERS (MA) ROCKEFELLER	16	MARGHERITA PIE	17
Native spinach and ramp filling, baked in a wood fired oven		Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
FRIED RHODE ISLAND CALAMARI	17	*ADD PROSCIUTTO DI PARMA \$4*	
Cherry peppers, spicy aioli & arrabiata sauce		PEPPERONI PIE	20
PEPPERED BEEF CARPACCIO	17	Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon		THREE PIGS PIE	21
SPICED HONEY GLAZED PORK BELLY	16	Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
Cara cara oranges, fennel, pistachio & arugula salad		FIG JAM PIE	19
MY AUNT JOSIE’S MEATBALLS	15	Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
Stracciatella mozzarella & sugo napoletano		SMOKED SALMON PIZZETTA	23
BURRATA MOZZARELLA	15	Crème fraiche, capers, red onions & arugula	
Gem lettuce, Chianti wine vinaigrette, Castelvetrano olives & D.O.P. Prosciutto de Parma		Gluten-Free Crust (\$6)	
SOUP OF THE DAY	8		
Spicy sausage, chickpea & vegetable			
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NANCY’S CHOPPED SALAD	14	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette		Apples, frisée salad & cider vinaigrette	
BOSTON BIBB	13	CHOPPED KALE	13
Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette		Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
TOSCANO SALAD	14	BABY LETTUCES	11
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette		Shaved celery, radishes & white balsamic vinaigrette	
		CAESAR SALAD	13
		Romaine, radicchio, Grana Padano & garlic croutons	
		*ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 16 *MEATBALL 5* HANGER STEAK 20*	
p a s t a		m a i n p l a t e s	
LINGUINI & CLAMS	29	EGGPLANT PARMIGIANA	25
Fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs		Wood oven baked & arugula salad	
HOUSE-MADE SQUID INK CAVATELLI	30	FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives		Potato cake, green olive tapenade & Italian mixed greens	
HOUSE-MADE FETTUCINE VERDE	26	MUSTARD BBQ CEDAR PLANKED SALMON	30
Guanciale, spinach-pistachio-basil pesto & burrata mozzarella		Potato puree, native green beans & beet puree	
ORECCHIETTE SCARPIELLO	28	NORTH ATLANTIC DAY BOAT SCALLOPS	38
Ragu of braised chicken, sweet Italian sausage, tomato, peppers & stracciatella mozzarella		Cauliflower puree, local spring asparagus, salsa verde, cara cara orange salad, fennel, green olives & pinenuts	
LEMON RICOTTA RAVIOLI	26	PAN ROASTED HALIBUT	38
Wild ramps, Brown’s Farm asparagus & Parmigiano brodo		Brown’s Farm asparagus, olive oil potatoes, coriander vinaigrette	
ROMAN CARBONARA FRESH RIGATONI	24	TUSCAN POT ROAST	38
Guanciale, cracked black pepper, cage free egg & Pecorino Romano		Ramp potato puree, native asparagus, gremolada bread crumbs	
HOUSE-MADE RICOTTA GNOCCHI	28	OUR CHICKEN PARMIGIANA	28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino		Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
PENNE ALLA VODKA	22	CHICKEN MILANESE	27
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano		Italian greens, pepperonata & lemon butter sauce	
with chicken or sausage \$27 with wild shrimp \$ 30		BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
WOOD OVEN BAKED RIGATONI	27	Heirloom American polenta, roasted broccoli, salsa verde & au jus	
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella		PORK CHOP MILANESE	29
RUSTICHELLA RIGATONI BOLOGNESE	27	Italian greens, pepperonata & lemon butter sauce	
Classic meat sauce, fresh ricotta & grated nutmeg		CENTER CUT 12oz N.Y. SIRLOIN*	56
		Potato puree, Anderson Farm spinach & bacon braised cipollini onions	

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • Sous Chef
Keith Rocheleau • General Manager | Annette Wilkinson • Manager | Michaela Nanfito • Manager
Please inform your server if there are any food allergies. As some of our dishes may contain food allergens. More information available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness