



@restaurantbriccowh
chef_billy_granti



SUMMERTIME \$20 BONUS CARD
GIVEAWAY!!

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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	
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25
Meat: Prosciutto di Parma, spicy salami & hot soppressata	
Cheese: Sottocenere al Tartufo, Melinda Mae & Cato Corner’s Womanchego (cow’s milk cheese)	
GRILLED ARTICHOKE	13
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
PROSCIUTTO PIZZETTA	16
Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
WHIPPED RICOTTA	14
Toasted filone bread, herbs, e.v.o.o. & honey	
OCTOPUS “CARPACCIO”	17
Green olive vinaigrette & smoked paprika	
GRILLED PORTUGUESE OCTOPUS	18
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika	
BROWN’S FARM PURPLE ASPARAGUS	15
Truffle vinaigrette, burrata mozzarella, hazelnuts & truffle honey	
FRIED RHODE ISLAND CALAMARI	17
Cherry peppers, spicy aioli & arrabiata sauce	
PEPPERED BEEF CARPACCIO	17
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
SPICED HONEY GLAZED PORK BELLY	16
Cara cara oranges, fennel, pistachio & arugula salad	
MY AUNT JOSIE’S MEATBALLS	15
Stracciatella mozzarella & sugo napoletano	
BURRATA MOZZARELLA	16
Gem lettuce, Chianti wine vinaigrette, Castelvetro olives & D.O.P. Prosciutto de Parma	
MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24
SOUP OF THE DAY	8
Pastina; chicken stock, spinach, Grana Padano	

s a l a d s	
NANCY’S CHOPPED SALAD	14
Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette	
BOSTON BIBB	13
Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	
TOSCANO SALAD	14
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	
*ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 16 *MEATBALL 5* HANGER STEAK 20*	

p a s t a	
LINGUINI & CLAMS	29
Fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs	
HOUSE-MADE SQUID INK CAVATELLI	30
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives	
HOUSE-MADE FETTUCINE VERDE	26
Guanciale, spinach-pistachio-basil pesto & burrata mozzarella	
ORECCHIETTE SCARPIELLO	28
Ragu of braised chicken, sweet Italian sausage, tomato, peppers & stracciatella mozzarella	
LEMON RICOTTA RAVIOLI	26
Wild ramps, Brown’s Farm asparagus & Parmigiano brodo	
“MY MOM’S” SPAGHETTI CARBONARA”	26
Guanciale, peas, soft onions, cage free egg & Pecorino Romano	
HOUSE-MADE RICOTTA GNOCCHI	28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
PENNE ALLA VODKA	22
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano	
with chicken or sausage \$27 with wild shrimp \$30	
WOOD OVEN BAKED RIGATONI	27
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	27
Classic meat sauce, fresh ricotta & grated nutmeg	

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	
OUR BIANCO PIE (A Bricco Classic)	20
Ricotta, goat cheese, parmigiano, red onions, pistachios & truffle honey	
TOMATO PIE	18
Aunt Josie sauce Napalitano, guanciale, e.v.o.o., Pecorino Romano & Parmigiano Reggiano	
CAPRICCIOSA PIE	19
Organic tomatoes, fresh mozzarella, taggiasca olives, mushrooms, artichokes, D.O.P. Prosciutto di Parma & cage free egg	
SHRIMP SCAMPI PIE	23
Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
SPICY SOPPRESSATA WHITE PIE	20
Fresh mozzarella, Grana Padano, hot honey & nduja pork	
WILD RAMP PIE	20
Asparagus, Mystic Melina Mae cheese, mozzarella & Grana Padano	
WILD MUSHROOM PIE	20
Fresh mozzarella, Grana Padano, fontina & truffle paste	
STADIUM PIE	17
Fresh mozzarella & Grana Padano	
MARGHERITA PIE	17
Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
ADD PROSCIUTTO DI PARMA \$4	
PEPPERONI PIE	20
Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
THREE PIGS PIE	21
Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
FIG JAM PIE	19
Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
SMOKED SALMON PIZZETTA	23
Crème fraiche, capers, red onions & arugula	
Gluten-Free Crust (\$6)	

WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Apples, frisée salad & cider vinaigrette	
CHOPPED KALE	13
Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
BABY LETTUCES	11
Shaved celery, radishes & white balsamic vinaigrette	
CAESAR SALAD	13
Romaine, radicchio, Grana Padano & garlic croutons	

m a i n p l a t e s	
EGGPLANT PARMIGIANA	25
Wood oven baked & arugula salad	
MUSTARD BBQ CEDAR PLANKED SALMON	30
Potato puree, native green beans & beet puree	
FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Potato cake, green olive tapenade & Italian mixed greens	
NORTH ATLANTIC DAY BOAT SCALLOPS	38
Florida cream-less creamed corn, Brown’s Farm asparagus, garlic chili salsa verde	
PAN ROASTED BRANZINO	38
Eggplant puree, charred broccolini, taggiasca olives & pinenut salsa verde	
OUR CHICKEN PARMIGIANA	28
Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
CHICKEN MILANESE	27
Italian greens, pepperonata & lemon butter sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Heirloom American polenta, roasted broccoli, salsa verde & au jus	
PORK CHOP MILANESE	29
Italian greens, pepperonata & lemon butter sauce	
CENTER CUT 12oz N.Y. SIRLOIN*	56