

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



a n t i p a s t i			
GRILLED ARTICHOKEs	13	MY AUNT JOSIE'S MEATBALLS	15
arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette		stracciatella, breadcrumbs, EVOO	
WHIPPED RICOTTA (to share)	14	PROSCIUTTO DI PARMA	18
local honey, sea salt, herbs, grilled Pugliese bread		buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives	
OCTOPUS CARPACCIO*	17	ARTISINAL CHEESES & SALUMI (FOR TWO)	25
green olive vinaigrette, sea salt, arugula		Truffle Pecorino (IT), Melina Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	
FRESH RHODE ISLAND FRIED CALAMARI	17	BEET & BURRATA	15
sriracha aioli & arrabbiata sauce, cherry peppers		beet vinaigrette, pistachio	
BEEF CARPACCIO*	18	MUSSELS	15
pickled mushrooms, fried capers, arugula & lemon		garlic butter, white wine, toasted baguette, nduja	
FRIED FIORE DI LATTE MOZZARELLA	15	MIKEY'S HOT HONEY WINGS	½ dz 12 dz 24
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce		CHICKEN PARM MEATBALLS	\$16
SMOKED SALMON PIZZETTA	21	arugula & stracciatella	
crème fraiche, capers, red onion, arugula			
ROASTED PROSCIUTTO WRAPPED DATES	\$14		
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad			

s a l a d s & b i g s a l a d s			
BRICCO GREENS	12	CAESAR SALAD	13
fennel, celery, heirloom radish & white balsamic vinaigrette		romaine, radicchio, croutons & shaved Parmigiano	
TOSCANO SALAD	14	KALE SALAD	14
fresh bocconcini mozzarella, olives, tomato, green beans		bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette	
artichokes, polenta croutons & balsamic vinaigrette		BOSTON BIBB	13
APPLE & ARUGULA SALAD	14	red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette			
NANCY'S CHOPPED SALAD	13		
cherry peppers, Salami, provolone, chickpeas, cherry tomatoes			
Chianti dressing			
*Add grilled chicken \$9 *Add grilled shrimp \$12 *Add grilled hanger steak \$20 *Add honey mustard bbq glazed salmon \$16 *Add our meatballs \$9			

s a n d w i c h e s			
JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP	18	CACIO E PEPE PIE AL TARTUFO PIE	18
crispy bacon, spicy aioli, chopped kale		truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
ITALIAN COLD CUT COMBO GRINDER	17	POTATO PIE	19
mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli		caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	
WARM TURKEY BLT SANDWICH	17	CAPRICCIOSA PIE	18
Calabrian chili & pesto aioli, gem lettuce		organic tomatoes, fresh mozzarella, Taggiasca olives	
toasted house made focaccia bread		mushrooms, artichokes, prosciutto	
OUR CHICKEN CUTLET GRINDER	17	THREE PIGS PIE	20
fried peppers, plum tomato sauce & provolone		sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
SPICY CRISPY CHICKEN SANDWICH	19	SHRIMP SCAMPI PIE	22
cole slaw, tomato jam, dill pickle, french fries		capers, garlic oil, mozzarella, lemon butter sauce	
BRICCO BURGER	19	FIG PIE	19
all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens		fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	
		OUR BIANCO PIE	19
		ricotta, goat cheese, red onion, pistachio, truffle honey	
		WILD MUSHROOM PIE	20
		fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	
		MARGHERITA PIE	17
		organic tomatoes, Fior Di Latte mozzarella & basil	
		add meatballs \$4 add prosciutto \$2	
		ITALIAN SAUSAGE PIE	19
		organic tomatoes, Taggiasca olives, mozzarella, basil	
		PEPPERONI PIE	19
		organic tomatoes, mozzarella, red onion, fresh oregano	
		Gluten Free Crust Available (\$4.50) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-	

p a s t a			
RIGATONI D'ABRUZZO	24	PENNE ALLA VODKA	20
bolognese sauce, fresh ricotta, grated nutmeg		sundried tomatoes, basil, cream, and Grana Padano	
CAVATELLI NAPOLETANA	25	with sausage 25 with chicken 25 with shrimp 28	
braised pork sugo, tomato, parmigiano		SQUID INK CAVATELLI	26
TROFIE MUSHROOM ALFREDO	26	calamari, scungilli, arrabbiata, green olives, njuda pork	
Seacoast mushrooms, pancetta, truffle alfredo, Truffle pecorino		HANDMADE SPINACH FETTUCCHINE	26
SWEET POTATO RAVIOLI	25	pistachio spinach pesto, guanciale, burrata cheese	
Sage brown butter, toasted hazelnuts, fig vin cotto		BAKED RIGATONI	24
ORECCHETTE SCARPARELLO	26	sausage, mozzarella, peas, tomato, cream	
braised chicken, sweet sausage, cubanelle peppers & stracciatella		"MY MOM'S" CARBONARA WITH SPAGHETTI	20
OUR RICOTTA GNOCCHI	27	Guanciale, peas, soft onions, Grana Padano	
wild ramps, Maitake mushrooms, English peas, truffle pecorino		LINGUINI WITH FRESH CHOPPED CLAMS	30
		olive oil, garlic, herbed butter, breadcrumbs	

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.