

bricco trattoria

SOUP OF THE DAY, RIBOLITA	10	MY AUNT JOSIE'S MEATBALLS	15
WHIPPED RICOTTA (to share)	14	stracciatella, breadcrumbs, EVOO	
local honey, sea salt, herbs, grilled Pugliese bread		PROSCIUTTO DI PARMA	18
OCTOPUS CARPACCIO*	17	buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives	
green olive vinaigrette, sea salt, arugula		ARTISINAL CHEESES & SALUMI (FOR TWO)	25
FRESH RHODE ISLAND FRIED CALAMARI	17	Truffle Pecorino (IT), Melina Mae (CT),	
sriracha aioli & arrabbiata sauce, cherry peppers		Asher Blue (GA), Prosciutto Di Parma (IT),	
BEEF CARPACCIO*	18	Hot Soppressata (CA), Truffle Cacciatorini (CA)	
pickled mushrooms, fried capers, arugula & lemon		BEET & BURRATA	15
FRIED FIORE DI LATTE MOZZARELLA	15	beet vinaigrette, pistachio	
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce		MIKEY'S HOT HONEY WINGS	½ dz 12 dz 24
GRILLED ARTICHOKES	13	ROASTED PROSCIUTTO WRAPPED DATES	14
arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette		gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	

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	
artichokes, polenta croutons & balsamic vinaigrette		croutons, rosemary & creamy goat cheese vinaigrette	
APPLE & ARUGULA SALAD	14	BOSTON BIBB	13
shaved fennel, frisee, warm pistachio goat cheese &		red onion, cucumber, sundried tomatoes, pine nuts,	
cider vinaigrette		gorgonzola & lemon vinaigrette	
NANCY'S CHOPPED SALAD	13		
cherry peppers, Salami, provolone, chickpeas, cherry tomatoes			
Chianti dressing			
		p i z z a	
		TOMATO PIE	17
		our Aunt Josie's sauce, guanciale, pecorino, grana padano	
		POTATO PIE	19
		carameled onion, roasted potato, Grana Padano	

JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP	18	CAPRICCIOSA PIE	18
crispy bacon, spicy aioli, chopped kale		organic tomatoes, fresh mozzarella, Taggiasca olives	
ITALIAN COLD CUT COMBO GRINDER	17	mushrooms, artichokes, prosciutto	
mortadella(pistachios), spicy soppressata, prosciutto,		THREE PIGS PIE	20
roasted peppers, tomatoes, provolone, spicy artichoke aioli		sausage, pepperoni, soppressata, parmesan, mozzarella,	
WARM TURKEY BLT SANDWICH	17	red sauce, hot honey, house spices	
Calabrian chili & pesto aioli, gem lettuce		SHRIMP SCAMPI PIE	22
toasted house made focaccia bread		capers, garlic oil, mozzarella, lemon butter sauce	
OUR CHICKEN CUTLET GRINDER	17	FIG PIE	19
fried peppers, plum tomato sauce & provolone		fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	
SPICY CRISPY CHICKEN SANDWICH	19	OUR BIANCO PIE	19
cole slaw, tomato jam, dill pickle, french fries		ricotta, goat cheese, red onion, pistachio, truffle honey	
BRICCO BURGER	19	WILD MUSHROOM PIE	20
all natural ½ lb beef patty, brioche bun, onion jam,		fresh mozzarella, fontina, prosciutto, parmigiano & truffle	
melted gorgonzola, tomato, fries, Italian greens		oil	

CLASSIC CHICKEN PARMIGIANA <i>served with a house salad</i>	24	add meatballs \$4 add prosciutto \$2	
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	24	PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	19
OUR CHICKEN PICCATA scapars, artichokes, lemon butter sauce, sautéed spinach	24	<i>Gluten Free Crust Available (\$4.50)</i> <i>Our Gluten Free Crust is 100% Vegan and</i> <i>contains no soy, nuts or GMO ingredients-</i>	
MUSTARD BBQ GLAZED SALMON* corn ragu, green zucchini	27		
HANGER STEAK SALAD* romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	29		

RIGATONI D'ABRUZZO	24	PENNE ALLA VODKA	20
tomatognese sauce, fresh ricotta, grated nutmeg		sundried tomatoes, basil, cream, and Grana Padano	
RANDMAS RAVIOLI	25	with sausage 25 with chicken 25 with shrimp 28	
chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano		SQUID INK CAVATELLI	28
RECCHETTE SCARPARELLO	26	calamari, scungilli, arrabbiata, green olives, njuda pork	
braised chicken, sweet sausage, cubanelle peppers & stracciatella		SHRIMP TROFFIE	28
RUR RICOTTA GNOCCHI	27	Spinach pistachio pesto, taggiasca olives, guanciale	
scarole, Maitake mushrooms, English peas, truffle pecorino		BAKED RIGATONI	24
LINGUINI WITH FRESH CHOPPED CLAMS	30	sausage, mozzarella, peas, tomato, cream	
olive oil, garlic, herbed butter, breadcrumbs		"MY MOM'S" CARBONARA WITH SPAGHETTI	20
RUCATINI ALLA ZOZZONA	27	Guanciale, peas, soft onions, Grana Padano	
guanciale, Italian sweet sausage, tomato sugo, egg yolk,			
black pepper, pecorino			

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.