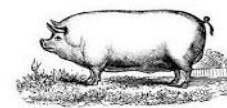


**SUMMER BONUS CARD GIVEAWAY**  
**\$20 BONUS CARD WITH EVERY \$100**  
**GIFT CARD PURCHASED DURING**  
**MAY-JUNE**

# bricco trattoria

**Chef/Owner**  
 Billy Grant  
**Chefs**  
 Daniel Soriano  
 Ivan Soriano



## antipasti

<b>SOUP DU JOUR</b>	8	<b>MY AUNT JOSIE'S MEATBALLS</b>	15
<b>GRILLED ARTICHOKEs</b>	13	stracciatella, breadcrumbs, EVOO	
arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette		<b>PROSCIUTTO DI PARMA</b>	18
<b>WHIPPED RICOTTA</b> (to share)	14	buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives	
local honey, sea salt, herbs, grilled Pugliese bread		<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b>	25
<b>OCTOPUS CARPACCIO*</b>	17	Truffle Pecorino (IT), Melina Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
green olive vinaigrette, sea salt, arugula		<b>BEEF &amp; BURRATA</b>	15
<b>FRESH RHODE ISLAND FRIED CALAMARI</b>	17	beet vinaigrette, pistachio	
sriracha aioli & arrabbiata sauce, cherry peppers		<b>MUSSELS</b>	15
<b>BEEF CARPACCIO*</b>	18	garlic butter, white wine, toasted baguette, nduja	
pickled mushrooms, fried capers, arugula & lemon		<b>MIKEY'S HOT HONEY WINGS</b>	½ dz 12    dz 24
<b>FRIED FIORE DI LATTE MOZZARELLA</b>	15		
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce			
<b>SMOKED SALMON PIZZETTA</b>	21		
crème fraiche, capers, red onion, arugula			

## salads & big salads

<b>BRICCO GREENS</b>	12	<b>CAESAR SALAD</b>	13
fennel, celery, heirloom radish & white balsamic vinaigrette		romaine, radicchio, croutons & shaved Parmigiano	
<b>TOSCANO SALAD</b>	14	<b>KALE SALAD</b>	14
fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette		bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette	
<b>APPLE &amp; ARUGULA SALAD</b>	14	<b>BOSTON BIBB</b>	13
shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette		red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
<b>NANCY'S CHOPPED SALAD</b>	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			

## sandwiches

<b>JERK CHICKEN &amp; AVOCADO WHOLE WHEAT WRAP</b>	18
crispy bacon, spicy aioli, chopped kale	
<b>ITALIAN COLD CUT COMBO GRINDER</b>	17
mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	
<b>WARM TURKEY BLT SANDWICH</b>	17
Calabrian chili & pesto aioli, gem lettuce, toasted house made focaccia bread	
<b>OUR CHICKEN CUTLET GRINDER</b>	17
fried peppers, plum tomato sauce & provolone	
<b>SPICY CRISPY CHICKEN SANDWICH</b>	19
cole slaw, tomato jam, dill pickle, french fries	
<b>BRICCO BURGER</b>	19
all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	

## entrées

<b>CLASSIC CHICKEN PARMIGIANA</b>	24
served with a house salad	
<b>CRISPY CHICKEN MILANESE</b>	24
Italian greens, marinated red peppers, lemon butter sauce	
<b>OUR CHICKEN PICCATA</b>	24
capers, artichokes, lemon butter sauce, sautéed spinach	
<b>MUSTARD BBQ GLAZED SALMON*</b>	27
black lentils, broccoli rabe	
<b>HANGER STEAK SALAD*</b>	29
romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	

## pizza

<b>CACIO E PEPE PIE AL TARTUFO PIE</b>	18
truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
<b>POTATO PIE</b>	19
caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	
<b>CAPRICCIOSA PIE</b>	18
organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
<b>THREE PIGS PIE</b>	20
sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
<b>SHRIMP SCAMPI PIE</b>	22
capers, garlic oil, mozzarella, lemon butter sauce	
<b>FIG PIE</b>	19
fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	
<b>OUR BIANCO PIE</b>	19
ricotta, goat cheese, red onion, pistachio, truffle honey	
<b>WILD MUSHROOM PIE</b>	20
fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	
<b>MARGHERITA PIE</b>	17
organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4    add prosciutto \$2	
<b>ITALIAN SAUSAGE PIE</b>	19
organic tomatoes, Taggiasca olives, mozzarella, basil	
<b>PEPPERONI PIE</b>	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-*

## pasta

<b>RIGATONI D'ABRUZZO</b>	24	<b>PENNE ALLA VODKA</b>	20
bolognese sauce, fresh ricotta, grated nutmeg		sundried tomatoes, basil, cream, and Grana Padano add sausage 25    add chicken 25    add shrimp 28	
<b>CAVATELLI NAPOLETANA</b>	25	<b>SQUID INK CAVATELLI</b>	26
braised pork sugo, tomato, parmigiano		calamari, scungilli, arrabbiata, green olives, njuda pork	
<b>TROFIE MUSHROOM ALFREDO</b>	26	<b>HANDMADE SPINACH FETTUCINE</b>	26
Seacoast mushrooms, pancetta, truffle alfredo, Truffle pecorino		pistachio spinach pesto, guanciale, burrata cheese	
<b>SWEET POTATO RAVIOLI</b>	25	<b>BAKED RIGATONI</b>	24
Sage brown butter, toasted hazelnuts, fig vin cotto		sausage, mozzarella, peas, tomato, cream	
<b>OUR RICOTTA GNOCCHI</b>	27	<b>"MY MOM'S" CARBONARA WITH SPAGHETTI</b>	20
wild ramps, Maitake mushrooms, English peas, truffle pecorino		Guanciale, peas, soft onions, Grana Padano	

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.