

Instagram 	@restaurantbriccowh @chef_billy_grantiii	R E S T A U R A N T BRICCO XXXXXXXXXXXXXXXXXXXX	SUMMERTIME \$20 BONUS CARD GIVEAWAY!!			
A n t i p a s t i						
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)		25	PEPPERED BEEF CARPACCIO	15		
Meat: Prosciutto, spicy soppressata & truffle catatrini			Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon			
Cheese: Sottocenere al Tartufo, Melinda Mae & Cato Corner's Womanchego (cow's milk cheese)			GRILLED ARTICHOKEs	13		
			Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette			
FRIED RHODE ISLAND CALAMARI		17	MY AUNT JOSIE'S MEATBALLS	15		
Cherry peppers, Calabrian chili aioli, spicy tomato sauce			Stracciatella mozzarella, sugo napoletano			
OCTOPUS "CARPACCIO"		16	PROSCIUTTO PIZZETTA	16		
Green olive vinaigrette & smoked paprika			Stracciatella Mozzarella, Prosciutto Di Parma, arugula			
WHIPPED RICOTTA		14	BURRATA MOZZARELLA	15		
Filone toast, local honey, sea salt			Gem lettuce, Chianti wine vinaigrette, Castelvetrano olives & D.O.P. Proscuitto de Parma			
SMOKED SALMON PIZZETTA		21	SOUP OF THE DAY	8		
Crème fraiche, caper, red onions, arugula			Spicy sausage, chickpea & vegetable			
S a l a d s						
TOSCANO SALAD		14	BOSTON BIBB SALAD	13		
Mixed greens, tomatoes, mozzarella, olives, arti chokes, chickpea polenta croutons, green beans & balsamic vinaigrette			Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette			
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD		14	NANCY'S CHOPPED SALAD	14		
Green apples, frisée salad & cider vinaigrette			Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette			
CAESAR SALAD		13	CHOPPED KALE SALAD	13		
Romaine, radicchio, garlic croutons & Parmigiano Reggiano			Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing			
BABY LETTUCES		11				
Shaved celery, radishes & white balsamic vinaigrette						
add chicken 9 • add wild shrimp 10 • add salmon 16 • add meatball 5 • add hanger steak 20						
P a s t a			P i z z a			
PENNE WITH OAK GRILLED CHICKEN		25	BIANCO PIE	20		
Capers, olives, plum tomatoes, & Grana Padano			Ricotta, goat cheese, parm, red onion, pistachio & truffle honey			
ROMAN CARBONARA FRESH RIGATONI		24	SHRIMP SCAMPI PIE	22		
Guanciale, cracked black pepper, cage free egg & Pecorino Romano			Lemon, capers, chili, garlic, mozzarella & Grana Padano			
SPAGHETTI & MEATBALLS		25	MARGHERITA PIE	17		
Aunt Josie's meatballs & sugo napoletano			Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil			
WOOD OVEN BAKED RIGATONI		24	WILD RAMP PIE	20		
Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella			Asparagus, Mystic Melina Mae cheese, mozzarella & Grana Padano			
HOUSE-MADE RICOTTA GNOCCHI		27	CACIO E PEPE PIE AL TARTUFO	18		
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino			Mozzarella, basil, fontina, EVOO, Truffle paste, Truffle Pecorino, & black pepper			
LEMON RICOTTA RAVIOLI		26	PEPPERONI PIE	19		
Wild ramps, Brown's Farm asparagus & Parmigiano brodo			Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano			
RUSTICHELLA RIGATONI BOLOGNESE		24	FIG JAM PIE	19		
Classic meat sauce, ricotta & grated nutmeg			Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula			
PENNE ALLA VODKA		20	STADIUM PIE	17		
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano			Pizza sauce, Grana Parm & whole milk mozzarella			
add chicken or sausage \$5 add shrimp \$8			WILD MUSHROOM PIE	20		
			Fresh mozzarella, Grana Padano, fontina & truffle paste			
SQUID INK CAVATELLI		28	SPICY SOPPRESSATA PIE	19		
Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork			Fresh mozzarella, spicy Calabrian honey & Njuda pork			
			THREE PIGS PIE	20		
			Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey			
Gluten-Free Crust (\$6)						
M a i n P l a t e s			M a i n P l a t e s			
BRICCO BURGER*		19	PHILLY CHEESESTEAK SANDWICH	26		
All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle			5 ounces sliced Ribeye, provolone cheese, choice of mushrooms, peppers & onions, served with french fries			
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP		18	MUSTARD BBQ GLAZED ORGANIC SALMON*	26		
Crispy bacon, spicy aioli & chopped kale			Lentil vinaigrette & native green beans			
substitute shrimp add \$3			CLASSIC CHICKEN PARMIGIANA	24		
HOT HONEY CRISPY CHICKEN SANDWICH		19	Served with a house salad			
Toasted brioche bun, coleslaw, tomato jam, French fries			CHICKEN MILANESE	24		
FISH SANDWICH		19	Italian greens, pepperonata & lemon butter sauce			
Battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries			HANGER STEAK SALAD*	29		
TURKEY BLT SANDWICH		18	Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto			
Toasted focaccia bread, garlic aioli, served with a house salad						
Billy Grant • Chef/Owner Oscar Soriano • 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 info. available upon request						
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness						