

Instagram 		@restaurantbriccowh @chef_billy_grantiii		R E S T A U R A N T BRICCO RESTAURANT		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)			MY AUNT JOSIE’S MEATBALLS		15		
FRIED RHODE ISLAND CALAMARI		17	Stracciatella mozzarella, sugo napoletano				
Cherry peppers, Calabrian chili aioli, spicy tomato sauce			PROSCIUTTO PIZZETTA		16		
OCTOPUS “CARPACCIO”		16	Stracciatella Mozzarella, Prosciutto Di Parma, arugula				
Green olive vinaigrette & smoked paprika			BURRATA MOZZARELLA		15		
WHIPPED RICOTTA		14	Gem lettuce, Chianti wine vinaigrette, Castelvetro olives & D.O.P. Prosciutto de Parma				
Filone toast, local honey, sea salt			GRILLED ARTICHOKE		13		
SMOKED SALMON PIZZETTA		21	Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette				
Crème fraîche, caper, red onions, arugula							
SOUP OF THE DAY		8					
Pastina; chicken broth, orzo, Grana Podano							
S a l a d s							
TOSCANO SALAD		14	BOSTON BIBB SALAD		13		
Mixed greens, tomatoes, mozzarella, olives, artichokes, 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			
ORECCHIETTE SCARPIELLO		28	BIANCO PIE		20		
Ragu of braised chicken, sweet Italian sausage, tomato, peppers & stracciatella mozzarella			Ricotta, goat cheese, parm, red onion, pistachio & truffle honey				
PENNE WITH OAK GRILLED CHICKEN		25	SHRIMP SCAMPI PIE		22		
Capers, olives, plum tomatoes, & Grana Padano			Lemon, capers, chili, garlic, mozzarella & Grana Padano				
“MY MOM’S” SPAGHETTI CARBONARA		25	MARGHERITA PIE		17		
Guanciale, peas, soft onions, cage free egg & Parmigiano			Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil				
HOUSE-MADE FETTUCINE VERDE		26	TOMATO PIE		18		
Guanciale, spinach-pistachio-basil pesto & burrata mozzarella			Aunt Josie sauce Napalitano, guanciale, evoo, Pecorino Romano & Parmigiano Reggiano				
WOOD OVEN BAKED RIGATONI		26	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	CAPRICCIOSA PIE		19		
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino			Organic tomatoes, fresh mozzarella, taggiasca olives, mushrooms, artichokes, D.O.P. Prosciutto di Parma & cage free egg				
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		25	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		
SQUID INK CAVATELLI		28	Fresh mozzarella, Grana Padano, fontina & truffle paste				
Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork			SPICY SOPPRESSATA PIE		19		
			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	FISH SANDWICH		19		
All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle			Battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries				
PROSCIUTTO & MOZZARELLA SANDWICH		18	HANGER STEAK SALAD*		29		
Toasted focaccia, arugula & pesto			Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto				
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		
			Italian greens, pepperonata & lemon butter sauce				