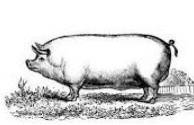


SUMMER BONUS CARD GIVEAWAY
\$20 BONUS CARD WITH EVERY \$100 GIFT
CARD PURCHASED DURING MAY-JUNE

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano



p r i m o			
SOUP OF THE DAY: New England Clam Chowder	\$10	*BEEF CARPACCIO	\$18
GRILLED ARTICHOKEs	\$13	pickled mushrooms, fried capers, arugula, lemon	
crushed hazelnuts, balsamic, shaved Grana Padano		PROSCIUTTO DI PARMA	\$18
WHIPPED RICOTTA (TO SHARE)	\$14	gem lettuce, Chianti wine vinaigrette, Castelvetrano olives	
local honey, sea salt, grilled Pugliese bread		D.O.P prosciutto di parma, buffalo mozzarella	
MY AUNT JOSIE’S MEATBALLS	\$15	ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
stracciatella mozzarella, toasted breadcrumbs, EVOO		Truffle Pecorino (IT), Hudson Valley Camembert (NY),	
*OCTOPUS CARPACCIO	\$17	Asher Blue (GA), Prosciutto Di Parma (IT),	
green olive vinaigrette, lemon, smoked paprika, arugula		Hot Soppresata (CA), Truffle Cacciatorini (CA)	
GRILLED PORTUGUESE OCTOPUS	\$18	ROASTED BEET	\$13
spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika		beet vinaigrette, frisee, candied walnuts, goat cheese	
ROASTED PROSCIUTTO WRAPPED DATES	\$14	SPICED HONEY GLAZED PORK BELLY	\$16
gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad		watermelon, fennel, pistachio & arugula salad	
FRESH RHODE ISLAND FRIED CALAMARI	\$17	TOMATO MOZZARELLA ARANCINI	\$14
sriracha aioli, cherry peppers, arrabbiata sauce		arrabbiata sauce, shaved Grana Padano, arugula	
FRIED FIORE DI LATTE MOZZARELLA	\$15	i n s a l a t a	
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce		BOSTON BIBB SALAD	\$13
STRAWBERRY BURRATA	\$16	red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
local strawberries, burrata, bibb lettuce, aged balsamic, breadcrumbs		APPLE & ARUGULA SALAD	\$14
p a s t a		shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
PENNE ALLA VODKA	\$22	CAESAR SALAD	\$13
sundried tomatoes, basil, cream, Grana Padano		romaine, radicchio, garlic croutons, Grana Padano	
add sausage \$27 add chicken \$27 add shrimp \$30		BABY LETTUCES	\$12
HANDMADE SQUID INK CAVATELLI	\$30	shaved celery, fennel, radishes, white balsamic vinaigrette	
shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata		KALE SALAD	\$14
GIGANTE ALLA ZOZZANA	\$28	red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	
guanciale, Italian sweet sausage, tomato sugo, egg yolk		NANCY’S CHOPPED SALAD	\$13
black pepper, parmigiano reggiano		cherry peppers, salami, provolone, chickpeas, cherry tomato, Chianti dressing	
SHRIMP SCAMPI FETTUCINE	\$30	TOSCANO SALAD	\$14
lemon, white wine, capers, garlic breadcrumbs		bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	
TROFFIE MUSHROOM ALFREDO	\$28	*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*	
seacoast mushrooms, pancetta, truffle alfredo, Truffle pecorino		b r i c k o v e n p i z z a	
BAKED RIGATONI	\$27	POTATO PIE	\$19
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano		caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
RIGATONI BOLOGNESE	\$27	THREE PIGS PIE	\$20
classic meat ragu, Grana parm, fresh ricotta, grated nutmeg		sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
SPINACH RICOTTA RAVIOLI	\$25	CAPRICCIOSA PIE	\$19
sage brown butter sauce & candied walnuts		organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
OUR RICOTTA GNOCCHI	\$28	SHRIMP SCAMPI PIE	\$22
ragu of braised veal, rich brodo, fresh peas, & truffle pecorino		capers, garlic oil, mozzarella & lemon butter sauce	
CAVATELLI ALLA NAPOLETANA	\$26	FIG PIE	\$19
braised pork sugo, sweet sausage, tomato, Grana Parm		fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	
e n t r é e s		OUR BIANCO PIE	\$20
NORTH ATLANTIC DAY BOAT SCALLOPS	\$38	ricotta, goat cheese, red onion, pistachio, truffle honey	
florida cream-less creamed corn with zucchini		WILD MUSHROOM PIE	\$20
HONEY MUSTARD BBQ GLAZED SALMON*	\$29	fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	
green beans, leeks, potato puree, carrot sauce		BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	\$20
CRISPY CHICKEN MILANESE	\$26	chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
Italian greens, marinated red peppers, lemon butter sauce		MARGHERITA PIE	\$17
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$29	organic tomatoes, Fior di Latte mozzarella, basil	
potato puree, roasted broccoli, salsa verde		add meatballs \$4 add prosciutto \$2	
FENNEL & BLACK PEPPER ENCRUSTED TUNA	\$39	PEPPERONI PIE	\$19
potato cake, green olive tapenade Italian mixed greens		organic tomatoes, mozzarella, red onion, fresh oregano	
CLASSIC EGGPLANT PARMESAN	\$26	MARINA DI REGUSA PIE	\$23
grana parm, pecorino, arugula salad		octopus, poatato, chili flake, capers, fresh mozzarella & provolone	
OUR CHICKEN PARMESAN	\$28	CACIO E PEPE AL TARTUFO PIE	\$18
fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce		truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
CENTER CUT 12oz N.Y. SIRLOIN*	\$56	Gluten Free Crust Available (\$6.00)	
potato puree, corn ragu, cipollini onions, red wine jus		Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients	
PORK CHOP MILANESE	\$29		
marinated peppers, Italian greens & lemon butter sauce			
8oz FILET MIGNON*	\$52		
potato puree, broccolini, roasted carrots, gorgonzola crust, red wine au jus			
PANKO HERB CRUSTED COD	\$33		
Braised escarole, pancetta, gigante beans, fingerling potatoes			

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.