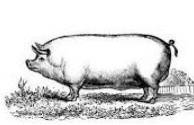


SUMMER BONUS CARD GIVEAWAY
\$20 BONUS CARD WITH EVERY \$100 GIFT
CARD PURCHASED DURING MAY-JUNE

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano



p r i m o			
SOUP OF THE DAY: chicken, escarole, vegetables, farro	\$10	*BEEF CARPACCIO	\$18
GRILLED ARTICHOKEs crushed hazelnuts, balsamic, shaved Grana Padano	\$13	pickled mushrooms, fried capers, arugula, lemon	
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14	PROSCIUTTO DI PARMA	\$18
MY AUNT JOSIE’S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15	gem lettuce, Chianti wine vinaigrette, Castelvetro olives D.O.P prosciutto di parma, buffalo mozzarella	
BAKED CLAMS CASINO frisee salad & lemon wedge	\$17	ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	Truffle Pecorino (IT), Hudson Valley Camembert (NY), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	ROASTED BEET & BURRATA MOZZARELLA beet vinaigrette, frisee, candied walnuts	\$15
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 sriracha aioli, cherry peppers, arrabbiata sauce	\$17	MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24
FRIED FIORE DI LATTE MOZZARELLA gem lettuce, cabernet wine vinaigrette, arrabbiata sauce	\$15		
p a s t a			
PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano	\$22		
add sausage \$27 add chicken \$27 add shrimp \$30			
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$30		
MY MOM’S CARBONARA WITH SPAGHETTI guanciale, peas, soft onions, Grana Padano	\$25		
LINGUINI WITH FRESH CHOPPED CLAMS olive oil, garlic, herbed butter, breadcrumbs	\$30		
SHRIMP TROFFIE spinach pistachio pesto, taggiasca olives, guanciale	\$30		
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27		
RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27		
SPINACH RICOTTA RAVIOLI sage brown butter sauce & candied walnuts	\$25		
OUR RICOTTA GNOCCHI ragu of braised veal, rich brodo, fresh peas, & truffle pecorino	\$28		
CAVATELLI ALLA NAPOLETANA braised pork sugo, sweet sausage, tomato, Grana Parm	\$26		
e n t r é e s			
NORTH ATLANTIC DAY BOAT SCALLOPS florida cream-less creamed corn with zucchini, pistachio-raisin salsa verde	\$38		
HONEY MUSTARD BBQ GL AZED SALMON* green beans, leeks, potato puree, carrot sauce	\$29		
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$26		
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29		
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade Italian mixed greens	\$39		
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$26		
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$28		
CENTER CUT 12oz N.Y. SIRLOIN* potato puree, corn ragu, cipollini onions, red wine jus	\$56		
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29		
8oz FILET MIGNON* potato puree, broccolini, roasted carrots, gorgonzola crust, red wine au jus	\$52		
PANKO HERB CRUSTED COD Braised escarole, pancetta, gigante beans, fingerling potatoes	\$33		
i n s a l a t a			
BOSTON BIBB SALAD red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$13		
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$14		
CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$13		
BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$12		
KALE SALAD red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	\$14		
NANCY’S CHOPPED SALAD cherry peppers, salami, provolone, chickpeas, cherry tomato, Chianti dressing	\$13		
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	\$14		
*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*			
b r i c k o v e n p i z z a			
POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19		
THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$20		
CAPRICCIOSA PIE organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	\$19		
SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce	\$22		
FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	\$19		
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$20		
WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20		
BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20		
MARGHERITA PIE organic tomatoes, Fior di Latte mozzarella, basil	\$17		
add meatballs \$4 add prosciutto \$2			
PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$19		
TOMATO PIE our Aunt Josie’s sauce, guanciale, pecorino, grana padano	\$17		
CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	\$18		
Gluten Free Crust Available (\$6.00) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients			

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.