



@restaurantbriccowh
chef_billy_granti



SUMMERTIME \$20 BONUS CARD
GIVEAWAY!!

billygrant.com

We appreciate you dining with us this evening; we will do everything necessary to keep everyone safe.
We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

a n t i p a s t i		N e a p o l i t a n s t y l e W o o d o v e n p i z z a	
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25	OUR BIANCO PIE (A Bricco Classic)	20
Meat: Prosciutto di Parma, spicy salami & hot soppressata		Ricotta, goat cheese, garlic cream, parmigiano, red onions, pistachios & truffle honey	
Cheese: Sottocenere al Tartufo, Melinda Mae (soft cow’s milk cheese), Piccolo Canestrato (Sheep’s milk with pesto) *contains nuts*			
GRILLED ARTICHOKEs	13	TOMATO PIE	18
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette		Aunt Josie’s sauce, guanciale, e.v.o.o., Pecorino Romano & Parmigiano Reggiano	
NATIVE NEW JERSEY ZUCCHINI SALAD	12	SHRIMP SCAMPI PIE	23
Lemon, e.v.o.o., mint, shaved Parmigiano Reggiano, Marcona almonds & dried orange		Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
FRIED SQUASH BLOSSOMS	14	SPICY SOPPRESSATA WHITE PIE	20
Stuffed with ricotta and prosciutto, pomodoro sauce		Fresh mozzarella, Grana Padano, hot honey & nduja pork	
OCTOPUS “CARPACCIO”	17	MARINA DI RAGUSA PIE	22
Green olive vinaigrette & smoked paprika		Octopus, potato, chili flake, capers, mozzarella & Caciocavallo	
WHIPPED RICOTTA	14	WILD MUSHROOM PIE	20
Toasted filone bread, herbs, e.v.o.o. & honey		Fresh mozzarella, Grana Padano, fontina & truffle paste	
GRILLED PORTUGUESE OCTOPUS	18	MARGHERITA PIE	17
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika		Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
		ADD PROSCIUTTO DI PARMA \$4	
FRIED RHODE ISLAND CALAMARI	17	PEPPERONI PIE	20
Cherry peppers, spicy aioli & arrabiata sauce		Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
PEPPERED BEEF CARPACCIO	17	THREE PIGS PIE	21
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon		Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
CRISPY PORK BELLY WATERMELON SALAD	16	FIG JAM PIE	19
Pistachios, fennel, arugula, summer herb vinnaigrette		Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
MY AUNT JOSIE’S MEATBALLS	15	SMOKED SALMON PIZZETTA	23
Stracciatella mozzarella & sugo napoletano		Crème fraiche, capers, red onions & arugula	
BURRATA MOZZARELLA	16	PROSCIUTTO PIZZETTA	16
Gem lettuce, Chianti wine vinaigrette, Castelvetro olives & D.O.P. Prosciutto de Parma		Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
SOUP OF THE DAY	8		
Italian wedding			
MIKEY’S HOT HONEY WINGS	½ dz/12 dz/24	Gluten-Free Crust (\$6)	
s a l a d s			
LOCAL STRAWBERRY & BURRATA SALAD	14	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Boston Bibb, gem lettuce, e.v.o.o., lemon, 8-year aged balsamic vinegar, toasted breadcrumbs & toasted pinenuts		Apples, frisée salad & cider vinaigrette	
BOSTON BIBB	13	CHOPPED KALE	13
Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette		Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
TOSCANO SALAD	14	BABY LETTUCES	11
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette		Shaved celery, radishes & white balsamic vinaigrette	
		CAESAR SALAD	13
		Romaine, radicchio, Grana Padano & garlic croutons	
		*ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 16 *MEATBALL 5* HANGER STEAK 20*	
p a s t a		m a i n p l a t e s	
HOUSE-MADE SQUID INK CAVATELLI	30	EGGPLANT PARMIGIANA	25
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives		Wood oven baked & arugula salad	
FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB)	26	MUSTARD BBQ CEDAR PLANKED SALMON*	30
Pomodoro sauce, basil, whipped burrata, Parmagiano Reggiano		Potato puree, native green beans & beet puree	
HOUSE-MADE PAPARDELLE	28	FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Braised lamb ragu, rich brodo, Pecorino Sardo & Stracciatella Mozzarella		Potato cake, green olive tapenade & Italian mixed greens	
SPAGHETTONI LIMONE	25	PORCINI DUSTED DAY BOAT SCALLOPS	38
Organic Amalfi Coast lemons, grass fed butter, Parmigiano Reggiano		Carolina cream-less creamed corn, New Jersey native zucchini, Seacoast maitake mushrooms, bacon onion au jus	
ANDERSON FARM’S SPINACH & RICOTTA RAVIOLI	26	OUR CHICKEN PARMIGIANA	28
Sage brown butter, candied walnuts & fig vincotto		Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
SPAGHETTI ALLA NERANO CARBONARA	26	CHICKEN MILANESE	27
Native zucchini, guanciale, cage free egg, cracked pepper & Pecorino Romano		Italian greens, pepperonata & lemon butter sauce	
HOUSE-MADE RICOTTA GNOCCHI	28	BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino		Heirloom American polenta, roasted broccoli, salsa verde & au jus	
PENNE ALLA VODKA	22	PORK CHOP MILANESE	29
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano		Italian greens, pepperonata & lemon butter sauce	
with chicken or sausage \$27 with wild shrimp \$30		USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*	56
WOOD OVEN BAKED RIGATONI	27	Potato puree, sauteed spinach & bacon braised cipollini onion	
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella		USDA PRIME FLAT IRON STEAK	36
RUSTICHELLA RIGATONI BOLOGNESE	27	Tender spinach, garlic & rosemary roasted potatoes, salsa verde	
Classic meat sauce, fresh ricotta & grated nutmeg			

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • 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 information available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness