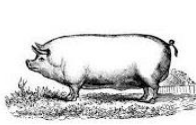


SUMMER BONUS CARD GIVEAWAY
\$20 BONUS CARD WITH EVERY \$100 GIFT
CARD PURCHASED DURING MAY-JUNE

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano



p r i m o			
SOUP OF THE DAY: Corn Chowder	\$9	STREET CORN	\$9
GRILLED ARTICHOKES	\$13	sriracha aioli, ricotta salata	
crushed hazelnuts, balsamic, shaved Grana Padano		BEEF CARPACCIO	\$18
WHIPPED RICOTTA (TO SHARE)	\$14	pickled mushrooms, fried capers, arugula, lemon	
local honey, sea salt, grilled Pugliese bread		PROSCIUTTO DI PARMA	\$18
MY AUNT JOSIE’S MEATBALLS	\$15	gem lettuce, Chianti wine vinaigrette, Castelvetro olives	
stracciatella mozzarella, toasted breadcrumbs, EVOO		D.O.P prosciutto di parma, buffalo mozzarella	
*OCTOPUS CARPACCIO	\$17	ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
green olive vinaigrette, lemon, smoked paprika, arugula		Truffle Pecorino (IT), Melinda Mae (Mystic CT),	
GRILLED PORTUGUESE OCTOPUS	\$18	Asher Blue (GA), Prosciutto Di Parma (IT),	
spicy chickpea puree, gigante beans, celery, red wine vinaigrette,		Hot Soppresata (CA), Truffle Cacciatorini (CA)	
smoked paprika		STRAWBERRY BURRATA	\$16
SPICED HONEY GLAZED PORK BELLY	\$16	local strawberries, burrata, bibb lettuce, aged balsamic, breadcrumbs	
watermelon, fennel, pistachio & arugula salad		TOMATO MOZZARELLA ARANCINI	\$14
FRESH RHODE ISLAND FRIED CALAMARI	\$17	arrabbiata sauce, shaved Grana Padano, arugula	
sriracha aioli, cherry peppers, arrabbiata sauce		MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24
FRIED FIORE DI LATTE MOZZARELLA	\$15		
gem lettuce, cabernet wine vinaigrette, arrabbiata sauce			
p a s t a			
PENNE ALLA VODKA	\$22	BOSTON BIBB SALAD	\$13
sundried tomatoes, basil, cream, Grana Padano		red onion, cucumber, sundried tomatoes, pine nuts,	
add sausage \$27 add chicken \$27 add shrimp \$30		gorgonzola, lemon vinaigrette	
HANDMADE SQUID INK CAVATELLI	\$30	APPLE & ARUGULA SALAD	\$14
shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata		shaved fennel, frisee, warm pistachio goat cheese,	
STROZZAPRETI	\$28	cider vinaigrette	
sweet sausage, broccolini, lemon, & Sardo Pecorino (D.O.P)		CAESAR SALAD	\$13
LAMB PAPPARDELLE	\$28	romaine, radicchio, garlic croutons, Grana Padano	
braised lamb ragu, stracciatella mozzarella, Pecorino Sardo, &		BABY LETTUCES	\$12
coco powder		shaved celery, fennel, radishes, white balsamic vinaigrette	
BAKED RIGATONI	\$27	KALE SALAD	\$14
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano		red onion, tomato, cranberries, pumpkin seeds,	
RIGATONI BOLOGNESE	\$27	bacon, garlic croutons, creamy goat cheese dressing	
classic meat ragu, Grana parm, fresh ricotta, grated nutmeg		NANCY’S CHOPPED SALAD	\$13
SHORT RIB RAVIOLI	\$26	cherry peppers, salami, provolone, chickpeas, cherry tomato,	
sage brown butter sauce, crispy shallots & truffle pecorino		Chianti dressing	
CAVATELLI ALLA NAPOLETANA	\$26	TOSCANO SALAD	\$14
braised pork sugo, sweet sausage, tomato, Grana Parm		bocconcini mozzarella, olives, tomatoes, artichokes,	
OUR RICOTTA GNOCCHI	\$28	green beans, polenta croutons, balsamic vinaigrette	
ragu of braised veal, rich brodo, fresh peas, & truffle pecorino		*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*	
e n t r é e s			
NORTH ATLANTIC DAY BOAT SCALLOPS	\$38	POTATO PIE	\$19
florida cream-less creamed corn with zucchini		caramelized onion, roasted potato, Grana Padano, fontina,	
HONEY MUSTARD BBQ GLAZED SALMON*	\$29	stracciatella mozzarella	
green beans, leeks, potato puree, carrot sauce		THREE PIGS PIE	\$20
CRISPY CHICKEN MILANESE	\$26	sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce,	
Italian greens, marinated red peppers, lemon butter sauce		hot honey, house spices	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$29	CAPRICCIOSA PIE	\$19
potato puree, roasted broccoli, salsa verde		organic tomatoes, fresh mozzarella, Taggiasca olives	
CLASSIC EGGPLANT PARMESAN	\$26	mushrooms, artichokes, prosciutto	
grana parm, pecorino, arugula salad		SHRIMP SCAMPI PIE	\$22
FENNEL & BLACK PEPPER ENCRUSTED TUNA	\$39	capers, garlic oil, mozzarella & lemon butter sauce	
potato cake, green olive tapenade Italian mixed greens		FIG PIE	\$19
OUR CHICKEN PARMESAN	\$28	fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	
fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce		OUR BIANCO PIE	\$20
CENTER CUT 12oz N.Y. SIRLOIN* PRIME	\$56	ricotta, goat cheese, red onion, pistachio, truffle honey	
potato puree, corn ragu, cipollini onions, red wine jus		WILD MUSHROOM PIE	\$20
PORK CHOP MILANESE	\$29	fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	
marinated peppers, Italian greens & lemon butter sauce		BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	\$20
PANKO HERB CRUSTED COD	\$33	chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
escarole, pancetta, gigante beans, fingerling potatoes		MARGHERITA PIE	\$17
		organic tomatoes, Fior di Latte mozzarella, basil	
		add meatballs \$4 add prosciutto \$2	
		PEPPERONI PIE	\$19
		organic tomatoes, mozzarella, red onion, fresh oregano	
		MARINA DI REGUSA PIE	\$23
		octopus, poatato, chili flake, capers, fresh mozzarella & provolone	
		CACIO E PEPE AL TARTUFO PIE	\$18
		truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O,	
		basil & black pepper	
		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.