



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

SOUP OF THE DAY: Corn Chowder	\$9
GRILLED ARTICHOKEs crushed hazelnuts, balsamic, shaved Grana Padano	\$13
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14
MY AUNT JOSIE’S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18
SPICED HONEY GLAZED PORK BELLY watermelon, fennel, pistachio & arugula salad	\$16
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17
FRIED FIORE DI LATTE MOZZARELLA gem lettuce, cabernet wine vinaigrette, arrabbiata sauce	\$15

pasta

PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	\$22
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$30
STROZZAPRETI sweet sausage, broccolini, lemon, & Sardo Pecorino (D.O.P)	\$28
SPAGHETTONI LIMONE Organic Amalfi Coast lemons, grass fed butter, Parmigiano Reggiano	\$25
LAMB PAPPARDELLE braised lamb ragu, stracciatella mozzarella, Pecorino Sardo, & coco powder	\$28
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27
SHORT RIB RAVIOLI sage brown butter sauce, crispy shallots & truffle pecorino	\$26
CAVATELLI ALLA NAPOLETANA braised pork sugo, sweet sausage, tomato, Grana Parm	\$26
OUR RICOTTA GNOCCHI ragu of braised veal, rich brodo, fresh peas, & truffle pecorino	\$28

entrées

NORTH ATLANTIC DAY BOAT SCALLOPS florida cream-less creamed corn with zucchini	\$38
HONEY MUSTARD BBQ GLAZED 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
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$26
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade Italian mixed greens	\$39
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$28
CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, corn ragu, cipollini onions, red wine jus	\$56
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29
PANKO HERB CRUSTED COD escarole, pancetta, gigante beans, fingerling potatoes	\$33

STREET CORN sriracha aioli, ricotta salata	\$9
BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
PROSCIUTTO DI PARMA gem lettuce, Chianti wine vinaigrette, Castelvetro olives D.O.P prosciutto di parma, buffalo mozzarella	\$18
ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Melinda Mae (Mystic CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	\$25
STRAWBERRY BURRATA local strawberries, burrata, bibb lettuce, aged balsamic, breadcrumbs	\$16
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14
MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24

insalata

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 <i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	\$14

brick oven pizza

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 add meatballs \$4 add prosciutto \$2	\$17
PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$19
MARINA DI REGUSA PIE octopus, poatato, chili flake, capers, fresh mozzarella & provolone	\$23
CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper <i>Gluten Free Crust Available (\$6.00) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients</i>	\$18

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.