



@restaurantbriccowh
chef_billy_granti



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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	
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25
Meat: Prosciutto di Parma, spicy salami & hot soppressata	
Cheese: Sottocenere al Tartufo (truffle cow’s milk cheese), Melinda Mae (soft cow’s milk cheese), Womanchego (semi soft cow’s milk cheese)	
NATIVE BLUEBERRY SALAD	16
Stracciatella mozzarella, D.O.P. Prosciutto di Parma, little gem lettuce & wildflower honey	
GRILLED ARTICHOKE	13
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
PEACOCK ORANGE DEW MELON & PROSCIUTTO	14
Burrata Mozzarella, basil, mint & wildflower honey	
NEWGATE FARM ZUCCHINI SALAD	12
Lemon, e.v.o.o., mint, shaved Parmigiano Reggiano, Marcona almonds & dried orange	
OCTOPUS “CARPACCIO”	17
Green olive vinaigrette & smoked paprika	
EGGPLANT GIANLUCA PARMIGIANA	14
Baked eggplant, Fior Di Latte mozzarella, tomato sugo, & Grana Padano	
WHIPPED RICOTTA	14
Toasted filone bread, herbs, e.v.o.o. & honey	
GRILLED PORTUGUESE OCTOPUS	18
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika	
FRIED RHODE ISLAND CALAMARI	17
Cherry peppers, spicy aioli & arrabiata sauce	
PEPPERED BEEF CARPACCIO	17
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
CRISPY PORK BELLY WATERMELON SALAD	16
Pistachios, fennel, arugula, summer herb vinaigrette	
MY AUNT JOSIE’S MEATBALLS	15
Stracciatella mozzarella & sugo napoletano	
SOUP OF THE DAY	8
Chilled cucumber & tomato gazpacho, lime crème fraiche	
MIKEY’S HOT HONEY WINGS	½ dz/12 dz/24

s a l a d s	
CT GROWN BEEFSTEAK TOMATO & BURRATA SALAD	16
Little gem lettuce, Chianti wine vinaigrette & 8-year-aged balsamic vinegar	
BOSTON BIBB	13
Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	
TOSCANO SALAD	14
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	
*ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 17 *MEATBALL 5* HANGER STEAK 22*	

p a s t a	
HOUSE-MADE SQUID INK CAVATELLI	30
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives	
FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB)	26
Pomodoro sauce, basil, whipped burrata, Parmagiano Reggiano	
TROFIE ALLA PORTOFINO	28
Sautéed shrimp, spinach pistachio basil pesto, taggiasca olives, & toasted breadcrumbs	
SPAGHETTONI LIMONE	25
Organic meyer lemons, grass fed butter, Parmigiano Reggiano	
GRANDMA’S RAVIOLI	26
Chicken & prosciutto filling, guanciale, tomato sugo & parmigiano	
SPAGHETTI ALLA NERANO CARBONARA	26
Native zucchini, guanciale, cage free egg, cracked pepper & Pecorino Romano	
HOUSE-MADE RICOTTA GNOCCHI	28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
PENNE ALLA VODKA	22
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano	
with chicken or sausage \$27 with wild shrimp \$30	
WOOD OVEN BAKED RIGATONI	27
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	27
Classic meat sauce, fresh ricotta & grated nutmeg	

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	
OUR BIANCO PIE (A Bricco Classic)	20
Ricotta, goat cheese, garlic cream, parmigiano, red onions, pistachios & truffle honey	
BEEFSTEAK TOMATO PIE	19
Basil, e.v.o.o., Parmigiano Reggiano, Fior di Latte Mozzarella	
SHRIMP SCAMPI PIE	23
Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
SPICY SOPPRESSATA WHITE PIE	20
Fresh mozzarella, Grana Padano, hot honey & nduja pork	
WILD MUSHROOM PIE	20
Fresh mozzarella, Grana Padano, fontina & truffle paste	
MARGHERITA PIE	17
Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
ADD PROSCIUTTO DI PARMA \$4	
PEPPERONI PIE	20
Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
THREE PIGS PIE	21
Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
FIG JAM PIE	19
Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
SMOKED SALMON PIZZETTA	23
Crème fraiche, capers, red onions & arugula	
PROSCUITTO PIZZETTA	16
Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	

Gluten-Free Crust (\$6)

WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Apples, frisée salad & cider vinaigrette	
CHOPPED KALE	13
Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
BABY LETTUCES	11
Shaved celery, radishes & white balsamic vinaigrette	
CAESAR SALAD	13
Romaine, radicchio, Grana Padano & garlic croutons	
*ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 17 *MEATBALL 5* HANGER STEAK 22*	

m a i n p l a t e s	
WOOD OVEN FIRED TUSCAN PORK RIBS	33
Rosemary honey glaze, salsa verde, pineapple chutney, roasted potatoes & corn “my way”	
MUSTARD BBQ CEDAR PLANKED SALMON*	30
Potato puree, native green beans & beet puree	
FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Potato cake, green olive tapenade & Italian mixed greens	
PAN ROASTED HALIBUT	38
Tomato confit, tender spinach, taggiasca olives & fire-roasted pepper puree	
PORCINI DUSTED DAY BOAT SCALLOPS	38
Baggott Farm’s cream-less creamed corn, native zucchini, Seacoast maitake mushrooms, bacon onion au jus	
OUR CHICKEN PARMIGIANA	28
Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
CHICKEN MILANESE	27
Italian greens, pepperonata & lemon butter sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Heirloom American polenta, roasted broccoli, salsa verde & au jus	
PORK CHOP MILANESE	29
Italian greens, pepperonata & lemon butter sauce	
USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*	56
Potato puree, sautéed spinach & bacon braised cipollini onion	

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • Sous Chef
Keith Rocheleau • General Manager | Annette Wilkinson • Manager | Michaela Nanfita • 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