



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

a n t i p a s t i			
WHIPPED RICOTTA (to share)	14	MY AUNT JOSIE'S MEATBALLS	15
local honey, sea salt, herbs, grilled Pugliese bread		stracciatella, breadcrumbs, EVOO	
OCTOPUS CARPACCIO*	17	PROSCIUTTO DI PARMA	18
green olive vinaigrette, sea salt, arugula		buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives	
FRESH RHODE ISLAND FRIED CALAMARI	17	ARTISINAL CHEESES & SALUMI (FOR TWO)	25
sriracha aioli & arrabbiata sauce, cherry peppers		Truffle Pecorino (IT), Camembert (NY), Melinda Mae (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	
BEEF CARPACCIO*	18	CAVAILLON, SAPO DE PIEL	16
pickled mushrooms, fried capers, arugula & lemon		Prosciutto di parma, buffalo moozzarella, cracked black pepper, mint, Tuscan olive oil	
GRILLED ARTICHOKEs	13	TOMATO MOZZARELLA ARANCINI	14
arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette		arrabbiata sauce, shaved Grana Padano, arugula	
NEWGATE FARM ZUCCHINI SALAD	12	MIKEY'S HOT HONEY WINGS	½ dz 12 dz 24
lemon, e.v.o.o., mint, shaved Parmigiano Reggiano, Marcona almonds, & dried orange			

s a l a d s & b i g s a l a d s			
BRICCO GREENS	12	CAESAR SALAD	13
fennel, celery, heirloom radish & white balsamic vinaigrette		romaine, radicchio, croutons & shaved Parmigiano	
TOSCANO SALAD	14	KALE SALAD	14
fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette		bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette	
APPLE & ARUGULA SALAD	14	BOSTON BIBB	13
shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette		red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
CT GROWN BEEFSTEAK TOMATO & BURRATA SALAD	16		
Little gem lettuce, Chianti vinaigrette & 8-year-aged balsamic vinegar			

p i z z a			
<i>*Add grilled chicken \$9 *Add grilled shrimp \$12 *Add grilled hanger steak \$20 *Add honey mustard bbq glazed salmon \$16 *Add our meatballs \$9</i>		MARINA DI REGUSA PIE	22
		octopus, potato, chili flake, capers, fresh mozzarella, provolone	
		POTATO PIE	19
		caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	
		CAPRICCIOSA PIE	18
		organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
		THREE PIGS PIE	20
		sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
		SHRIMP SCAMPI PIE	22
		capers, garlic oil, mozzarella, lemon butter sauce	
		FIG PIE	19
		fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	
		OUR BIANCO PIE	19
		ricotta, goat cheese, red onion, pistachio, truffle honey	
		WILD MUSHROOM PIE	20
		fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	
		MARGHERITA PIE	17
		organic tomatoes, Fior Di Latte mozzarella & basil	
		add meatballs \$4 add prosciutto \$2	

s a n d w i c h e s			
JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP	18	PEPPERONI PIE	19
crispy bacon, spicy aioli, chopped kale		organic tomatoes, mozzarella, red onion, fresh oregano	
ITALIAN COLD CUT COMBO GRINDER	17	CACIO E PEPE AL TARTUFO PIE	18
mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli		truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
WARM TURKEY BLT SANDWICH	17	STADIUM PIE	17
Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread		organic tomatoes, mozzarella, Grana Padano	
OUR CHICKEN CUTLET GRINDER	17		
fried peppers, plum tomato sauce & provolone		<i>Gluten Free Crust Available (\$4.50)</i>	
SPICY CRISPY CHICKEN SANDWICH	19	<i>Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-</i>	
cole slaw, tomato jam, dill pickle, french fries			
BRICCO BURGER	19		
all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens			
LOBSTER GRILLED CHEESE SANDWICH	30		
chunked lobster, havarti, french fries, Italian greens			
e n t r é e s			
CLASSIC CHICKEN PARMIGIANA	24		
<i>served with a house salad</i>			
CRISPY CHICKEN MILANESE	24		
Italian greens, marinated red peppers, lemon butter sauce			
OUR CHICKEN PICCATA	24		
capers, artichokes, lemon butter sauce, sautéed spinach			
MUSTARD BBQ GLAZED SALMON*	27		
corn ragu, green zucchini			
HANGER STEAK SALAD*	29		
romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto			

p a s t a			
RIGATONI D’ABRUZZO	24	PENNE ALLA VODKA	20
bolognese sauce, fresh ricotta, grated nutmeg		sundried tomatoes, basil, cream, and Grana Padano	
HANDMADE RAVIOLI	25	with sausage 25 with chicken 25 with shrimp 28	
ricotta & prosciutto cotto filling, parmesan broth, & black pepper		SQUID INK CAVATELLI	28
OUR RICOTTA GNOCCHI	27	calamari, shrimp, scungilli, arrabbiata, green olives, njuda pork	
braised veal ragu, English peas, truffle pecorino		BAKED RIGATONI	24
		sausage, mozzarella, peas, tomato, cream	
SPAGHETTI ALLA NERANO CARBONARA	26	SPAGHETTONI LIMONE	24
native zucchini, guanciale, cage free egg, cracked pepper, & Pecorino Romano		organic meyer lemons, grass fed butter, Parmigiano Reggiano	
		TROFFIE ALA PORTIFINO	28
		sauteed shrimp, spinach pistachio basil pesto, Taggiasca olives, seasoned breadcrumbs	

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.