



# bricco trattoria

**Chef/Owner**  
Billy Grant  
**Chefs**  
Daniel Soriano  
Ivan Soriano

| a n t i p a s t i                                                                  |    |                                                                                                                                                    |                    |
|------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| <b>WHIPPED RICOTTA</b> (to share)                                                  | 14 | <b>MY AUNT JOSIE'S MEATBALLS</b>                                                                                                                   | 15                 |
| local honey, sea salt, herbs, grilled Pugliese bread                               |    | stracciatella, breadcrumbs, EVOO                                                                                                                   |                    |
| <b>OCTOPUS CARPACCIO*</b>                                                          | 17 | <b>PROSCIUTTO DI PARMA</b>                                                                                                                         | 18                 |
| green olive vinaigrette, sea salt, arugula                                         |    | buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives                                                                            |                    |
| <b>FRESH RHODE ISLAND FRIED CALAMARI</b>                                           | 17 | <b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b>                                                                                                    | 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) |                    |
| <b>BEEF CARPACCIO*</b>                                                             | 18 | <b>CAVAILLON, SAPO DE PIEL</b>                                                                                                                     | 16                 |
| pickled mushrooms, fried capers, arugula & lemon                                   |    | Prosciutto di parma, buffalo moozzarella, cracked black pepper, mint, Tuscan olive oil                                                             |                    |
| <b>GRILLED ARTICHOKEs</b>                                                          | 13 | <b>TOMATO MOZZARELLA ARANCINI</b>                                                                                                                  | 14                 |
| arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette                          |    | arrabbiata sauce, shaved Grana Padano, arugula                                                                                                     |                    |
| <b>NEWGATE FARM ZUCCHINI SALAD</b>                                                 | 12 | <b>MIKEY'S HOT HONEY WINGS</b>                                                                                                                     | 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                                                                        |    |                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------------------------|----|
| <b>BRICCO GREENS</b>                                                                                         | 12 | <b>CAESAR SALAD</b>                                                                                                | 13 |
| fennel, celery, heirloom radish & white balsamic vinaigrette                                                 |    | romaine, radicchio, croutons & shaved Parmigiano                                                                   |    |
| <b>TOSCANO SALAD</b>                                                                                         | 14 | <b>KALE SALAD</b>                                                                                                  | 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 |    |
| <b>APPLE &amp; ARUGULA SALAD</b>                                                                             | 14 | <b>BOSTON BIBB</b>                                                                                                 | 13 |
| shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette                                        |    | red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette                                  |    |
| <b>CT GROWN BEEFSTEAK TOMATO &amp; BURRATA SALAD</b>                                                         | 16 |                                                                                                                    |    |
| Little gem lettuce, Chianti vinaigrette & 8-year-aged balsamic vinegar                                       |    |                                                                                                                    |    |

*\*Add grilled chicken \$9   \*Add grilled shrimp \$12  
\*Add grilled hanger steak \$20   \*Add honey mustard  
bbq glazed salmon \$16   \*Add our meatballs \$9*

| s a n d w i c h e s                                                                                                |    |                                                                                           |    |
|--------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------|----|
| <b>JERK CHICKEN &amp; AVOCADO WHOLE WHEAT WRAP</b>                                                                 | 18 | <b>MARINA DI REGUSA PIE</b>                                                               | 22 |
| crispy bacon, spicy aioli, chopped kale                                                                            |    | octopus, potato, chili flake, capers, fresh mozzarella, provolone                         |    |
| <b>ITALIAN COLD CUT COMBO GRINDER</b>                                                                              | 17 | <b>POTATO PIE</b>                                                                         | 19 |
| mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli |    | caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella       |    |
| <b>WARM TURKEY BLT SANDWICH</b>                                                                                    | 17 | <b>CAPRICCIOSA PIE</b>                                                                    | 18 |
| Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread                                       |    | organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto    |    |
| <b>OUR CHICKEN CUTLET GRINDER</b>                                                                                  | 17 | <b>THREE PIGS PIE</b>                                                                     | 20 |
| fried peppers, plum tomato sauce & provolone                                                                       |    | sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices |    |
| <b>SPICY CRISPY CHICKEN SANDWICH</b>                                                                               | 19 | <b>SHRIMP SCAMPI PIE</b>                                                                  | 22 |
| cole slaw, tomato jam, dill pickle, french fries                                                                   |    | capers, garlic oil, mozzarella, lemon butter sauce                                        |    |
| <b>BRICCO BURGER</b>                                                                                               | 19 | <b>FIG PIE</b>                                                                            | 19 |
| all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens              |    | fresh mozzarella, gorgonzola, fig jam, prosciutto arugula                                 |    |
| <b>LOBSTER GRILLED CHEESE SANDWICH</b>                                                                             | 30 | <b>OUR BIANCO PIE</b>                                                                     | 19 |
| chunked lobster, havarti, french fries, Italian greens                                                             |    | ricotta, goat cheese, red onion, pistachio, truffle honey                                 |    |
|                                                                                                                    |    | <b>WILD MUSHROOM PIE</b>                                                                  | 20 |
|                                                                                                                    |    | fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil                           |    |
|                                                                                                                    |    | <b>MARGHERITA PIE</b>                                                                     | 17 |
|                                                                                                                    |    | organic tomatoes, Fior Di Latte mozzarella & basil                                        |    |
|                                                                                                                    |    | <b>add meatballs \$4   add prosciutto \$2</b>                                             |    |
|                                                                                                                    |    | <b>PEPPERONI PIE</b>                                                                      | 19 |
|                                                                                                                    |    | organic tomatoes, mozzarella, red onion, fresh oregano                                    |    |
|                                                                                                                    |    | <b>CACIO E PEPE AL TARTUFO PIE</b>                                                        | 18 |
|                                                                                                                    |    | truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper       |    |
|                                                                                                                    |    | <b>STADIUM PIE</b>                                                                        | 17 |
|                                                                                                                    |    | organic tomatoes, mozzarella, Grana Padano                                                |    |
|                                                                                                                    |    |                                                                                           |    |
|                                                                                                                    |    | <i>Gluten Free Crust Available (\$4.50)</i>                                               |    |
|                                                                                                                    |    | <i>Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-</i>  |    |

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

*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.*