

Instagram



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R E S T A U R A N T

BRICCO



billygrant.com

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)

25

MEAT: Prosciutto, spicy soppressata & truffle catattrini
CHEESE: Sottocenere al Tartufo, Melinda Mae & Piccolo Canestrato (sheep’s milk w/ pesto *contains nuts)

FRIED RHODE ISLAND CALAMARI

17

Cherry peppers, Calabrian chili aioli, spicy tomato sauce

BRUSCHETTA

13

Goat cheese, ricotta, handmade cherry jam, Prosciutto Di Parma, 8-year-aged balsamic vinegar from Modena

SMOKED SALMON PIZZETTA

21

Crème fraiche, caper, red onions, arugula

GRILLED ARTICHOKEs

13

Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette

SOUP OF THE DAY

8

Pastina in brodo, spinach, Grana Padano

MIKEY’S HOT HONEY WINGS

½ dz/12 dz/24

Salads

TOSCANO SALAD

14

Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette

WARM PISTACHIO CRUSTED GOAT CHEESE SALAD

14

Green apples, frisée salad & cider vinaigrette

CAESAR SALAD

13

Romaine, radicchio, garlic croutons & Parmigiano Reggiano

BABY LETTUCES

11

Shaved celery, radishes & white balsamic vinaigrette

add chicken 9 • add wild shrimp 10 • add salmon 16 • add meatball 5 • add hanger steak 20

Pasta

SPINACH & RICOTTA RAVIOLI

25

Sage brown butter, candied walnuts & fig vin cotto

FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB)

24

Pomodoro sauce, basil, whipped burrata, Parmagiano Reggiano

SPAGHETTONI LIMONE

24

Organic meyer lemons, grass fed butter, Parmigiano Reggiano

PENNE WITH OAK GRILLED CHICKEN

25

Capers, olives, plum tomatoes, & Grana Padano

“MY MOM’S” SPAGHETTI CARBONARA

25

Guanciale, peas, soft onions, cage free egg & Parmigiano

PAPARDELLE WITH LAMB

28

Ragu of braised lamb, rich brodo & Pecorino Sardo

WOOD OVEN BAKED RIGATONI

26

Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella

HOUSE-MADE RICOTTA GNOCCHI

27

Ragu of braised veal, rich brodo, fresh peas & truffle pecorino

RUSTICHELLA RIGATONI BOLOGNESE

25

Classic meat sauce, ricotta & grated nutmeg

PENNE ALLA VODKA

20

Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano

add chicken or sausage \$5 add shrimp \$8

SQUID INK CAVATELLI

28

Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork

Pizza

BIANCO PIE

20

Ricotta, goat cheese, garlic cream, parm, red onion, pistachio & truffle honey

SHRIMP SCAMPI PIE

22

Lemon, capers, chili, garlic, mozzarella & Grana Padano

MARINA DI REGUSA PIE

22

Octopus, potato, chili flake, capers, mozzarella & Caciocavallo

MARGHERITA PIE

17

Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil

TOMATO PIE

18

Aunt Josie’s sauce, guanciale, e.v.o.o., Pecorino Romano & Parmigiano Reggiano

PEPPERONI PIE

19

Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano

FIG JAM PIE

19

Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula

WILD MUSHROOM PIE

20

Fresh mozzarella, Grana Padano, fontina & truffle paste

SPICY SOPPRESSATA PIE

19

Fresh mozzarella, spicy Calabrian honey & Njuda pork

THREE PIGS PIE

20

Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey

Main Plates

BRICCO BURGER*

19

All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle

JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP

18

Crispy bacon, spicy aioli & chopped kale

substitute shrimp add \$3

FISH SANDWICH

19

Battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries

ITALIAN COMBO SANDWICH

19

Hot soppressata, salami, prosciutto, provolone, lettuce & red wine vinegar

HANGER STEAK SALAD*

31

Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto

MUSTARD BBQ GLAZED ORGANIC SALMON*

26

Lentil vinaigrette & native green beans

CLASSIC CHICKEN PARMIGIANA

24

Served with a house salad

CHICKEN MILANESE

24

Italian greens, pepperonata & lemon butter sauce