



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

SOUP OF THE DAY: New England Clam Chowder	\$10	BEEF CARPACCIO	\$18
GRILLED ARTICHOKEs crushed hazelnuts, balsamic, shaved Grana Padano	\$13	pickled mushrooms, fried capers, arugula, lemon	
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14	PROSCIUTTO DI PARMA	\$18
MY AUNT JOSIE’S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15	gem lettuce, Chianti wine vinaigrette, Castelvetro olives D.O.P prosciutto di parma, buffalo mozzarella	
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	Truffle Pecorino (IT), Fontina (NY) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17	PEACOCK ORANGE DEW MELON & PROSCIUTTO	\$14
NEWGATE FARM ZUCCHINI SALAD lemon, e.v.o.o., mint, shaved Parmigiano Reggiano, Marcona almonds, & dried orange	\$12	Burrata Mozzarella, basil, mint & wildflower honey	
CRISPY PORK BELLY WATERMELON SALAD Pistachios, fennel, arugula, summer herb vinaigrette	\$16	TOMATO MOZZARELLA ARANCINI	\$14
		arrabbiata sauce, shaved Grana Padano, arugula	
		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
CT GROWN BEEFSTEAK TOMATO & BURRATA SALAD Little gem lettuce, Chianti wine vinaigrette & 8-year-aged balsamic-vinegar	\$16
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	\$14
<i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	

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	\$17
add meatballs \$4 add prosciutto \$2	
PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$19
BEEFSTEAK TOMATO & ZUCCHINI PIE Basil, e.v.o.o., parmigiano reggiano, arugula, stracciatella	\$19
CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	\$18

*Gluten Free Crust Available (\$6.00)
Our Gluten Free Crust is 100% Vegan and
contains no soy, nuts or GMO ingredients*

pasta

PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano	\$22
<i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$30
SPAGHETTI ALLA NERANO CARBONARA native zucchini, guanciale, cage free egg, cracked pepper, & Pecorino Romano	\$26
SPAGHETTONI LIMONE organic Amalfi Coast lemons, grass fed butter, Parmigiano Reggiano	\$25
TROFFIE ALA PORTIFINO sauteed shrimp, spinach pistachio basil pesto, Taggiasca olives, seasoned breadcrumbs	\$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
HANDMADE RAVIOLI ricotta & prosciutto cotto filling, parmesan broth, & black pepper	\$26
FRESH TAGLIATELLE pomodoro sauce, basil, whipped burrata, Parmigiano Reggiano	\$26
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, fresh peas, & truffle pecorino	\$28

entrées

PORCINI DUSTED DAY BOAT SCALLOPS Baggot Farm’s 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 CRUSTED COD FISH tomato confit, tender spinach, taggiasca olives & fire-roasted pepper puree	\$38
CLASIC OVEN FRIED TUSCAN PORK RIBS Rosemary honey glaze, slasa verde, pineapple chutney, roasted potatoes, and corn “my way”	\$33

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.