



@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.

Antipasti		Neapolitan style Wood oven pizza	
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25	OUR BIANCO PIE (A Bricco Classic)	20
Meat: Prosciutto di Parma, spicy salami & hot soppressata		Ricotta, goat cheese, garlic cream, parmigiano, red onions, pistachios & truffle honey	
Cheese: Sottocenere al Tartufo (truffle cow's milk cheese), Melinda Mae (soft cow's milk cheese), Womanchego (semi soft cow's milk cheese)			
PEACOCK ORANGE DEW MELON & PROSCIUTTO	14	HEIRLOOM CHERRY TOMATO PIE	19
Fior di Latte Mozzarella, basil, mint & wildflower honey		Basil, e.v.o.o., Parmigiano Reggiano, Fior di Latte Mozzarella	
GRILLED WOODLAND FARM'S PEACHES	17		
D.O.P. Prosciutto di Parma, Stracciatella Mozzarella, arugula, local honey, 8-year-aged balsamic vinegar & fresh cracked black pepper		SHRIMP SCAMPI PIE	23
GRILLED ARTICHOKEs	13	Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette			
NATIVE FARM ZUCCHINI SALAD	12	SPICY SOPPRESSATA WHITE PIE	20
Lemon, e.v.o.o., mint, shaved Parmigiano Reggiano, Marcona almonds & dried orange		Fresh mozzarella, Grana Padano, hot honey & nduja pork	
BLISTERED FARMSTAND SHISHITO PEPPERS	12	WILD MUSHROOM PIE	20
Toasted filone bread, capers & shaved Grana Padano		Fresh mozzarella, Grana Padano, fontina & truffle paste	
HEIRLOOM TOMATOES & BURRATA	16	MARGHERITA PIE	17
Watermelon, Chianti wine vinaigrette & 8-year-aged balsamic vinegar		Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
VENETIAN SEAFOOD SALAD	18	*ADD PROSCIUTTO DI PARMA \$4*	
Shrimp, scallops, calamari, celery capers, lemon juice, olive oil, red wine vinaigrette		PEPPERONI PIE	20
OCTOPUS "CARPACCIO"	17	Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
Green olive vinaigrette & smoked paprika		THREE PIGS PIE	21
EGGPLANT GIANLUCA PARMIGIANA	14	Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
Baked eggplant, Fior Di Latte mozzarella, tomato sugo & Grana Padano		FIG JAM PIE	19
WHIPPED RICOTTA	14	Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
Toasted filone bread, herbs, e.v.o.o. & honey		SMOKED SALMON PIZZETTA	23
GRILLED PORTUGUESE OCTOPUS	18	Crème fraiche, capers, red onions & arugula	
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika		PROSCUITTO PIZZETTA	16
FRIED RHODE ISLAND CALAMARI	17	Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
Cherry peppers, spicy aioli & arrabiata sauce		Gluten-Free Crust (\$6)	
PEPPERED BEEF CARPACCIO	17		
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon			
MY AUNT JOSIE'S MEATBALLS	15		
Stracciatella Mozzarella & sugo napoletano			
SOUP OF THE DAY	9		
Pappa al pomodoro: Tuscan tomato and bread soup with Grana Padano			
MIKEY'S HOT HONEY WINGS	½ dz/12 dz/24		
salads			
BOSTON BIBB	13	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette		Apples, frisée salad & cider vinaigrette	
TOSCANO SALAD	14	CHOPPED KALE	13
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette		Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
BABY LETTUCES	11	CAESAR SALAD	13
Shaved celery, radishes & white balsamic vinaigrette		Romaine, radicchio, Grana Padano & garlic croutons	
*ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 17 *MEATBALL 5* HANGER STEAK 22*			
pasta		main plates	
HOUSE-MADE SQUID INK CAVATELLI	30	WOOD OVEN FIRED TUSCAN PORK RIBS	35
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives		Rosemary honey glaze, salsa verde, pineapple chutney, roasted potatoes & corn "my way"	
LINGUINE & COLOSSAL CRABMEAT	30	MUSTARD BBQ CEDAR PLANKED SALMON*	30
Heirloom cherry tomatoes, toasted garlic, basil, e.v.o.o. & toasted breadcrumbs		Potato puree, native green beans & beet puree	
SARDINIAN GNOCCHETTI	27	FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Sweet Italian sausage, guanciale, native zucchini & spinach pistachio pesto		Potato cake, green olive tapenade & Italian mixed greens	
SPAGHETTONI LIMONE	25	PANKO CRUSTED COD FISH	32
Organic meyer lemons, grass fed butter, Parmigiano Reggiano		Tomato confit, tender spinach, taggiasca olives & fire-roasted pepper puree	
BURATTA RAVIOLI ALLA NORMA	26	PORCINI DUSTED DAY BOAT SCALLOPS	38
Native tomato sugo, sautéed eggplant & ricotta salata		Baggott Farm's cream-less creamed corn, native zucchini, Seacoast maitake mushrooms, bacon onion au jus	
SPICY RIGATONI CARBONARA CALABRESE	26	OUR CHICKEN PARMIGIANA	28
Guanciale, nduja, cage free egg, cracked pepper & Parmigiano Reggiano		Aunt Josie's sauce, mozzarella, Grana Padano & house-made cavatelli	
HOUSE-MADE RICOTTA GNOCCHI	28	CHICKEN MILANESE	27
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino		Italian greens, pepperonata & lemon butter sauce	
PENNE ALLA VODKA	22	BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano		Heirloom American polenta, roasted broccoli, salsa verde & au jus	
with chicken or sausage \$27 with wild shrimp \$30		PORK CHOP MILANESE	29
WOOD OVEN BAKED RIGATONI	27	Italian greens, pepperonata & lemon butter sauce	
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella		USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*	56
RUSTICHELLA RIGATONI BOLOGNESE	27	Potato puree, sautéed spinach & bacon braised cipollini onion	
Classic meat sauce, fresh ricotta & grated nutmeg			

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