



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

WHIPPED RICOTTA (to share) local honey, sea salt, herbs, grilled Pugliese bread	14	MY AUNT JOSIE'S MEATBALLS stracciatella, breadcrumbs, EVOO	15
OCTOPUS CARPACCIO* green olive vinaigrette, sea salt, arugula	17	PROSCIUTTO DI PARMA buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives	18
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce, cherry peppers	17	ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Fontina (NY), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	25
BEEF CARPACCIO* pickled mushrooms, fried capers, arugula & lemon	18	PEACOCK ORANGE DEW MELON & PROSCIUTTO burrata Mozzarella, basil, mint & wildflower honey	13
GRILLED ARTICHOKEs arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette	13	MIKEY'S HOT HONEY WINGS ½ dz 12 dz 24	
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	14		

salads & big salads

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

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

sandwiches

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

entrées

CLASSIC CHICKEN PARMIGIANA served with a house salad	24		
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	24		
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	24		
MUSTARD BBQ GLAZED SALMON* corn ragu, green zucchini	27		
HANGER STEAK SALAD* romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	29		

pasta

RIGATONI D'ABRUZZO bolognese sauce, fresh ricotta, grated nutmeg	24	PENNE ALLA VODKA sundried tomatoes, basil, cream, and Grana Padano with sausage 25 with chicken 25 with shrimp 28	20
HANDMADE RAVIOLI ricotta & prosciutto cotto filling, parmesan broth, & black pepper	25	SQUID INK CAVATELLI calamari, shrimp, scungilli, arrabbiata, green olives, njuda pork	28
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	27	BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	24
SPICY SPAGHETTI CARBONARA CALABRESE native zucchini, guanciale, cage free egg, cracked pepper, & Pecorino Romano	26	SPAGHETTONI LIMONE organic meyer lemons, grass fed butter, Parmigiano Reggiano	24
LINGUINE & CRAB heirloom cherry tomatoes, toasted garlic, basil, e.v.o.o., colossal crabmeat, & toasted breadcrumbs	30	PACCHERI ALA PORTIFINO sweet sausage, spinach pistachio basil pesto, zucchini, & guanciale	28
		CAVATELLI ALLA NAPOLETANA braised pork sugo, sweet sausage, tomato, Grana Parm	26

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.