

Instagram 	@restaurantbriccowh @chef_billy_grantiii		R E S T A U R A N T BRICCO XXXXXXXXXXXXXXXXXXXX	billygrant.com		
A n t i p a s t i						
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)		25	PEPPERED BEEF CARPACCIO		15	
Meat: Prosciutto, spicy soppressata & truffle catattrini			Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon			
Cheese: Sottocenere al Tartufo(truffle, cow’s milk), Melinda Mae(soft cow’s milk) & Womanchego (semi soft cow’s milk)			OCTOPUS “CARPACCIO”			17
FRIED RHODE ISLAND CALAMARI		17	Green olive vinaigrette & smoked paprika			
Cherry peppers, Calabrian chili aioli, spicy tomato sauce			WHIPPED RICOTTA			14
TOMATO & MOZZARELLA ARANCINI		\$14	Filone toast, local honey, sea salt			
Spicy tomato sauce & arugula			MY AUNT JOSIE’S MEATBALLS			15
SMOKED SALMON PIZZETTA		21	Stracciatella mozzarella, sugo napoletano			
Crème fraiche, caper, red onions, arugula			PROSCIUTTO PIZZETTA			16
GRILLED ARTICHOKEs		13	Stracciatella Mozzarella, Prosciutto Di Parma, arugula			
Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette			CHICKEN PARM MEATBALLS			15
SOUP OF THE DAY		8	Sugo napoletano & Grana Podano			
Pastina in brodo, spinach, Grana Padano			BURRATA MOZZARELLA			15
MIKEY’S HOT HONEY WINGS		½ dz/12 dz/24	Gem lettuce, Chianti wine vinaigrette, Castelvetrano olives & D.O.P. Prosciutto di Parma			
S a l a d s						
TOSCANO SALAD		14	BOSTON BIBB SALAD			13
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette			Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette			
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD		14	CAESAR SALAD			13
Green apples, frisée salad & cider vinaigrette			Romaine, radicchio, garlic croutons & Parmigiano Reggiano			
CHOPPED KALE SALAD		13	BABY LETTUCES			11
Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing			Shaved celery, radishes & white balsamic vinaigrette			
add chicken 10 • add wild shrimp 10 • add salmon 17 • add meatball 5 • add hanger steak 20						
P a s t a			P i z z a			
BURATTA RAVIOLI ALLA NORMA		23	BIANCO PIE			20
Native tomato sugo, eggplant & Parmigiano Reggiano			Ricotta, goat cheese, garlic cream, parm, red onion, pistachio & truffle honey			
FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB)		26	SHRIMP SCAMPI PIE			22
Pomodoro sauce, basil, whipped burrata, Parmagiano Reggiano			Lemon, capers, chili, garlic, mozzarella & Grana Padano			
SPAGHETTONI LIMONE		24	MARGHERITA PIE			17
Organic meyer lemons, grass fed butter, Parmigiano Reggiano			Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil			
PENNE WITH OAK GRILLED CHICKEN		25	BEEFSTEAK TOMATO PIE			19
Capers, olives, plum tomatoes, & Grana Padano			Basil, e.v.o.o., Parmigiano Reggiano, Fior di Latte Mozzarella			
“MY MOM’S” SPAGHETTI CARBONARA		25	PEPPERONI PIE			19
Guanciale, peas, soft onions, cage free egg & Parmigiano			Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano			
TROFIE ALLA PORTOFINO		28	FIG JAM PIE			19
Sauteed shrimp, spinach pistachio basil pesto, taggiasca olives, & toasted breadcrumbs			Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula			
WOOD OVEN BAKED RIGATONI		26	WILD MUSHROOM PIE			20
Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella			Fresh mozzarella, Grana Padano, fontina & truffle paste			
HOUSE-MADE RICOTTA GNOCCHI		27	SPICY SOPPRESSATA PIE			19
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino			Fresh mozzarella, spicy Calabrian honey & Njuda pork			
RUSTICHELLA RIGATONI BOLOGNESE		25	THREE PIGS PIE			20
Classic meat sauce, ricotta & grated nutmeg			Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey			
PENNE ALLA VODKA		20	Gluten-Free Crust (\$6)			
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						
M a i n P l a t e s			M a i n P l a t e s			
BRICCO BURGER*		19	HANGER STEAK SALAD*			31
All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle			Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto			
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP		18	MUSTARD BBQ GLAZED ORGANIC SALMON*			27
Crispy bacon, spicy aioli & chopped kale			Baggott Farm’s cream-less creamed corn & native zucchini			
substitute shrimp add \$3			CLASSIC CHICKEN PARMIGIANA			24
FISH SANDWICH		19	Served with a house salad			
Battered fresh cod, shredded lettuce, tartar sauce & Old Bay fries			CHICKEN MILANESE			24
ITALIAN COMBO SANDWICH		19	Italian greens, pepperonata & lemon butter sauce			
Hot soppressata, salami, prosciutto, provolone, lettuce & red wine vinegar						
Billy Grant • Chef/Owner Oscar Soriano • 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 info. available upon request						
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness						