



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

p r i m o			
SOUP OF THE DAY: Butternut Squash Bisque	\$10	GRILLED WOODLAND FARMS PEACHES	\$17
GRILLED ARTICHOKES crushed hazelnuts, balsamic, shaved Grana Padano	\$13	D.O.P. prosciutto di parma, stracciatella mozzarella, arugula, local honey 8 year balsamic, fresh cracked black pepper	
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	
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	D.O.P prosciutto di parma, buffalo mozzarella	
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17	Truffle Pecorino (IT), Melinda Mae (CT)	
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14	Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
MIKEY'S HOT HONEY WINGS	½ dz 12 dz 24	PEACKOCK ORANGE DEW MELON AND PROSCIUTTO Burrata mozzarella, basil, mint, and wild flower honey	\$14
i n s a l a t a			
		BOSTON BIBB SALAD	\$13
		red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
		APPLE & ARUGULA SALAD	\$14
		shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
		CAESAR SALAD	\$13
		romaine, radicchio, garlic croutons, Grana Padano	
		BABY LETTUCES	\$12
		shaved celery, fennel, radishes, white balsamic vinaigrette	
		KALE SALAD	\$14
		red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	
		CT GROWN BEEFSTEAK TOMATO & BURRATA SALAD	\$16
		Little gem lettuce, Chianti wine vinaigrette & 8-year-aged balsamic-vinegar	
		TOSCANO SALAD	\$14
		bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	
		*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*	
b r i c k o v e n p i z z a			
		POTATO PIE	\$19
		caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
		THREE PIGS PIE	\$20
		sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
		CAPRICCIOSA PIE	\$19
		organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	
		SHRIMP SCAMPI PIE	\$22
		capers, garlic oil, mozzarella & lemon butter sauce	
		FIG PIE	\$19
		fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	
		OUR BIANCO PIE	\$20
		ricotta, goat cheese, red onion, pistachio, truffle honey	
		WILD MUSHROOM PIE	\$20
		fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	
		BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	\$20
		chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
		MARGHERITA PIE	\$17
		organic tomatoes, Fior di Latte mozzarella, basil	
		add meatballs \$4 add prosciutto \$2	
		PEPPERONI PIE	\$19
		organic tomatoes, mozzarella, red onion, fresh oregano	
		HEIRLOOM CHERRY TOMATO PIE	\$19
		Garlic Cream, Parmigiano Reggiano, Fior di Latte Mozzarella	
		CACIO E PEPE AL TARTUFO PIE	\$18
		truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
Gluten Free Crust Available (\$6.00) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients			

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.