



@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	SHRIMP SCAMPI PIE	23
Fior di Latte Mozzarella, basil, mint & wildflower honey		Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
GRILLED ARTICHOKEs	13	SPICY SOPPRESSATA WHITE PIE	20
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette		Fresh mozzarella, Grana Padano, hot honey & nduja pork	
EGGPLANT GIANLUCA PARMIGIANA	14	WILD MUSHROOM PIE	20
Baked eggplant, Fior Di Latte mozzarella, tomato sugo & Grana Padano		Fresh mozzarella, Grana Padano, fontina & truffle paste	
FARMSTAND TOMATOES & BURRATA	16	MARGHERITA PIE	17
Chianti wine vinaigrette & 8-year-aged balsamic vinegar		Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
NATIVE FARM ZUCCHINI SALAD	12	*ADD PROSCIUTTO DI PARMA \$4*	
Lemon, e.v.o.o., mint, shaved Parmigiano Reggiano, Marcona almonds & dried orange		PEPPERONI PIE	20
OCTOPUS “CARPACCIO”	17	Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
Green olive vinaigrette & smoked paprika		THREE PIGS PIE	21
WHIPPED RICOTTA	14	Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
Toasted filone bread, herbs, e.v.o.o. & honey		FIG JAM PIE	19
GRILLED PORTUGUESE OCTOPUS	18	Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika		SMOKED SALMON PIZZETTA	23
FRIED RHODE ISLAND CALAMARI	17	Crème fraiche, capers, red onions & arugula	
Cherry peppers, spicy aioli & arrabiata sauce		PROSCUITTO PIZZETTA	16
CRISPY PORK BELLY WATERMELON SALAD	16	Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
Pistachios, fennel, arugula, summer herb vinaigrette		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		
Chicken, kale & garbanzo bean			
MIKEY’S HOT HONEY WINGS	½ dz/\$12 dz/\$24		
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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*			
P a s t a		m a i n p l a t e s	
HOUSE-MADE SQUID INK CAVATELLI	30	WOOD OVEN FIRED TUSCAN PORK RIBS	36
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives		Rosemary honey glaze, salsa verde, pineapple chutney, mashed potatoes & corn “my way”	
FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB)	26	MUSTARD BBQ CEDAR PLANKED SALMON*	30
Pomodoro sauce, heirloom cherry tomatoes, basil, whipped burrata, Parmagiano Reggiano		Potato puree, native green beans & beet puree	
TROFIE ALLA PORTOFINO	30	FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Sauteed shrimp, spinach pistachio basil pesto, taggiasca olives, & toasted breadcrumbs		Potato cake, green olive tapenade & Italian mixed greens	
ORECCHIETTE ALLA SCARPARELLO	28	PORCINI DUSTED DAY BOAT SCALLOPS	38
Ragu of braised chicken, sweet Italian sausage, tomato, peppers & Stracciatella Mozzarella		Baggott Farm’s cream-less creamed corn, native zucchini, Seacoast maitake mushrooms, bacon onion au jus	
LEMON, RICOTTA & PROSCIUTTO COTTO RAVIOLI	26	OUR CHICKEN PARMIGIANA	28
Parmesan broth & VT grass-fed butter		Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
MY MOM’S SPAGHETTI CARBONARA	27	CHICKEN MILANESE	27
Guanciale, peas, soft onions, cage free egg, cracked pepper & Parmigiano Reggiano		Italian greens, pepperonata & lemon butter sauce	
HOUSE-MADE RICOTTA GNOCCHI	28	BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino		Heirloom American polenta, roasted broccoli, salsa verde & au jus	
PENNE ALLA VODKA	22	PORK CHOP MILANESE	29
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano		Italian greens, pepperonata & lemon butter sauce	
with chicken or sausage \$27 with wild shrimp \$30		USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*	56
WOOD OVEN BAKED RIGATONI	27	Potato puree, sauteed spinach & bacon braised cipollini onion	
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella		PAN ROASTED HALIBUT	38
RUSTICHELLA RIGATONI BOLOGNESE	27	Eggplant puree, salsa verde & sauteed spinach	
Classic meat sauce, fresh ricotta & grated nutmeg			