



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

a n t i p a s t i			
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), Melinda Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	25
BEEF CARPACCIO* pickled mushrooms, fried capers, arugula & lemon	18	MIKEY'S HOT HONEY WINGS ½ dz \$12 dz \$24	
GRILLED ARTICHOKEs arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette	13	ITALIAN BLOOD PEACHES & BURRATA Bibb lettuce, crumbled croutons, aged balsamic, olive oil & lemon	16
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	14		
s a l a d s & b i g s a l a d s			
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		
<i>*Add grilled chicken \$9 *Add grilled shrimp \$12 *Add grilled hanger steak \$20 *Add honey mustard bbq glazed salmon \$16 *Add our meatballs \$9</i>			
s a n d w i c h e s			
JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli, chopped kale	18	CAPRICCIOSA PIE organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	18
ITALIAN COLD CUT COMBO GRINDER mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	17	THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	20
WARM TURKEY BLT SANDWICH Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread	17	SHRIMP SCAMPI PIE capers, garlic oil, mozzarella, lemon butter sauce	22
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	17	FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	19
CLAM ROLL fried clam strips, house made coleslaw, and our tartar sauce, old bay fries	20	OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	19
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	19	WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	20
LOBSTER GRILLED CHEESE SANDWICH chunked lobster, havarti, french fries, Italian greens	30	MARGHERITA PIE organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2	17
PROSCIUTTO DI PARMA & BURRATA SANDWICH pesto, arugula, & local tomatoes	18	PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	19
e n t r é e s			
CLASSIC CHICKEN PARMIGIANA served with a house salad	24	CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	18
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	24	STADIUM PIE organic tomatoes, mozzarella, Grana Padano	17
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		
p a s t a			
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
SWEET POTATO RAVIOLI sage brown butter sauce, toasted hazelnuts, fig balsamic glaze	27	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
MY MOM'S SPAGHETTI CARBONARA soft onion, English peas, guanciale, & cage free egg yolk	26	BUCATINI ALLA NORMA local fresh tomato sauce, basil, roasted eggplant, ricotta salata, fresh mozzarella	26
LINGUINE & CRAB heirloom cherry tomatoes, toasted garlic, basil, e.v.o.o., colossal crabmeat, & toasted breadcrumbs	30	HANDMADE SPINACH FETTUCCINE pistachio spinach pesto, guanciale, burrata cheese	26
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.