



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel
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			
GRILLED ARTICHOKEs arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette	13	PEACOCK ORANGE DEW MELON & PROSCIUTTO burrata Mozzarella, basil, mint & wildflower honey	13	
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	14	MIKEY'S HOT HONEY WINGS	½ dz 12	dz 24
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	p i z z a		
<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>		HEIRLOOM CHERRY TOMATO PIE Garlic Cream, Parmigiano Reggiano, & Fior di Latte Mozzarella	19	
		POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	19	
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	
SPICY CRISPY CHICKEN SANDWICH cole slaw, tomato jam, dill pickle, french fries	19	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	17	
PROSCIUTTO DI PARMA & BURRATA SANDWICH pesto, arugula, & local tomatoes	18	add meatballs \$4 add prosciutto \$2		
e n t r é e s				
CLASSIC CHICKEN PARMIGIANA served with a house salad	24	PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	19	
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	24	CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	18	
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	24	STADIUM PIE organic tomatoes, mozzarella, Grana Padano	17	
MUSTARD BBQ GLAZED SALMON* corn ragu, green zucchini	27	<i>Gluten Free Crust Available (\$4.50) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-</i>		
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	20	
		with sausage 25 with chicken 25 with shrimp 28		
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	
MY MOM'S SPAGHETTI CARBONARA soft onion, English peas, guanciale, & cage free egg yolk	26	HANDMADE FETTUCINI ALLA TUSCANA Sausage and beef tomato ragu, pecorino sardo, stracciatella mozzarella	27	
LINGUINE & CRAB heirloom cherry tomatoes, toasted garlic, basil, e.v.o.o., colossal crabmeat, & toasted breadcrumbs	30	ZITI ALLA NORMA local fresh tomato sauce, basil, roasted eggplant, ricotta salata, fresh mozzarella	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.