

Instagram 	@restaurantbriccowh @chef_billy_grantiii		R E S T A U R A N T BRICCO ANTIPASTI		billygrant.com	
Antipasti						
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO) Meat: Prosciutto, spicy soppressata & truffle catatrtrini Cheese: Sottocenere al Tartufo(truffle, cow’s milk), Melinda Mae(soft cow’s milk) & Womanchego (semi soft cow’s milk)			25	PEPPERED BEEF CARPACCIO Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon		15
FRIED RHODE ISLAND CALAMARI Cherry peppers, Calabrian chili aioli, spicy tomato sauce			17	OCTOPUS “CARPACCIO” Green olive vinaigrette & smoked paprika		17
TOMATO & MOZZARELLA ARANCINI Spicy tomato sauce & arugula			12	WHIPPED RICOTTA Filone toast, local honey, sea salt		14
GRILLED ARTICHOKEs Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette			13	PROSCIUTTO PIZZETTA Stracciatella Mozzarella, Prosciutto Di Parma, arugula		16
MY AUNT JOSIE’S MEATBALLS Stracciatella mozzarella, sugo napoletano			15	HEIRLOOM TOMATOES & BURRATA Chianti wine vinaigrette & 8-year-aged balsamic vinegar		16
MIKEY’S HOT HONEY WINGS			½ dz/12 dz/24	SMOKED SALMON PIZZETTA Crème fraiche, caper, red onions, arugula		21
SOUP OF THE DAY Chicken, kale & garbanzo bean			9			
Salads						
TOSCANO SALAD Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette			14	BOSTON BIBB SALAD Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette		13
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD Green apples, frisée salad & cider vinaigrette			14	CAESAR SALAD Romaine, radicchio, garlic croutons & Parmigiano Reggiano		13
CHOPPED KALE SALAD Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing			13	BABY LETTUCES Shaved celery, radishes & white balsamic vinaigrette		11
add chicken 10 • add wild shrimp 10 • add salmon 17 • add meatball 5 • add hanger steak 20						
Pasta			Pizza			
LEMON, RICOTTA & PROSCIUTTO COTTO RAVIOLI Parmesan broth & VT grass-fed butter			23	BIANCO PIE Ricotta, goat cheese, garlic cream, parm, red onion, pistachio & truffle honey		20
MY MOM’S SPAGHETTI CARBONARA Guanciale, peas, soft onions, cage free egg, cracked pepper & Parmigiano Reggiano			25	SHRIMP SCAMPI PIE Lemon, capers, chili, garlic, mozzarella & Grana Padano		22
FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB) Pomodoro sauce, heirloom cherry tomatoes, basil, whipped burrata, Parmagiano Reggiano			26	MARGHERITA PIE Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil		17
TROFIE ALLA PORTOFINO Sauteed shrimp, spinach pistachio basil pesto, taggiasca olives, & toasted breadcrumbs			28	HEIRLOOM CHERRY TOMATO PIE Basil, e.v.o.o., Parmigiano Reggiano, Fior di Latte Mozzarella		19
WOOD OVEN BAKED RIGATONI Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella			26	PEPPERONI PIE Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano		19
HOUSE-MADE RICOTTA GNOCCHI Ragu of braised veal, rich brodo, fresh peas & truffle pecorino			27	FIG JAM PIE Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula		19
RUSTICHELLA RIGATONI BOLOGNESE Classic meat sauce, ricotta & grated nutmeg			25	WILD MUSHROOM PIE Fresh mozzarella, Grana Padano, fontina & truffle paste		20
PENNE ALLA VODKA Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano add chicken or sausage \$5 add shrimp \$8			20	SPICY SOPPRESSATA PIE Fresh mozzarella, spicy Calabrian honey & Njuda pork		19
SQUID INK CAVATELLI Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork			28	THREE PIGS PIE Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey		20
ORECCHIETTE ALLA SCARPARIELLO Ragu of braised chicken, sweet Italian sausage, tomato, peppers & Stracciatella Mozzarella			28			
Gluten-Free Crust (\$6)						
Main Plates			Main Plates			
CLAM ROLL Tartar sauce & Old Bay fries			19	HANGER STEAK SALAD* Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto		31
BRICCO BURGER* All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle			19	MUSTARD BBQ GLAZED ORGANIC SALMON* Baggott Farm’s cream-less creamed corn & native zucchini		27
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP Crispy bacon, spicy aioli & chopped kale substitute shrimp add \$3			18	CLASSIC CHICKEN PARMIGIANA Served with a house salad		24
CHICKEN CUTLET SANDWICH Heirloom tomatoes, basil, Fior Di Latte mozzarella, Prosciutto Di Parma & pistachio pesto			19	CHICKEN MILANESE Italian greens, pepperonata & lemon butter sauce		24
Billy Grant • Chef/Owner Oscar Soriano • Sous Chef Keith Rocheleau • General Manager Annette Wilkinson • 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						