



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

p r i m o		
SOUP OF THE DAY: Chicken, Farro, & Vegetable	\$10	PROSCIUTTO DI PARMA \$18
GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$13	gem lettuce, Chianti wine vinaigrette, Castelvetro olives D.O.P. prosciutto di parma, buffalo mozzarella
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14	ARTISINAL CHEESES & SALUMI (FOR TWO) \$25
MY AUNT JOSIE'S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15	Truffle Pecorino (IT), Melinda Mae (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatore (CA)
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	ROASTED PROSCIUTTO WRAPPED DATES \$13
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17	BEEF CARPACCIO \$18
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14	pickled mushrooms, fried capers, arugula, lemon
RAW BRUSSEL SPROUT & BURRATA SALAD Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino, Prosciutto di Parma. lemon. e.v.o.o.	\$15	MIKEY'S HOT HONEY WINGS ½ dz \$12 dz \$24
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
		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 \$21
		sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices
e n t r é e s		
PORCINI DUSTED DAY BOAT SCALLOPS raw brussel sprout apple salad, mushroom farrotto, brown butter butternut squash puree	\$38	SMOKED SALMON PIZZETTA \$23
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce	\$30	Crème Fraiche, capers, red onions and arugula
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$27	SHRIMP SCAMPI PIE \$23
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29	capers, garlic oil, mozzarella & lemon butter sauce
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$26	FIG PIE \$19
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie's sauce	\$28	fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula
CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, broccoli rabe, cipollini onions, red wine jus	\$56	OUR BIANCO PIE \$20
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29	ricotta, goat cheese, red onion, pistachio, truffle honey
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade Italian mixed greens	\$39	WILD MUSHROOM PIE \$20
HERB PANKO CRUSTED COD pan seared brussel sprouts, cauliflower puree, pine nuts & salsa verde	\$38	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 \$20
		organic tomatoes, mozzarella, red onion, fresh oregano
		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.