



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 ARTICHOKEs 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
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 <i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>
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 brussels 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 Fraîche, 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 padano, 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 brussels 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
<i>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.</i> <i>*These items are cooked to order and may be served raw or undercooked.</i> <i>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.</i>		
<i>Gluten Free Crust Available (\$6.00)</i> <i>Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients</i>		