



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

SOUP OF THE DAY: Chicken, Farro, & Vegetables	\$10
GRILLED ARTICHOKEs crushed hazelnuts, balsamic, shaved Grana Padano	\$13
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14
MY AUNT JOSIE’S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14
MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24

pasta

PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	\$22
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$30
MY MOM’S SPAGHETTI CARBONARA Soft onions, English peas, guanciale & cage free egg yolk	\$26
CAVATELLI ALLA NAPOLETANA braised pork sugo, sweet sausage, tomato, Grana Parm	\$30
TROFFIE MUSHROOM ALFREDO Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino	\$27
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RUSTICHELLA RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, fresh peas, & truffle pecorino	\$28
HANDMADE SPINACH FETTUCCINE pistachio spinach basil pesto, guanciale, Grana parm, burrata mozzarella	\$29
SWEET POTATO RAVIOLI sage brown butter sauce, toasted hazelnuts, fig balsamic glaze	\$27

entrées

PORCINI DUSTED DAY BOAT SCALLOPS raw brussel sprout apple salad, mushroom farrotto, brown butter butternut squash puree	\$38
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce	\$30
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$27
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$26
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$28
CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, broccoli rabe, cipollini onions, red wine jus	\$56
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade Italian mixed greens	\$39
HERB PANKO CRUSTED COD pan seared brussel sprouts, cauliflower puree, pine nuts & salsa verde	\$38
PORCINI DUSTED HANGER STEAK Salsa Verde, braised spinach and glazed sweet potatoes	\$40

PROSCIUTTO DI PARMA gem lettuce, Chianti wine vinaigrette, Castelvetro olives D.O.P prosciutto di parma, buffalo mozzarella	\$18
ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Melinda Mae (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	\$25
ROASTED PROSCIUTTO WRAPPED DATES gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	\$13
BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
RAW BRUSSEL SPROUT & BURRATA SALAD Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino, Prosciutto di Parma, lemon, e.v.o.o.	\$15

insalata

BOSTON BIBB SALAD red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$13
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$14
CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$13
BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$12
KALE SALAD red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	\$14
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette <i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	\$14

brick oven pizza

POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$21
SMOKED SALMON PIZZETTA Crème Fraiche, capers, red onions and arugula	\$23
SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce	\$23
FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	\$19
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$20
WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
MARGHERITA PIE organic tomatoes, Fior di Latte mozzarella, basil add meatballs \$4 add prosciutto \$2	\$17
PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$20
CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	\$18

*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.*