



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

SOUP OF THE DAY: Butternut Squash Bisque	\$10	RAW BRUSSEL SPROUT & BURRATA SALAD	\$15
GRILLED ARTICHOKE crushed hazelnuts, fig balsamic glaze, shaved Grana Padano	\$13	Burrata mozzarella, toasted Marcona almonds, D.O.P. Prosciutto di Parma, lemon, e.v.o.o. & Pecorino Sardo	
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14	PROSCIUTTO DI PARMA	\$18
MY AUNT JOSIE'S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15	gem lettuce, Chianti wine vinaigrette, Castelvetro olives	
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	D.O.P. prosciutto di Parma, buffalo mozzarella	
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17	Truffle Pecorino (IT), Melinda Mae (CT)	
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14	Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
CRISPY SPICED GLAZED PORK BELLY Apple salad, candied walnuts	\$16	ROASTED PROSCIUTTO WRAPPED DATES	\$13
		gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	
		BEEF CARPACCIO	\$18
		pickled mushrooms, fried capers, arugula, lemon	
		MIKEY'S HOT HONEY WINGS	
		½ dz \$12 dz \$24	

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
CT GROWN BEEFSTEAK TOMATO & BURRATA SALAD Little gem lettuce, Chianti wine vinaigrette & 8-year-aged balsamic-vinegar	\$16
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	\$14
<i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*</i>	

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	\$20
CAPRICCIOSA PIE organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	\$19
SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce	\$22
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	\$17
add meatballs \$4 add prosciutto \$2	
PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$19
HEIRLOOM CHERRY TOMATO PIE Garlic Cream, Parmigiano Reggiano, Fior di Latte Mozzarella	\$19
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*

pasta

PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano	\$22
<i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	
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	\$28
BUCCATINI ALLA NORMA Local fresh tomato sauce, basil, eggplant, ricotta salata, fresh mozzarella	\$26
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27
SWEET POTATO RAVIOLI Sage brown butter sauce, toasted hazelnuts, fig balsamic glaze	\$27
LINGUINE & COLLOSAL CRAB Heirloom cherry tomatoes, toasted garlic, basil, e.v.o.o., colossal crabmeat, toasted breadcrumbs	\$30
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

entrées

PORCINI DUSTED DAY BOAT SCALLOPS Wild mushroom and butternut squash farro, brown butter butternut squash puree	\$38
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce	\$29
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$26
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 charred brussel sprouts, cauliflower puree, pinenut salsa verde	\$38

*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.*