



@restaurantbriccowh
chef_billy_granti



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We appreciate you dining with us this evening; we will do everything necessary to keep everyone safe.
We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25
Meat: Prosciutto di Parma, spicy salami & hot soppressata Cheese: Sottocenere al Tartufo (truffle cow’s milk cheese), Melinda Mae (soft cow’s milk cheese), Womanchego (semi soft cow’s milk cheese)	
RED CORN FARM MIXED HEIRLOOM CHERRY TOMATO SALAD	14
Fior Di Latte Mozzarella, red wine vinaigrette, golden raisins, cucumber & basil filone croutons	
GRILLED ARTICHOKEs	13
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
OCTOPUS “CARPACCIO”	17
Green olive vinaigrette & smoked paprika	
WHIPPED RICOTTA	14
Toasted filone bread, herbs, e.v.o.o. & honey	
SPICE GLAZED CRISPY PORK BELLY	16
Apple fennel salad	
GRILLED PORTUGUESE OCTOPUS	18
Spicy chickpea puree, gigante beans, celery, red wine vinaigrette & smoked paprika	
ROASTED PROSCIUTTO WRAPPED DATES	14
Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	
RAW BRUSSEL SPROUT & BURRATA SALAD	15
Burrata mozzarella, toasted Marcona almonds, D.O.P. Prosciutto di Parma, lemon, e.v.o.o. & Pecorino Sardo	
FRIED RHODE ISLAND CALAMARI	17
Cherry peppers, spicy aioli & arrabiata sauce	
PEPPERED BEEF CARPACCIO	17
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
MY AUNT JOSIE’S MEATBALLS	15
Stracciatella Mozzarella & sugo napoletano	
MIKEY’S HOT HONEY WINGS	½ dz 12, dz 24
SOUP OF THE DAY	8
Creamy tomato soup, croutons	

salads

BOSTON BIBB	13
Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	
TOSCANO SALAD	14
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	
BABY LETTUCES	11
Shaved celery, radishes & white balsamic vinaigrette	

*ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 17 *MEATBALL 5* HANGER STEAK 22*

Pasta

FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB)	26
Pomodoro sauce, basil, whipped burrata, Parmagiano Reggiano	
LINGUINI & CLAMS	30
Fresh shucked clams, garlic, chili flakes, parsley, breadcrumbs	
SWEET POTATO RAVIOLI	25
Sage brown butter, crushed hazelnuts, Grana Padano & fig vin cotto	
HOUSE-MADE SQUID INK CAVATELLI	30
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives	
CACIO E PEPE RAVIOLI ALLA SORRENTINA	24
Red Corn Farm fresh cherry tomato sauce, Pecorino Fiore Sardo D.O.P, eight-year aged balsamic vinegar & basil	
HOUSE MADE FETTUCINE	27
Braised lamb ragu, rich brodo & Pecorino Fiore Sardo D.O.P.	
HOUSE-MADE RICOTTA GNOCCHI	28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
PENNE ALLA VODKA	22
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano <i>with chicken or sausage \$27 with wild shrimp \$30</i>	
WOOD OVEN BAKED RIGATONI	27
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	27
Classic meat sauce, fresh ricotta & grated nutmeg	

Neapolitan style Wood oven pizza

OUR BIANCO PIE (A Bricco Classic)	20
Ricotta, goat cheese, garlic cream, parmigiano, red onions, pistachios & truffle honey	
SHRIMP SCAMPI PIE	23
Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
SPICY SOPPRESSATA WHITE PIE	20
Fresh mozzarella, Grana Padano, hot honey & nduja pork	
WILD MUSHROOM PIE	20
Fresh mozzarella, Grana Padano, fontina & truffle paste	
STADIUM PIE	17
Fresh mozzarella & Grana Padano	
MARGHERITA PIE	17
Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
<i>*ADD PROSCIUTTO DI PARMA \$4*</i>	
PEPPERONI PIE	20
Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
THREE PIGS PIE	21
Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
FIG JAM PIE	19
Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
SMOKED SALMON PIZZETTA	23
Crème fraiche, capers, red onions & arugula	
PROSCUITTO PIZZETTA	16
Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	

Gluten-Free Crust (\$6)

main plates

WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Apples, frisée salad & cider vinaigrette	
CHOPPED KALE	13
Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
CAESAR SALAD	13
Romaine, radicchio, Grana Padano & garlic croutons	
WOOD OVEN FIRED TUSCAN PORK RIBS	36
Rosemary honey glaze, salsa verde, pineapple chutney, roasted potato & green beans	
MUSTARD BBQ CEDAR PLANKED SALMON*	30
Potato puree, native green beans & beet puree	
FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Potato cake, green olive tapenade & Italian mixed greens	
PAN ROASTED BRANZINO	38
Eggplant puree, salsa verde & sauteed spinach, taggiasca olives	
PORCINI DUSTED DAY BOAT SCALLOPS	38
Raw Brussels sprout apple salad, mushroom farrotto, brown butter butternut squash puree & bacon onion au jus	
OUR CHICKEN PARMIGIANA	28
Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
CHICKEN MILANESE	27
Italian greens, pepperonata & lemon butter sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Heirloom American polenta, roasted broccoli, salsa verde & au jus	
PORK CHOP MILANESE	29
Italian greens, pepperonata & lemon butter sauce	
USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*	56
Potato puree, garlic sauteed spinach & bacon braised cipollini onion	