



@restaurantbriccowh
@chef_billy_grantiii



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We appreciate you dining with us this evening.

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, truffle cacciatorini & 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)	
GRILLED ARTICHOKEs	13
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
WHIPPED RICOTTA	14
Toasted filone bread, herbs, e.v.o.o. & honey	
OCTOPUS “CARPACCIO”	17
Green olive vinaigrette & smoked paprika	
SPICE HONEY GLAZED CRISPY PORK BELLY	16
Apple fennel-arugula salad, pumpkin seeds, golden raisins & lentil vinaigrette	
BUTTERNUT SQUASH & SHORT RIB ARANCINI	16
GRILLED PORTUGUESE OCTOPUS	18
Spicy chickpea purée, gigante beans, celery, red wine vinaigrette & smoked paprika	
ROASTED PROSCIUTTO WRAPPED DATES	14
Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	
BURRATA MOZZARELLA	15
Gem lettuce, Chianti wine vinaigrette, Castelvetrano olives & D.O.P. Prosciutto di Parma	
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	

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
Shredded 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	
PROSCIUTTO PIZZETTA	16
Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
PUMPKIN SUGO PIZZETTA	17
Roasted pumpkin sauce, guanciale, Pecorino Fiore Sardo D.O.P. & Grana Padano	
<i>Gluten-Free Crust (\$6)</i>	

salads

RAW SHAVED BRUSSEL SALAD	13
Toasted almonds, dried cranberries, pumpkin seeds, e.v.o.o., lemon & truffle pecorino	
TOSCANO SALAD	14
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	
CAESAR SALAD	13
Romaine, radicchio, Grana Padano & garlic croutons	
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	
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	
MY MOM’S SPAGHETTI CARBONARA	27
Guanciale, peas, soft onions, cage free egg, cracked pepper & Parmigiano Reggiano	
HOUSE-MADE RICOTTA GNOCCHI	28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
TROFIE TRUFFLED MUSHROOM ALFREDO	26
Pancetta, mushrooms, cream, truffle pecorino & toasted breadcrumbs	
SARDINIAN GNOCCHETTI	30
Ragu of braised lamb, rich brodo, Stracciatella Mozzarella, Pecorino Fiore Sardo D.O.P. & cocoa powder dusting	
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	

main plates

OUR EGGPLANT PARMIGIANA	25
Wood oven baked & arugula salad	
MUSTARD BBQ CEDAR PLANKED SALMON*	30
Potato puree, native green beans & beet purée	
FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Potato cake, green olive tapenade & Italian mixed greens	
PAN ROASTED BRANZINO	38
Spaghetti squash, romesco, & almond salsa verde	
PORCINI DUSTED DAY BOAT SCALLOPS	38
Cauliflower gratinée, pine nut raisin salsa verde, bacon onion au jus & brussels sprout apple garnish	
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 purée, garlic sauteed spinach, caramelized onion puree & red wine au jus	