



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

WHIPPED RICOTTA (to share) local honey, sea salt, herbs, grilled Pugliese bread	14	MY AUNT JOSIE'S MEATBALLS stracciatella, breadcrumbs, EVOO	15
OCTOPUS CARPACCIO* green olive vinaigrette, sea salt, arugula	17	PROSCIUTTO DI PARMA buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives	18
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce, cherry peppers	17	ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Melinda Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	25
BEEF CARPACCIO* pickled mushrooms, fried capers, arugula & lemon	18	MIKEY'S HOT HONEY WINGS ½ dz \$12 dz \$24	
GRILLED ARTICHOKEs arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette	13	ROASTED PROSCIUTTO WRAPPED DATES gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	14
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	14		

salads

BRICCO GREENS fennel, celery, heirloom radish & white balsamic vinaigrette	12	CAESAR SALAD romaine, radicchio, croutons & shaved Parmigiano	13
TOSCANO SALAD fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette	14	KALE SALAD bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette	14
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette	14	BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	13
RAW BRUSSEL SPROUT & BURRATA SALAD Burrata mozzarella, toasted Marcona almonds, D.O.P. Prosciutto di Parma, lemon, e.v.o.o. & Truffle Pecorino	15		

**Add grilled chicken \$9 *Add grilled shrimp \$12
*Add grilled hanger steak \$22 *Add honey mustard
bbq glazed salmon \$16 *Add our meatballs \$9*

sandwiches

JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli, chopped kale	19	POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	19
ITALIAN COLD CUT COMBO GRINDER mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	19	THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	20
WARM TURKEY BLT SANDWICH Calabrian chili & pesto aioli, gem lettuce toasted house made focaccia bread	19	SHRIMP SCAMPI PIE capers, garlic oil, mozzarella, lemon butter sauce	22
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	19	SMOKED SALMON PIZZETTA Crème Fraiche, capers, red onions and arugula	23
SPICY CRISPY CHICKEN SANDWICH cole slaw, tomato jam, dill pickle, french fries	19	FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	19
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	19	OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	20
LOBSTER GRILLED CHEESE SANDWICH chunked lobster, havarti, french fries, Italian greens	30	BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta	20
PROSCIUTTO DI PARMA & BURRATA SANDWICH pesto, arugula, & local tomatoes	19	WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	20

entrées

CLASSIC CHICKEN PARMIGIANA served with a house salad	24	MARGHERITA PIE organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2	17
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	24	PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	19
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	24	CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	18
MUSTARD BBQ GLAZED SALMON* black lentils, broccoli rabe	27	STADIUM PIE organic tomatoes, mozzarella, Grana Padano	17
HANGER STEAK SALAD* romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	31	Gluten Free Crust Available (\$4.50) <i>Our Gluten Free Crust is 100% Vegan and</i>	

pasta

RUSTICHELLA RIGATONI D'ABRUZZO bolognese sauce, fresh ricotta, grated nutmeg	25	PENNE ALLA VODKA sundried tomatoes, basil, cream, and Grana Padano with sausage 25 with chicken 25 with shrimp 28	20
SWEET POTATO RAVIOLI sage brown butter sauce, toasted hazelnuts, fig balsamic glaze	27	SQUID INK CAVATELLI calamari, shrimp, scungilli, arrabbiata, green olives, njuda pork	28
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	27	BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	26
MY MOM'S SPAGHETTI CARBONARA soft onion, English peas, guanciale, & cage free egg yolk	26	TROFFIE MUSHROOM ALFREDO seacoast mushrooms, pancetta, truffle alfredo, Truffle pecorino	27
HOMEMADE PARPADELLE ALLA TUSCANA tuscan ragu of beef and pork & Stracciatella Mozzarella	26	HANDMADE SPINACH FETTUCCINE pistachio spinach pesto, guanciale, burrata cheese	27

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.