

Instagram 	@restaurantbriccowh @chef_billy_grantiii		R E S T A U R A N T BRICCO XXXXXXXXXXXXXXXXXXXX		billygrant.com	
A n t i p a s t i						
ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)		25	PEPPERED BEEF CARPACCIO		15	
Meat: Prosciutto, spicy soppressata & truffle catatrini			Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon			
Cheese: Sottocenere al Tartufo(truffle, cow’s milk), Melinda Mae(soft cow’s milk) & Womanchego (semi soft cow’s milk)			OCTOPUS “CARPACCIO”		17	
FRIED RHODE ISLAND CALAMARI		17	Green olive vinaigrette & smoked paprika			
Cherry peppers, Calabrian chili aioli, spicy tomato sauce			WHIPPED RICOTTA		14	
ROASTED PROSCIUTTO WRAPPED DATES		14	Filone toast, local honey, sea salt			
Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad			PROSCIUTTO PIZZETTA		16	
GRILLED ARTICHOKEs		13	Stracciatella Mozzarella, Prosciutto Di Parma, arugula			
Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette			SMOKED SALMON PIZZETTA		21	
MY AUNT JOSIE’S MEATBALLS		15	Crème fraiche, caper, red onions, arugula			
Stracciatella mozzarella, sugo napoletano			RAW BRUSSEL SPROUT & BURRATA SALAD		15	
MIKEY’S HOT HONEY WINGS		½ dz/12 dz/24	Burrata mozzarella, toasted Marcona almonds, D.O.P. Prosciutto di Parma, lemon, e.v.o.o. & Pecorino Sardo			
SOUP OF THE DAY		8				
Creamy tomato soup, croutons						
S a l a d s						
TOSCANO SALAD		14	BOSTON BIBB SALAD		13	
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette			Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette			
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD		14	CAESAR SALAD		13	
Green apples, frisée salad & cider vinaigrette			Romaine, radicchio, garlic croutons & Parmigiano Reggiano			
CHOPPED KALE SALAD		13	BABY LETTUCES		11	
Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing			Shaved celery, radishes & white balsamic vinaigrette			
add chicken 10 • add wild shrimp 10 • add salmon 17 • add meatball 5 • add hanger steak 20						
P a s t a			P i z z a			
FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB)		26	BIANCO PIE		20	
Pomodoro sauce, heirloom cherry tomatoes, basil, whipped burrata, Parmagiano Reggiano			Ricotta, goat cheese, garlic cream, parm, red onion, pistachio & truffle honey			
CACIO E PEPE RAVIOLI ALLA SORRENTINA		23	SHRIMP SCAMPI PIE		22	
Red Corn Farm fresh cherry tomato sauce, Pecorino Fiore Sardo D.O.P & fresh basil			Lemon, capers, chili, garlic, mozzarella & Grana Padano			
WOOD OVEN BAKED RIGATONI		26	STADIUM PIE		17	
Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella			Fresh mozzarella & Grana Padano			
HOUSE-MADE RICOTTA GNOCCHI		27	MARGHERITA PIE		17	
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino			Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil			
RUSTICHELLA RIGATONI BOLOGNESE		25	PEPPERONI PIE		19	
Classic meat sauce, ricotta & grated nutmeg			Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano			
PENNE ALLA VODKA		20	FIG JAM PIE		19	
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano			Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula			
add chicken or sausage \$5 add shrimp \$8			WILD MUSHROOM PIE		20	
			Fresh mozzarella, Grana Padano, fontina & truffle paste			
SQUID INK CAVATELLI		28	SPICY SOPPRESSATA PIE		19	
Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork			Fresh mozzarella, spicy Calabrian honey & Njuda pork			
HOUSE-MADE FETTUCCINE		27	THREE PIGS PIE		20	
Braised lamb ragu, rich brodo, & Pecorino Sardo			Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey			
Gluten-Free Crust (\$6)						
M a i n P l a t e s			M a i n P l a t e s			
BRICCO BURGER*		19	HANGER STEAK SALAD*		31	
All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle			Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto			
MY DAD’S ROMAN BURGER		19	MUSTARD BBQ GLAZED ORGANIC SALMON*		27	
Cubanella peppers, sugo napoletano, mozzarella cheese			Black lentils & green beans			
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP		18	CLASSIC CHICKEN PARMIGIANA		24	
Crispy bacon, spicy aioli & chopped kale			Served with a house salad			
substitute shrimp add \$3			CHICKEN MILANESE		24	
CHICKEN CUTLET SANDWICH		19	Italian greens, pepperonata & lemon butter sauce			
Farm tomatoes, basil, Fior Di Latte mozzarella, Prosciutto Di Parma & sundried pesto						
Billy Grant • Chef/Owner Oscar Soriano • Sous Chef						
Keith Rocheleau • General Manager Annette Wilkinson • Manager						
Please inform your server if there are any food allergies as some of our dishes may contain food allergens. More info. available upon request						
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness						