

Instagram 	@restaurantbriccowh @chef_billy_grantiii	R E S T A U R A N T BRICCO ANTIPASTI	billygrant.com			
Antipasti						
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),			OCTOPUS “CARPACCIO”	17		
Melinda Mae(soft cow’s milk) & Womanchego (semi soft cow’s milk)			Green olive vinaigrette & smoked paprika			
FRIED RHODE ISLAND CALAMARI		17	WHIPPED RICOTTA	14		
Cherry peppers, Calabrian chili aioli, spicy tomato sauce			Filone toast, local honey, sea salt			
ROASTED PROSCIUTTO WRAPPED DATES		14	PROSCIUTTO PIZZETTA	16		
Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad			Stracciatella Mozzarella, Prosciutto Di Parma, arugula & hot honey			
GRILLED ARTICHOKE		13	SMOKED SALMON PIZZETTA	21		
Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette			Crème fraiche, caper, red onions, arugula			
MY AUNT JOSIE’S MEATBALLS		15	PUMPKIN SUGO PIZZETTA	15		
Stracciatella mozzarella, sugo napoletano			Roasted pumpkin sauce, guanciale, Pecorino Fiore Sardo D.O.P. & Grana Padano			
MIKEY’S HOT HONEY WINGS		½ dz/12 dz/24	BURRATA MOZZARELLA	15		
SOUP OF THE DAY		8	Gem lettuce, Chianti wine vinaigrette, Castelvetrano olives & D.O.P. Prosciutto di Parma			
Creamy tomato soup, croutons						
Salads						
RAW SHAVED BRUSSEL SALAD		13	BOSTON BIBB SALAD	13		
Toasted almonds, dried cranberries, pumpkin seeds, e.v.o.o., lemon & truffle pecorino			Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette			
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD		14	TOSCANO SALAD	14		
Green apples, frisée salad & cider vinaigrette			Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette			
BABY LETTUCES		11	CHOPPED KALE SALAD	13		
Shaved celery, radishes & white balsamic vinaigrette			Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing			
CAESAR SALAD		13				
Romaine, radicchio, garlic croutons & Parmigiano Reggiano						
			add chicken 10 • add wild shrimp 10 • add salmon 17 • add meatball 5 • add hanger steak 20			
Pasta			Pizza			
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			
SWEET POTATO RAVIOLI		25	SHRIMP SCAMPI PIE	22		
Sage brown butter, crushed hazelnuts, Grana Padano & fig vin cotto			Lemon, capers, chili, garlic, mozzarella & Grana Padano			
TROFIE TRUFFLED MUSHROOM ALFREDO		26	STADIUM PIE	17		
Pancetta, mushrooms, cream, truffle pecorino & toasted breadcrumbs			Shredded mozzarella & Grana Padano			
MY MOM’S SPAGHETTI CARBONARA		27	MARGHERITA PIE	17		
Guanciale, peas, soft onions, cage free egg, cracked pepper & Parmigiano Reggiano			Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil			
SQUID INK CAVATELLI		28	PEPPERONI PIE	19		
Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork			Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano			
WOOD OVEN BAKED RIGATONI		26	FIG JAM PIE	19		
Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella			Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula			
RUSTICHELLA RIGATONI BOLOGNESE		25	WILD MUSHROOM PIE	20		
Classic meat sauce, ricotta & grated nutmeg			Fresh mozzarella, Grana Padano, fontina & truffle paste			
PENNE ALLA VODKA		20	SPICY SOPPRESSATA PIE	19		
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano			Fresh mozzarella, spicy Calabrian honey & Njuda pork			
add chicken or sausage \$5 add shrimp \$8						
SARDINIAN GNOCCHETTI		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			
HOUSE-MADE RICOTTA GNOCCHI		27				
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino						
			Gluten-Free Crust (\$6)			
Main Plates						
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			
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP		19	MUSTARD BBQ GLAZED ORGANIC SALMON*	27		
Crispy bacon, spicy aioli & chopped kale			Black lentil vinaigrette & green beans			
substitute shrimp add \$3						
TUNA MELT SANDWICH		17	CLASSIC CHICKEN PARMIGIANA	24		
Fresh poached tuna, provolone, tomato			Served with a house salad			
CHICKEN CUTLET SANDWICH		19	CHICKEN MILANESE	24		
Farm tomatoes, basil, Fior Di Latte mozzarella, Prosciutto Di Parma & basil pesto			Italian greens, pepperonata & lemon butter sauce			
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						