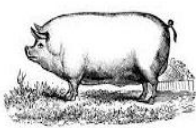


HOLIDAY BONUS CARD GIVEAWAY

\$20 Bonus Card with Every \$100 Gift Card

bricco trattoria



Chef/Owner

Billy Grant

Chefs

Daniel Soriano

Ivan Soriano

p r i m o				
SOUP OF THE DAY: New England Clam Chowder		\$10	PROSCIUTTO DI PARMA	\$18
GRILLED ARTICHOKES		\$13	gem lettuce, Chianti wine vinaigrette, Castelvetrano olives	
crushed hazelnuts, balsamic, shaved Grana Padano			D.O.P prosciutto di Parma, buffalo mozzarella	
CHARRED BRUSSEL SPROUTS		\$14	ARTISINAL CHEESES & SALUMI (FOR TWO)	
spiced glaze, mortadella, toasted almonds			Truffle Pecorino (IT), Melinda Mae (CT)	
WHIPPED RICOTTA (TO SHARE)		\$14	Asher Blue (GA), Prosciutto Di Parma (IT),	
local honey, sea salt, grilled Pugliese bread			Hot Soppressata (CA), Truffle Cacciatorini (CA)	
MY AUNT JOSIE'S MEATBALLS		\$15	ROASTED PROSCIUTTO WRAPPED DATES	
stracciatella mozzarella, toasted breadcrumbs, EVOO			\$13	
*OCTOPUS CARPACCIO		\$17	gorgonzola cheese, toasted pumpkin seeds,	
green olive vinaigrette, lemon, smoked paprika, arugula			raw brussels sprout salad	
GRILLED PORTUGUESE OCTOPUS		\$18	BEEF CARPACCIO	
spicy chickpea puree, gigante beans, celery, red wine vinaigrette,			pickled mushrooms, fried capers, arugula, lemon	
smoked paprika				
FRESH RHODE ISLAND FRIED CALAMARI		\$17	RAW BRUSSEL SPROUT & BURRATA SALAD	
sriracha aioli, cherry peppers, arrabbiata sauce			\$16	
TOMATO MOZZARELLA ARANCINI		\$14	Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino,	
arrabbiata sauce, shaved Grana Padano, arugula			Prosciutto di Parma, lemon, e.v.o.o.	
				i n s a l a t a
MIKEY'S HOT HONEY WINGS		½ dz \$12	BOSTON BIBB SALAD	
		dz \$24	\$13	
p a s t a				red onion, cucumber, sundried tomatoes, pine nuts,
PENNE ALLA VODKA		\$22	gorgonzola, lemon vinaigrette	
sundried tomatoes, basil, cream, Grana Padano			APPLE & ARUGULA SALAD	
add sausage \$27 add chicken \$27 add shrimp \$30			\$14	
HANDMADE SQUID INK CAVATELLI		\$30	shaved fennel, frisee, warm pistachio goat cheese,	
shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata			cider vinaigrette	
MY MOM'S SPAGHETTI CARBONARA		\$26	CAESAR SALAD	
soft onions, English peas, guanciale & cage free egg yolk			\$13	
HOUSE MADE PAPPARDELLE ALLA TOSCANA		\$28	BABY LETTUCES	
sausage & beef ragu, red wine, stracciatella mozzarella & cocoa powder dusting			\$12	
TROFIE MUSHROOM ALFREDO		\$27	KALE SALAD	
Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino			\$14	
BAKED RIGATONI		\$27	TOSCANO SALAD	
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano			\$14	
RUSTICHELLA RIGATONI BOLOGNESE		\$27	bocconcini mozzarella, olives, tomatoes, artichokes,	
classic meat ragu, Grana parm, fresh ricotta, grated nutmeg			green beans, polenta croutons, balsamic vinaigrette	
OUR RICOTTA GNOCCHI		\$28	*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*	
braised veal ragu, rich brodo, fresh peas, & truffle pecorino				
HANDMADE SPINACH FETTUCCINE		\$29	b r i c k o v e n p i z z a	
pistachio spinach basil pesto, guanciale, Grana parm,			POTATO PIE	
burrata mozzarella			\$19	
SWEET POTATO RAVIOLI		\$27	caramelized onion, roasted potato, Grana Padano, fontina,	
sage brown butter sauce, toasted hazelnuts, fig balsamic glaze			stracciatella mozzarella	
e n t r é e s				THREE PIGS PIE
PORCINI DUSTED DAY BOAT SCALLOPS		\$38	\$21	
raw Brussel sprout apple salad, mushroom farrotto,			sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce,	
brown butter butternut squash puree			hot honey, house spices	
HONEY MUSTARD BBQ GLAZED SALMON*		\$30	SMOKED SALMON PIZZETTA	
green beans, leeks, potato puree, carrot sauce			\$23	
CRISPY CHICKEN MILANESE		\$27	Crème Fraiche, capers, red onions and arugula	
Italian greens, marinated red peppers, lemon butter sauce			SHRIMP SCAMPI PIE	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN		\$29	\$23	
potato puree, roasted broccoli, salsa verde			capers, garlic oil, mozzarella & lemon butter sauce	
CLASSIC EGGPLANT PARMESAN		\$26	FIG PIE	
grana parm, pecorino, arugula salad			\$19	
OUR CHICKEN PARMESAN		\$28	fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	
fresh mozzarella, house made cavatelli pasta, Aunt Josie's sauce			OUR BIANCO PIE	
CENTER CUT 12oz N.Y. SIRLOIN* PRIME		\$56	\$20	
potato puree, broccolini, cipollini onions, red wine jus			ricotta, goat cheese, red onion, pistachio, truffle honey	
PORK CHOP MILANESE		\$29	WILD MUSHROOM PIE	
marinated peppers, Italian greens & lemon butter sauce			\$20	
FENNEL & BLACK PEPPER ENCRUSTED TUNA		\$39	fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	
potato cake, green olive tapenade Italian mixed greens			BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	
HERB PANKO CRUSTED COD		\$38	\$20	
pan seared Brussel sprouts, cauliflower puree, pine nuts & salsa verde			chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
PORCINI DUSTED HANGER STEAK		\$40	MARGHERITA PIE	
salsa verde, braised spinach with pancetta and glazed sweet potatoes			\$17	
			organic tomatoes, Fior di Latte mozzarella, basil	
			add meatballs \$4 add prosciutto \$2	
			PEPPERONI PIE	
			\$20	
			organic tomatoes, mozzarella, red onion, fresh oregano	
			CACIO E PEPE AL TARTUFO PIE	
			\$18	
			truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O,	
			basil & black pepper	
				Gluten Free Crust Available (\$6.00)
				Our Gluten Free Crust is 100% Vegan and
				contains no soy, nuts or GMO ingredients

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.