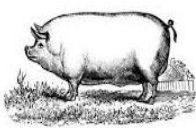


HOLIDAY BONUS CARD GIVEAWAY
\$20 Bonus Card with Every \$100 Gift Card

bricco trattoria



Chef/Owner
Billy Grant
Chefs
Daniel
Soriano
Ivan Soriano

primo

SOUP OF THE DAY: Ribollita	\$10	PROSCIUTTO DI PARMA	\$18
GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$13	gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P. prosciutto di Parma, buffalo mozzarella	
CHARRED BRUSSEL SPROUTS spiced glaze, mortadella, toasted almonds	\$14	ARTISANAL CHEESES & SALUMI (FOR TWO)	\$25
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14	Truffle Pecorino (IT), Melinda Mae (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	
MY AUNT JOSIE'S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15	ROASTED PROSCIUTTO WRAPPED DATES	\$13
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	BEEF CARPACCIO	\$18
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17	RAW BRUSSEL SPROUT & BURRATA SALAD	\$16
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14	Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino, Prosciutto di Parma, lemon, e.v.o.o., breadsticks	
MIKEY'S HOT HONEY WINGS ½ dz \$12	dz \$24	insalata	

insalata

BOSTON BIBB SALAD	\$13
red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
APPLE & ARUGULA SALAD	\$14
shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
CAESAR SALAD	\$13
romaine, radicchio, garlic croutons, Grana Padano	
BABY LETTUCES	\$12
shaved celery, fennel, radishes, white balsamic vinaigrette	
KALE SALAD	\$14
red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	
TOSCANO SALAD	\$14
bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	
*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$20*	

brick oven pizza



POTATO PIE	\$19
caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
THREE PIGS PIE	\$21
sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	

entrées

BRAISED POT ROAST roasted baby carrots, charred Brussel sprouts, sweet potato mash	\$39	SMOKED SALMON PIZZETTA Crème Fraiche, capers, red onions and arugula	\$23
PORCINI DUSTED DAY BOAT SCALLOPS raw Brussel sprout apple salad, mushroom farrotto, brown butter butternut squash puree	\$38	SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce	\$23
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce	\$30	FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	\$19
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$27	OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$20
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29	WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$26	BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$28	MARGHERITA PIE organic tomatoes, Fior di Latte mozzarella, basil	\$19
CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, broccolini, cipollini onions, red wine jus	\$56	add meatballs \$4 add prosciutto \$2	
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29	PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$20
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade Italian mixed greens	\$39	CACIO E PEPE AL TARTUFO PIE	\$19

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.*

Gluten Free Crust Available (\$6.00)
Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients