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billygrant.com

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO) Meat: Prosciutto, spicy soppressata & truffle catattrini Cheese: Sottocenere al Tartufo(truffle, cow’s milk), Melinda Mae(soft cow’s milk) & Womanchego (semi soft cow’s milk)	25	PEPPERED BEEF CARPACCIO Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	15
FRIED RHODE ISLAND CALAMARI Cherry peppers, Calabrian chili aioli, spicy tomato sauce	17	OCTOPUS “CARPACCIO” Green olive vinaigrette & smoked paprika	17
ROASTED PROSCIUTTO WRAPPED DATES Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	14	WHIPPED RICOTTA Filone toast, local honey, sea salt	14
GRILLED ARTICHOKE Crushed hazelnuts, shaved Grana Padano, lemon vinaigrette	13	PROSCIUTTO PIZZETTA Stracciatella Mozzarella, Prosciutto Di Parma, arugula & hot honey	16
MY AUNT JOSIE’S MEATBALLS Stracciatella mozzarella, sugo napoletano	15	SMOKED SALMON PIZZETTA Crème fraiche, caper, red onions, arugula	21
MIKEY’S HOT HONEY WINGS	½ dz/12 dz/24	PUMPKIN SUGO PIZZETTA Roasted pumpkin sauce, guanciale, Pecorino Fiore Sardo D.O.P. & Grana Padano	15
SOUP OF THE DAY Pastina/Italian Penicillin: pasta & vegetable brodo	9	BURRATA MOZZARELLA Gem lettuce, Chianti wine vinaigrette, Castelvetro olives & D.O.P. Prosciutto di Parma	15

Salads

RAW SHAVED BRUSSEL SALAD Toasted almonds, dried cranberries, pumpkin seeds, e.v.o.o., lemon & truffle pecorino	13	BOSTON BIBB SALAD Red onions, cucumber, sun dried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	13
WARM PISTACHIO CRUSTED GOAT CHEESE SALAD Green apples, frisée salad & cider vinaigrette	14	TOSCANO SALAD Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	14
BABY LETTUCES Shaved celery, radishes & white balsamic vinaigrette	11	CHOPPED KALE SALAD Focaccia croutons, bacon, cranberries, pumpkin seeds, red onion & creamy goat cheese dressing	13
CAESAR SALAD Romaine, radicchio, garlic croutons & Parmigiano Reggiano	13	add chicken 10 • add wild shrimp 10 • add salmon 17 • add meatball 5 • add hanger steak 20	

Pasta

FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB) Pomodoro sauce, basil, whipped burrata, Parmigiano Reggiano	26
SWEET POTATO RAVIOLI Sage brown butter, crushed hazelnuts, Grana Padano & fig vin cotto	25
SPINACH AND TUSCAN KALE RAVIOLI Grass fed butter, gorgonzola, candied walnuts & 8yr aged balsamic vinegar	25
TROFIE TRUFFLED MUSHROOM ALFREDO Pancetta, mushrooms, cream, truffle pecorino & toasted breadcrumbs	26
MY MOM’S SPAGHETTI CARBONARA Guanciale, peas, soft onions, cage free egg, cracked pepper & Parmigiano Reggiano	27
SQUID INK CAVATELLI Shrimp, calamari, scungilli, arrabiata, green olives, capers & Nduja pork	28
WOOD OVEN BAKED RIGATONI Hot Italian sausage, peas, plum tomato sauce, parmigiano, cream, mozzarella	26
RUSTICHELLA RIGATONI BOLOGNESE Classic meat sauce, ricotta & grated nutmeg	25
PENNE ALLA VODKA Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano add chicken or sausage \$5 add shrimp \$8	20
PAPPARDELLE ALLA TOSCANA Sausage and beef ragu, chianti wine, Pecorino Toscana,	26
HOUSE-MADE RICOTTA GNOCCHI Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	27

Main Plates

BRICCO BURGER* All natural 1/2 lb. beef patty, caramelized onions, lettuce, tomato, gorgonzola cheese, brioche bun, parmesan fries & pickle	19
JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP Crispy bacon, spicy aioli & chopped kale substitute shrimp add \$3	19
CHICKEN CUTLET SANDWICH Farm tomatoes, basil, Fior Di Latte mozzarella, Prosciutto Di Parma & basil pesto	19

Pizza

BIANCO PIE Ricotta, goat cheese, garlic cream, parm, red onion, pistachio & truffle honey	20
SHRIMP SCAMPI PIE Lemon, capers, chili, garlic, mozzarella & Grana Padano	22
STADIUM PIE Shredded mozzarella & Grana Padano	17
MARGHERITA PIE Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	17
PEPPERONI PIE Bianco DiNapoli tomatoes, mozzarella, red onion & fresh oregano	19
FIG JAM PIE Fresh mozzarella, gorgonzola, rosemary, D.O.P. Prosciutto Di Parma & arugula	19
WILD MUSHROOM PIE Fresh mozzarella, Grana Padano, fontina & truffle paste	20
SPICY SOPPRESSATA PIE Fresh mozzarella, spicy Calabrian honey & Njudia pork	19
THREE PIGS PIE Bianco DiNapoli tomatoes, soppressata, pepperoni, sausage, Fior di Latte mozzarella, Grana Padano & hot honey	20

Gluten-Free Crust (\$6)

Main Plates

HANGER STEAK SALAD* Romaine lettuce, tomatoes, gorgonzola dressing, bacon & fig vincotto	31
MUSTARD BBQ GLAZED ORGANIC SALMON* Black lentil vinaigrette & green beans	27
CLASSIC CHICKEN PARMIGIANA Served with a house salad	24
CHICKEN MILANESE Italian greens, pepperonata & lemon butter sauce	24

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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