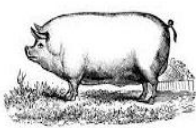


HOLIDAY BONUS CARD GIVEAWAY
\$20 Bonus Card with Every \$100 Gift Card

bricco trattoria



Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

p r i m o		
SOUP OF THE DAY: Clam Chowder	\$10	PROSCIUTTO DI PARMA \$18 gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, buffalo mozzarella
GRILLED ARTICHOKEs crushed hazelnuts, balsamic, shaved Grana Padano	\$13	ARTISINAL CHEESES & SALUMI (FOR TWO) \$25 Truffle Pecorino (IT), Melinda Mae (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)
SPICE HONEY GLAZED CRISPY PORK BELLY Apple fennel-arugula salad, pumpkin seeds, golden raisins & lentil vinaigrette	\$16	ROASTED PROSCIUTTO WRAPPED DATES \$13 gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$14	BEEF CARPACCIO \$18 pickled mushrooms, fried capers, arugula, lemon
MY AUNT JOSIE’S MEATBALLS stracciatella mozzarella, toasted breadcrumbs, EVOO	\$15	RAW BRUSSEL SPROUT & BURRATA SALAD \$16 Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino, Prosciutto di Parma, lemon, e.v.o.o., breadsticks
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika	\$18	
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17	
TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	\$14	
i n s a l a t a		
		BOSTON BIBB SALAD \$13 red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette
p a s t a		
PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano	\$22	APPLE & ARUGULA SALAD \$14 shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette
add sausage \$27 add chicken \$27 add shrimp \$30		CAESAR SALAD \$13 romaine, radicchio, garlic croutons, Grana Padano
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$30	BABY LETTUCES \$12 shaved celery, fennel, radishes, white balsamic vinaigrette
MY MOM’S SPAGHETTI CARBONARA soft onions, English peas, guanciale & cage free egg yolk	\$26	KALE SALAD \$14 red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing
HOUSE MADE CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano	\$28	TOSCANO SALAD \$14 bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette
TROFIE MUSHROOM ALFREDO Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino	\$27	*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$22*
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27	
RUSTICHELLA RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27	
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, fresh peas, & truffle pecorino	\$28	
LINGUINI WITH FRESH CHOPPED CLAMS olive oil, garlic, herbed butter, breadcrumbs	\$30	
BUTTERNUT SQUASH RAVIOLI sage brown butter sauce, crushed hazelnuts, fig balsamic glaze	\$25	
e n t r é e s		
PAN ROASTED BRANZINO braised broccolini, roasted peppers, artichokes, & pistachio salsa verde	\$38	OUR WHITE CLAM PIE \$29 freshly shucked clams, garlic oil, chili flakes, parmesan and fresh mozzarella
PORCINI DUSTED DAY BOAT SCALLOPS raw Brussel sprout apple salad, mushroom farrotto, brown butter butternut squash puree	\$38	POTATO PIE \$19 caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce	\$30	THREE PIGS PIE \$21 sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$27	SMOKED SALMON PIZZETTA \$23 Crème Fraiche, capers, red onions and arugula
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29	SHRIMP SCAMPI PIE \$25 capers, garlic oil, mozzarella & lemon butter sauce
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$26	FIG PIE \$19 fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$28	OUR BIANCO PIE \$20 ricotta, goat cheese, red onion, pistachio, truffle honey
CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, broccolini, cipollini onions, red wine jus	\$56	WILD MUSHROOM PIE \$20 fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29	BUFFALO CHICKEN QUATTRO FROMAGGIO PIE \$20 chicken, caramelized onions, mozzarella, gorgonzola, ricotta
SPICED HONEY GLAZED DUCK BREAST Cherry apple mostarda, caramelized sweet potatoes & braised spinach with pancetta	\$39	MARGHERITA PIE \$17 organic tomatoes, Fior di Latte mozzarella, basil add meatballs \$5 add prosciutto \$2
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.		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