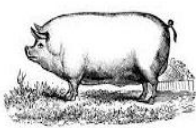


HOLIDAY BONUS CARD GIVEAWAY
\$20 Bonus Card with Every \$100 Gift Card

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
GRILLED ARTICHOKEScrushed hazelnuts, balsamic, shaved Grana Padano	\$14	gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, buffalo mozzarella	
SPICE HONEY GLAZED CRISPY PORK BELLYApple fennel-arugula salad, pumpkin seeds, golden raisins & lentil vinaigrette	\$16	ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
WHIPPED RICOTTA (TO SHARE)local honey, sea salt, grilled Pugliese bread	\$15	Truffle Pecorino (IT), Melinda Mae (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	
MY AUNT JOSIE’S MEATBALLSstracciatella mozzarella, toasted breadcrumbs, EVOO	\$15	ROASTED PROSCIUTTO WRAPPED DATES	\$13
*OCTOPUS CARPACCIOgreen olive vinaigrette, lemon, smoked paprika, arugula	\$17	gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	
GRILLED PORTUGUESE OCTOPUSspicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika	\$20	BEEF CARPACCIO	\$18
FRESH RHODE ISLAND FRIED CALAMARIsriracha aioli, cherry peppers, arrabbiata sauce	\$17	pickled mushrooms, fried capers, arugula, lemon	
TOMATO MOZZARELLA ARANCINIarrabbiata sauce, shaved Grana Padano, arugula	\$15	RAW BRUSSEL SPROUT & BURRATA SALAD	\$16
MIKEY’S HOT HONEY WINGS	½ dz \$12	Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino, Prosciutto di Parma, lemon, e.v.o.o., breadsticks	
i n s a l a t a			
		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	\$14
		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 \$22*	
b r i c k o v e n p i z z a			
		OUR WHITE CLAM PIE	\$27
		freshly shucked clams, garlic oil, chili flakes, parmesan and fresh mozzarella	
		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	
		SMOKED SALMON PIZZETTA	\$23
		Crème Fraiche, capers, red onions and arugula	
		SHRIMP SCAMPI PIE	\$25
		capers, garlic oil, mozzarella & lemon butter sauce	
		FIG PIE	\$19
		fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	
		OUR BIANCO PIE	\$20
		ricotta, goat cheese, red onion, pistachio, truffle honey	
		WILD MUSHROOM PIE	\$20
		fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	
		BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	\$20
		chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
		MARGHERITA PIE	\$17
		organic tomatoes, Fior di Latte mozzarella, basil	
		add meatballs \$5	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			
*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.			

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.