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WINTER GIFT CARD PROMO!!!
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We appreciate you dining with us this evening.

We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25
Meat: Prosciutto di Parma, truffle cacciatorini & hot soppressata	
Cheese: Sottocenere al Tartufo (truffle cow’s milk cheese), Melinda Mae (soft cow’s milk cheese), Womanchego (semi soft cow’s milk cheese)	
GRILLED ARTICHOKEs	13
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
WHIPPED RICOTTA	14
Toasted filone bread, herbs, e.v.o.o. & honey	
OCTOPUS “CARPACCIO”	17
Green olive vinaigrette & smoked paprika	
GRILLED PORTUGUESE OCTOPUS	18
Spicy chickpea purée, gigante beans, celery, red wine vinaigrette & smoked paprika	
PEPPERED BEEF CARPACCIO	17
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
SPICE HONEY GLAZED CRISPY PORK BELLY	16
Apple fennel-arugula salad, pumpkin seeds, golden raisins & lentil vinaigrette	
BURRATA MOZZARELLA	15
Gem lettuce, Chianti wine vinaigrette, Castelvetrano olives & D.O.P. Prosciutto di Parma	
ROASTED PROSCIUTTO WRAPPED DATES	14
Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	
FRIED RHODE ISLAND CALAMARI	17
Cherry peppers, spicy aioli & arrabiata sauce	
ROMAN GNOCCHI GRATIN	14
Fior Di Latte Mozzarella, Seacoast Mitake Mushrooms, aged balsamic vinegar	
MY AUNT JOSIE’S MEATBALLS	15
Stracciatella Mozzarella & sugo napoletano	
MIKEY’S HOT HONEY WINGS	½ dz 12 dz 24
SHORT RIB & BUTTERNUT SQUASH ARANCINI	16
SOUP OF THE DAY	9
Italian Wedding Soup	

Neapolitan style Wood oven pizza

OUR BIANCO PIE (A Bricco Classic)	20
Ricotta, goat cheese, garlic cream, parmigiano, red onions, pistachios & truffle honey	
SHRIMP SCAMPI PIE	23
Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
SPICY SOPPRESSATA WHITE PIE	20
Fresh mozzarella, Grana Padano, hot honey & nduja pork	
WILD MUSHROOM PIE	20
Fresh mozzarella, Grana Padano, fontina & truffle paste	
STADIUM PIE	17
Shredded mozzarella & Grana Padano	
MARGHERITA PIE	17
Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
ADD PROSCIUTTO DI PARMA \$4	
PEPPERONI PIE	20
Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
THREE PIGS PIE	21
Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
FIG JAM PIE	19
Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
SMOKED SALMON PIZZETTA	23
Crème fraiche with capers, pickled red onions & arugula	
PROSCUITTO PIZZETTA	16
Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
PUMPKIN SUGO PIZZETTA	17
Roasted pumpkin sauce, guanciale, Pecorino Fiore Sardo D.O.P. & Grana Padano	
Gluten-Free Crust (\$6)	

salads

NANCY’S CHOPPED SALAD	14	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette, pepperoncini		Apples, frisée salad & cider vinaigrette	
TOSCANO SALAD	14	CHOPPED KALE	13
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette		Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
CAESAR SALAD	13	BOSTON BIBB	13
Romaine, radicchio, Grana Padano & garlic croutons		Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	
BABY LETTUCES	11		
Shaved celery, radishes & white balsamic vinaigrette			

ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 17 *MEATBALL 5* HANGER STEAK 22

Pasta

HOUSE-MADE SQUID INK CAVATELLI	30
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives	
SWEET POTATO RAVIOLI	25
Sage brown butter, crushed hazelnuts, Grana Padano & fig vincotto	
ORECCHIETTE ALLA SCARPIELLO	26
Ragu of braised chicken, sweet Italian sausage, tomato, peppers & stracciatella mozzarella	
SPAGHETTONI LIMONE	26
Organic Meyer lemons, grass fed butter, Parmigiano Reggiano, black pepper	
HOUSE-MADE RICOTTA GNOCCHI	28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
FRESH RIGATIONI ALLA GENOVESE	27
Braised beef, caramelized onions, truffle pecorino & toasted bread crumbs	
TROFIE TRUFFLED MUSHROOM ALFREDO	26
Pancetta, mushrooms, cream, truffle pecorino & toasted breadcrumbs	
PENNE ALLA VODKA	22
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano	
with chicken or sausage \$27 with wild shrimp \$30	
WOOD OVEN BAKED RIGATONI	27
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	27
Classic meat sauce, fresh ricotta & grated nutmeg	

main plates

OUR EGGPLANT PARMIGIANA	25
Wood oven baked & arugula salad	
MUSTARD BBQ CEDAR PLANKED SALMON*	30
Potato puree, native green beans & beet purée	
FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Potato cake, green olive tapenade & Italian mixed greens	
PAN ROASTED BRANZINO	38
Braised broccoli rabe, roasted peppers, artichokes, almond romesco & salsa verde	
PORCINI DUSTED DAY BOAT SCALLOPS	38
Cauliflower gratin, bacon onion au jus, apple, brussel sprouts, & pine nut garnish	
OUR CHICKEN PARMIGIANA	28
Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
CHICKEN MILANESE	27
Italian greens, pepperonata & lemon butter sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Heirloom American polenta, roasted broccoli, salsa verde & au jus	
PORK CHOP MILANESE	29
Italian greens, pepperonata & lemon butter sauce	
USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*	56
Potato purée, broccoli rabe, caramelized onion puree & red wine au jus	