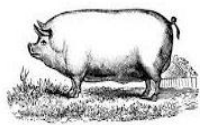


bricco trattoria



Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

SOUP OF THE DAY: Chicken Farro	\$10	PROSCIUTTO DI PARMA	\$18
GRILLED ARTICHOKEs crushed hazelnuts, balsamic, shaved Grana Padano	\$14	gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, buffalo mozzarella	
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$15	ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
MY AUNT JOSIE’S MEATBALLS stracciatella, mozzarella, toasted breadcrumbs, EVOO	\$15	Truffle Pecorino (IT), Taleggio (IT)	
OUR CHICKEN PARM MEATBALLS homemade vodka sauce, stracciatella, mozzarella, arugula	\$15	Asher Blue (GA), Prosciutto Di Parma (IT),	
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	Hot Soppresata (CA), Truffle Cacciatorini (CA)	
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika	\$20	ROASTED PROSCIUTTO WRAPPED DATES	\$13
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17	gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	
MIKEY’S HOT HONEY WINGS ½ dz \$12 dz \$24		BEEF CARPACCIO	\$18
		pickled mushrooms, fried capers, arugula, lemon	
		RAW BRUSSEL SPROUT & BURRATA SALAD	\$16
		Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino, Prosciutto di Parma, lemon, e.v.o.o., breadsticks	

insalata

PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	\$22	BOSTON BIBB SALAD	\$13
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$30	red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
MY MOM’S SPAGHETTI CARBONARA soft onions, English peas, guanciale & cage free egg yolk	\$26	APPLE & ARUGULA SALAD	\$14
HOUSE MADE CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano	\$28	shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
TROFIE MUSHROOM ALFREDO Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino	\$27	CAESAR SALAD	\$14
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27	romaine, radicchio, garlic croutons, Grana Padano	
RUSTICHELLA RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27	BABY LETTUCES	\$12
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, fresh peas, & truffle pecorino	\$28	shaved celery, fennel, radishes, white balsamic vinaigrette	
LINGUINI WITH FRESH CHOPPED CLAMS olive oil, garlic, herbed butter, breadcrumbs	\$30	KALE SALAD	\$14
SWEET POTATO RAVIOLI sage brown butter sauce, crushed hazelnuts, fig balsamic glaze	\$26	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	
		<i>*ADD CHICKEN \$9 * SHRIMP \$12 *SALMON \$16 *HANGER STEAK \$22*</i>	

brick oven pizza

PAN ROASTED BRANZINO broccoli rabe, roasted peppers, fingerling potatoes, & pistachio salsa Verde	\$38	OUR WHITE CLAM PIE	\$27
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade & Italian mixed greens	\$39	freshly shucked clams, garlic oil, chili flakes, parmesan and fresh mozzarella	
PORCINI DUSTED DAY BOAT SCALLOPS Cauliflower gratin, fig vincotto, cranberries, Brussel sprouts & pumpkin seeds	\$38	POTATO PIE	\$19
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce	\$32	caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$27	THREE PIGS PIE	\$21
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$28	sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29	SMOKED SALMON PIZZETTA	\$23
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$29	Crème Fraiche, capers, red onions and arugula	
CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, broccoli rabe, cipollini onions, red wine jus	\$56	SHRIMP SCAMPI PIE	\$25
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29	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*

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.*