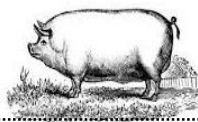


bricco trattoria



Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

SOUP OF THE DAY: White Bean & Pancetta	\$10
GRILLED ARTICHOKEs crushed hazelnuts, balsamic, shaved Grana Padano	\$14
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$15
MY AUNT JOSIE’S MEATBALLS stracciatella, mozzarella, toasted breadcrumbs, EVOO	\$15
OUR CHICKEN PARM MEATBALLS homemade vodka sauce, stracciatella, mozzarella, arugula	\$15
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika	\$20
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$17
MIKEY’S HOT HONEY WINGS ½ dz \$12 dz \$24	
BEET CARPACCIO arugula, fennel, radish, cara cara oranges, crumbled goat cheese with apple cider, marcona almonds	\$14

pasta

PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i>	\$22
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$30
MY MOM’S SPAGHETTI CARBONARA soft onions, English peas, guanciale & cage free egg yolk	\$26
TROFIE MUSHROOM ALFREDO Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino	\$27
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
HANDMADE SPINACH FETTUCCINE pistachio spinach pesto, guanciale, burrata cheese	\$27
LOBSTER & CRAB RAVIOLI Lobster crema	\$29
ZITI ALLA GENOVESE braised beef, caramelized onions, truffle pecorino & toasted breadcrumbs	\$28
OUR CAVATELLI parmesan broth, broccoli rabe, sweet Italian sausage, parmesan Reggiano	\$26

entrées

PAN ROASTED BRANZINO broccoli rabe, roasted peppers, fingerling potatoes, & pistachio salsa Verde, artichokes	\$38
FENNEL & BLACK PEPPER ENCRUSTED TUNA potato cake, green olive tapenade & Italian mixed greens	\$39
PORCINI DUSTED DAY BOAT SCALLOPS Cauliflower gratin, fig vincotto, cranberries, Brussel sprouts & pumpkin seeds	\$38
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce	\$32
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$28
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$28
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$29
CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, broccoli rabe, cipollini onions, red wine jus	\$56
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29

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.

PROSCIUTTO DI PARMA gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, buffalo mozzarella	\$18
ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Parmigiano Reggiano (IT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	\$25
ROASTED PROSCIUTTO WRAPPED DATES gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	\$13
BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
RAW BRUSSEL SPROUT & BURRATA SALAD Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino, Prosciutto di Parma, lemon, e.v.o.o., breadsticks	\$16

insalata

BOSTON BIBB SALAD red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$14
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$14
CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$14
BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$13
KALE SALAD red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	\$14
TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette <i>*ADD CHICKEN \$10 * SHRIMP \$12 *SALMON \$17 *HANGER STEAK \$22*</i>	\$14

brick oven pizza

POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$21
SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce	\$25
FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	\$19
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$20
WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
MARGHERITA PIE organic tomatoes, Fior di Latte mozzarella, basil add meatballs \$5 add prosciutto \$4	\$17
PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$20
CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	\$18

*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.*