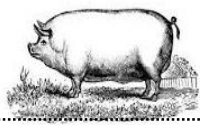


bricco trattoria



Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

SOUP OF THE DAY: Italian Wedding	\$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
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, fresh peas, & truffle pecorino	\$28
ZITI ALLA GENOVESE braised beef, caramelized onions, truffle pecorino & toasted breadcrumbs	\$28

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
SURF & SURF Grilled Portuguese octopus & Branzino with salsa verde, broccoli rabe & roasted fingerling potatoes	\$38

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
NANCY’S CHOPPED SALAD Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette, pepperoncini	\$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

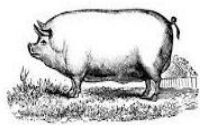
POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$21
SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce	\$25
FIG PIE fresh mozzarella, 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
SMOKED SALMON PIE gluten free crust, Crème fraiche, capers, red onions & arugula	\$23

*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.*

bricco trattoria



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wine	glass/bottle		wine	(Vintages Subject to Change)		bottle
sparkling			sparkling			
PROSECCO, <i>Gooseneck</i> , Italy	12	48	ROEDERER ESTATE, Brut, CA			55
PROSECCO ROSE, <i>Cavit Lunetta</i> , Italy (187ml split)	12	N/A	FERRARI, Brut, Italy			55
MOSCATO DOLCE, <i>Villa Jolanda</i> , Italy (187ml split)	13	N/A	CIPRIANI BELLINI (White Peach), Italy			55
CHAMPAGNE GRAN BRUT, <i>Perrier Jouet</i> , France (187ml)	55	N/A	VEUVE CLICQUOT, Champagne Brut, France			150
			VEUVE CLICQUOT, Champagne Cuvee Rose, France			165
white			white			
ROSE, <i>Chateau Montaud</i> , France	12	48	WILLAMETTE VALLEY, Riesling, OR '22			48
RIESLING, <i>Hogue</i> , Washington	12	48	DAOU, Rose, Paso Robles, CA '22			65
PINOT GRIGIO, <i>Anterra</i> , Italy	11	44	CHATEAU SAINTE MARGGUERITE, “Love” Rose, France '21			70
PINOT GRIGIO, <i>Riff</i> , Italy	12	48	CORTE MAINENTE IGT, Bianco Secco, Italy '22			55
SAUVIGNON BLANC, <i>Gooseneck</i> , France	12	48	GUIDO MARSELLA, Fiano Di Avellino, Italy, '20			70
SAUVIGNON BLANC, <i>Threadcount</i> , CA	13	52	CONUNDRUM, White Blend, CA '22			50
SAUVIGNON BLANC, <i>Echo Bay</i> , New Zealand	14	56	DOG POINT, Sauvignon Blanc, New Zealand '22			60
CHARDONNAY, <i>Josh</i> , CA	12	48	MER SOLEIL SILVER, Unoaked Chardonnay, CA '22			55
CHARDONNAY, <i>Ferrari Carano</i> , Sonoma County, CA	15	60	FERRARI-CARANO, “Tre Terre” Chardonnay, CA'21			75
			ROSE ROCK, Chardonnay, OR '21			75
			SONOMA-CUTRER, Chardonnay, CA'23			68
			PANTHERA, Chardonnay, Russian River, CA '17			90
			HENRI BOURGEOIS “LES BARRONES”, Sancerre, France '24			70
reds			italian reds			
PINOT NOIR, <i>Cycles Gladiator</i> , CA	12	48	GAJA PROMIS, Toscana, Bolgheri, Italy '23			130
PINOT NOIR, <i>Joel Gott</i> , CA	14	56	LI VELI PASSAMANTE, Negroamaro, Salento, Italy '23			48
PINOT NOIR, <i>Belle Glos Clark & Telephone</i> , CA	21	84	CASTELLO DI ALBOLA, Chianti Classico, Italy '23			60
MALBEC RESERVE, <i>Domaine Bousquet</i> , ARG	13	52	COLTIBUONO, Chianti Classico Riserva, Italy '19			65
MERLOT, <i>Clos du Bois</i> , CA	12	48	VIETTI, Barbera D'Asti, Italy '23			48
CABERNET SAUVIGNON, <i>Backhouse</i> , CA	12	48	PERTINACE, Barbaresco, Italy' 18			95
CABERNET SAUVIGNON, <i>Joel Gott</i> , CA	14	56	PRODUTTORI DEL BARBARESCO, Barbaresco, Italy' 21			100
CABERNET SAUVIGNON, <i>Quilt</i> , Napa Valley, CA	21	84	LA VITE “LUCENTE”, Toscana, Italy '22			70
			LA SORTE, Amarone Della Valpolicella, Italy '20			100
			PERTINANCE, Nebbiolo, Langhe Italy '22			75
italian reds			american & other reds			
BARBERA D' ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy	12	48	NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley '22			190
MONTEPULCIANO D'ABRUZZO, <i>Cantina Zaccagnini</i> , Italy	15	60	CAYMUS REDSCHOONER, Malbec Reserve, Argentina '23			75
CHIANTI CLASSICO, <i>Tenuta di Renieri</i> , Italy	13	52	ORIN SWIFT, L'USINE, Pinot Noir, CA '19			120
VITIANO ROSSO, <i>Faresco</i> , Italy	13	52	ORIN SWIFT, 8 YEARS IN THE DESERT, Zinfandel Blend, CA '23			85
BAROLO, <i>Tenute Neirano</i> , Italy	21	84	EMMOLO, Merlot, Napa Valley, CA '22			65
			CLINE, Syrah, CA '21			40
			CAYMUS-SUISUN, GRAND DURIF, Petite Sirah, CA '21			105
			JUSTIN, Cabernet Sauvignon, Paso Robles, CA '22			70
			GREENWING, Cabernet Sauvignon, Columbia Valley, WA, '22			80
			FAUST, Cabernet Sauvignon, Napa Valley, CA '22			105
			ROMBAUER, Cabernet Sauvignon, Nappa Valley, CA '21			150
			CAYMUS, Cabernet Sauvignon, Napa Valley, CA '23 (1L)			200
			PRISONER, SALDO, RED ZINFANDEL, CA '22			92
			PRISONER, “THE PRISONER”, RED BLEND, CA '23			120
			PESSIMIST RED BLEND, Pasa Robles, CA '23			65
craft beers, seltzers, & ciders						
cans						
BACKEAST Double Scoop DIPA 8.4%						
TWO ROADS Two Juicy DIPA 8.2%						
LAWSON'S Sip of Sunshine DIPA 8.0%						
GREY SAIL The Captain's Daughter DIPA 8.5%						
BLUE HILLS ORCHARD Stormalong Cider 5.0%						
WHITE CLAW HARD SELTZER Black Cherry 5.0%						
HIGH NOON HARD SELTZER Grapefruit 4.5%						
NUTRL VODKA SELTZER Pineapple 4.5%						
crafts drafts						
FAT ORANGE CAT Winter Warmer 7.0%						
COUNTERWEIGHT Headway IPA 6.5%						
BACKEAST Ice Cream Man IPA 6.4%						
FIDDLEHEAD Fiddlehead IPA 6.2%						
WHALER'S Muse IPA 7.0%						
domestic & imported drafts						
STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT						
BLUE MOON ♦ SAM ADAMS WINTER WHITE ALE						
domestic & imported bottles						
BUDWIESER ♦ BUD LIGHT						
MICH ULTRA♦ MILLER LIGHT						
CORONA ♦ HEINEKEN						
HEINEKEN ZERO N/A						
ATHLETIC BREWING COMPANY RUN WILD ZERO N/A						

MANAGER'S CELLAR SELECTION

MER SOLEIL SILVER, UNOAKED CHARDONNAY CALIFORNIA '22 \$55
Rich tropical fruits; crisp & tart

PERTINACE, NEBBIOLO, LANGHE ITALY '21 \$75
Red berries, savory; juicy flavors & savory