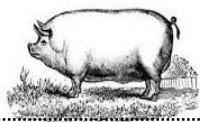


# bricco trattoria



**Chef/Owner**  
Billy Grant  
**Chefs**  
Daniel Soriano  
Ivan Soriano

## primo

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

## pasta

|                                                                                                                                            |      |
|--------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>PENNE ALLA VODKA</b><br>sundried tomatoes, basil, cream, Grana Padano<br><i>add sausage \$27    add chicken \$27    add shrimp \$30</i> | \$22 |
| <b>HANDMADE SQUID INK CAVATELLI</b><br>shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata                                   | \$30 |
| <b>MY MOM’S SPAGHETTI CARBONARA</b><br>soft onions, English peas, guanciale & cage free egg yolk                                           | \$26 |
| <b>TROFIE MUSHROOM ALFREDO</b><br>Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino                                          | \$27 |
| <b>BAKED RIGATONI</b><br>Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano                                             | \$27 |
| <b>RUSTICHELLA RIGATONI BOLOGNESE</b><br>classic meat ragu, Grana parm, fresh ricotta, grated nutmeg                                       | \$27 |
| <b>HANDMADE SPINACH FETTUCCINE</b><br>pistachio spinach pesto, guanciale, burrata cheese                                                   | \$27 |
| <b>LOBSTER &amp; CRAB RAVIOLI</b><br>Lobster crema                                                                                         | \$29 |
| <b>OUR RICOTTA GNOCCHI</b><br>braised veal ragu, rich brodo, fresh peas, & truffle pecorino                                                | \$28 |
| <b>ZITI ALLA GENOVESE</b><br>braised beef, caramelized onions, truffle pecorino & toasted breadcrumbs                                      | \$28 |

## entrées

|                                                                                                                                        |      |
|----------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>PAN ROASTED BRANZINO</b><br>broccoli rabe, roasted peppers, fingerling potatoes, & pistachio salsa Verde, artichokes                | \$38 |
| <b>FENNEL &amp; BLACK PEPPER ENCRUSTED TUNA</b><br>potato cake, green olive tapenade & Italian mixed greens                            | \$39 |
| <b>PORCINI DUSTED DAY BOAT SCALLOPS</b><br>Cauliflower gratin, fig vincotto, cranberries, Brussel sprouts & pumpkin seeds              | \$38 |
| <b>HONEY MUSTARD BBQ GLAZED SALMON*</b><br>green beans, leeks, potato puree, carrot sauce                                              | \$32 |
| <b>CRISPY CHICKEN MILANESE</b><br>Italian greens, marinated red peppers, lemon butter sauce                                            | \$28 |
| <b>CLASSIC EGGPLANT PARMESAN</b><br>grana parm, pecorino, arugula salad                                                                | \$28 |
| <b>BELL &amp; EVANS OVEN ROASTED FREE RANGE CHICKEN</b><br>potato puree, roasted broccoli, salsa verde                                 | \$29 |
| <b>OUR CHICKEN PARMESAN</b><br>fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce                                        | \$29 |
| <b>CENTER CUT 12oz N.Y. SIRLOIN* PRIME</b><br>potato puree, broccoli rabe, cipollini onions, red wine jus                              | \$56 |
| <b>PORK CHOP MILANESE</b><br>marinated peppers, Italian greens & lemon butter sauce                                                    | \$29 |
| <b>SURF &amp; SURF</b><br>Grilled Portuguese octopus & Branzino with salsa verde, broccoli rabe & roasted fingerling potatoes          | \$38 |
| <b>MOROCCAN SPICED AUSTRALIAN RACK OF LAMB</b><br>roasted potatoes, pomegranate, pistachio, honey glazed roasted carrots & salsa verde | \$49 |

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.

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

## insalata

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

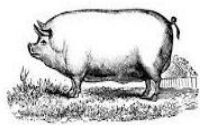
## brick oven pizza

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

# bricco trattoria



**Chef/Owner**  
Billy Grant  
**Chefs**  
Daniel Soriano  
Ivan Soriano

| 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 &amp; 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%                          |              |     |                                                            |                              |     |        |
| TWO ROADS Lil Heaven IPA 4.8%                              |              |     |                                                            |                              |     |        |
| 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