



@restaurantbriccowh
@chef billy grantiii

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Proudly Celebrating 30 Years !!!

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), Parmigiano Reggiano	
GRILLED ARTICHOKEs	14
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
WHIPPED RICOTTA	15
Toasted filone bread, herbs, e.v.o.o. & honey	
OCTOPUS “CARPACCIO”	17
Green olive vinaigrette & smoked paprika	
LOBSTER & CRAB RAVIOLI	17
Lobster crema	
SPICE HONEY GLAZED CRISPY PORK BELLY	16
Apple fennel-arugula salad, pumpkin seeds, golden raisins & lentil vinaigrette	
GRILLED PORTUGUESE OCTOPUS	19
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	
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	18
Cherry peppers, spicy aioli & arrabiata sauce	
MY AUNT JOSIE’S MEATBALLS	15
Stracciatella Mozzarella & sugo napoletano	
MIKEY’S HOT HONEY WINGS	½ dz/12 dz/24
SOUP OF THE DAY	9
Roasted chicken, white bean and escarole	

salads

NANCY’S CHOPPED SALAD	14
Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette, pepperoncini	
TOSCANO SALAD	14
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	
CAESAR SALAD	14
Romaine, radicchio, Grana Padano & garlic croutons	
BABY LETTUCES	12
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	
RAVIOLI QUATTRO FORMAGGI	26
Ricotta, mozzarella, parmesan, truffle pecorino, sage butter, & truffle aujus	
“OUR” SPAGHETTONI & CLAMS	30
Freshly shucked clams, toasted garlic, chilis, parsley, toasted bread crumbs	
WOOD OVEN BAKED MUSHROOM & SPINACH LASAGNA	26
Red wine veal glaze	
ORECCHIETTE ALLA SCARPARELLO	26
Ragu of braised chicken, sweet Italian sausage, tomatoes, peppers and Stracciatella Mozzarella	
FRESH RIGATIONI ALLA GENOVESE	28
Braised beef, caramelized onions, truffle pecorino & toasted bread crumbs	
HOUSE-MADE RICOTTA GNOCCHI	28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
SPICY LUMACHE CALABRESE	26
Guanciale, nduja, brandy, tomato, cream, & stracciatella mozzarella	
PENNE ALLA VODKA	22
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano	
<i>with chicken or sausage \$27 with wild shrimp \$30</i>	
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	

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	
<i>*ADD PROSCIUTTO DI PARMA \$4*</i>	
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	

Gluten-Free Crust (\$6)

main plates

PAN ROASTED BRANZINO	38
Braised broccoli rabe, roasted peppers, artichokes, almond romesco & salsa verde	
SURF & SURF	38
Grilled Portuguese octopus & Branzino with salsa verde, broccoli rabe & roasted potatoes	
MUSTARD BBQ CEDAR PLANKED SALMON*	31
Potato puree, native green beans & beet purée	
FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Potato cake, green olive tapenade & Italian mixed greens	
PORCINI DUSTED DAY BOAT SCALLOPS	38
Cauliflower gratin, bacon onion au jus, apple, brussel sprouts & pine nut garnish	
OUR CHICKEN PARMIGIANA	29
Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
CHICKEN MILANESE	28
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	
MOROCCAN SPICED AUSTRALIAN RACK OF LAMB	49
Roasted potatoes, pomegranate, pistachio, honey glazed roasted carrots & salsa verde	
CENTER CUT 12oz N.Y. SIRLOIN*	56
Potato purée, broccoli rabe, caramelized onion puree & red wine au jus	

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • Sous Chef
Keith Rocheleau • General Manager | Annette Wilkinson • Manager
Please inform your server if there are any food allergies. As some of our dishes may contain food allergens. More information available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness