



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

SOUP OF THE DAY: Chicken Farro	10	MY AUNT JOSIE'S MEATBALLS	15
WHIPPED RICOTTA (to share) local honey, sea salt, herbs, grilled Pugliese bread	14	stracciatella, breadcrumbs, EVOO	
OCTOPUS CARPACCIO* green olive vinaigrette, sea salt, arugula	17	PROSCIUTTO DI PARMA	18
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce, cherry peppers	17	buffalo mozzarella, gem lettuce, red wine vinaigrette, marinated olives, pepperoncini, breadsticks	
BEEF CARPACCIO* pickled mushrooms, fried capers, arugula & lemon	18	ARTISINAL CHEESES & SALUMI (FOR TWO)	25
GRILLED ARTICHOKEs arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette	13	Truffle Pecorino (IT), Melinda Mae (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	
OUR CHICKEN PARM MEATBALLS homemade vodka sauce, stracciatella, mozzarella, arugula	15	MIKEY'S HOT HONEY WINGS	
		½ dz \$12 dz \$24	
		ROASTED PROSCIUTTO WRAPPED DATES	14
		gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	

salads

BRICCO GREENS fennel, celery, heirloom radish & white balsamic vinaigrette	12	CAESAR SALAD	13
TOSCANO SALAD fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette	14	KALE SALAD	14
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette	14	bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette	
RAW BRUSSEL SPROUT & BURRATA SALAD Burrata mozzarella, toasted Marcona almonds, D.O.P. Prosciutto di Parma, lemon, e.v.o.o. & Truffle Pecorino, breadsticks	15	BOSTON BIBB	13
		red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	

**Add grilled chicken \$9 *Add grilled shrimp \$12
*Add grilled hanger steak \$22 *Add honey mustard
bbq glazed salmon \$16 *Add our meatballs \$9*

sandwiches

JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli, chopped kale	19	OUR WHITE CLAM PIE	27
ITALIAN COLD CUT COMBO GRINDER mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	19	freshly shucked clams, garlic oil, chili flakes, parmesan and fresh mozzarella	
WARM TURKEY BLT SANDWICH bacon, lettuce, tomato, pesto aioli, toasted house made focaccia bread	19	FIG PIE	19
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	19	fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	
SPICY CRISPY CHICKEN SANDWICH cole slaw, tomato jam, dill pickle, french fries	19	POTATO PIE	19
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	19	caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	
LOBSTER GRILLED CHEESE SANDWICH chunked lobster, Havarti, French fries, Italian greens	30	THREE PIGS PIE	20
PROSCIUTTO DI PARMA & BURRATA SANDWICH spinach pistachio pesto, arugula, & local tomatoes	19	sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	

entrées

CLASSIC CHICKEN PARMIGIANA served with a house salad	24	SHRIMP SCAMPI PIE	22
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	24	capers, garlic oil, mozzarella, lemon butter sauce	
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	24	SMOKED SALMON PIZZETTA	23
MUSTARD BBQ GLAZED SALMON* black lentils, broccolini	27	Crème Fraîche, capers, red onions and arugula	
HANGER STEAK SALAD* romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	31	OUR BIANCO PIE	28
		ricotta, goat cheese, red onion, pistachio, truffle honey	

pasta

RUSTICHELLA RIGATONI D'ABRUZZO bolognese sauce, fresh ricotta, grated nutmeg	25	PENNE ALLA VODKA	20
SWEET POTATO RAVIOLI sage brown butter sauce, crushed hazelnuts, fig balsamic glaze	25	sundried tomatoes, basil, cream, and Grana Padano	
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	27	with sausage 25 with chicken 25 with shrimp 28	
MY MOM'S SPAGHETTI CARBONARA soft onion, English peas, guanciale, & cage free egg yolk	26	SQUID INK CAVATELLI	28
HOUSE MADE CAVATELLI NAPOLETANA braised pork sugo, tomato, parmigiano	28	calamari, shrimp, scungilli, arrabbiata, green olives, njuda pork	
		BAKED RIGATONI	26
		sausage, mozzarella, peas, tomato, cream	
		TROFIE MUSHROOM ALFREDO	27
		seacoast mushrooms, pancetta, truffle alfredo, Truffle pecorino	
		LINGUINI WITH FRESH CHOPPED CLAMS	30
		olive oil, garlic, herbed butter, breadcrumbs	

Before placing your order, please inform your server if a person in your party has

**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.