



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

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

salads

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

**Add grilled chicken \$10 *Add grilled shrimp \$12
*Add grilled hanger steak \$22 *Add honey mustard
bbq glazed salmon \$17 *Add our meatballs \$9*

sandwiches

JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP	19	FIG PIE	19
crispy bacon, spicy aioli, chopped kale		fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	
ITALIAN COLD CUT COMBO GRINDER	19	POTATO PIE	19
mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli		caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	
WARM TURKEY BLT SANDWICH	19	THREE PIGS PIE	20
bacon, lettuce, tomato, pesto aioli, toasted house made focaccia bread		sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
OUR CHICKEN CUTLET GRINDER	19	SHRIMP SCAMPI PIE	22
fried peppers, plum tomato sauce & provolone		capers, garlic oil, mozzarella, lemon butter sauce	
SPICY CRISPY CHICKEN SANDWICH	19	SMOKED SALMON PIZZETTA	23
cole slaw, tomato jam, dill pickle, french fries		Crème Fraiche, capers, red onions and arugula	
BRICCO BURGER	19	OUR BIANCO PIE	20
all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens		ricotta, goat cheese, red onion, pistachio, truffle honey	
LOBSTER GRILLED CHEESE SANDWICH	30	BUFFALO CHICKEN QUATTRO FROMAGGIO PIE	20
chunked lobster, Havarti, French fries, Italian greens		chicken, caramelized onions, mozzarella, gorgonzola, ricotta	
PROSCIUTTO DI PARMA & BURRATA SANDWICH	19	WILD MUSHROOM PIE	20
spinach pistachio pesto, arugula, & local tomatoes		fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	

entrées

CLASSIC CHICKEN PARMIGIANA	25	MARGHERITA PIE	17
served with a house salad		organic tomatoes, Fior Di Latte mozzarella & basil	
CRISPY CHICKEN MILANESE	24	add meatballs \$5 add prosciutto \$4	
Italian greens, marinated red peppers, lemon butter sauce		PEPPERONI PIE	19
OUR CHICKEN PICCATA	26	organic tomatoes, mozzarella, red onion, fresh oregano	
capers, artichokes, lemon butter sauce, sautéed spinach		CACIO E PEPE AL TARTUFO PIE	18
MUSTARD BBQ GLAZED SALMON*	27	truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	
black lentils, broccoli rabe		STADIUM PIE	17
HANGER STEAK SALAD*	31	organic tomatoes, mozzarella, Grana Padano	
romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto			

pasta

RUSTICHELLA RIGATONI D'ABRUZZO	25	PENNE ALLA VODKA	20
bolognese sauce, fresh ricotta, grated nutmeg		sundried tomatoes, basil, cream, and Grana Padano	
BUTTERNUT RAVIOLI	25	with sausage 25 with chicken 25 with shrimp 28	
sage brown butter sauce, crushed hazelnuts, fig balsamic glaze		SQUID INK CAVATELLI	28
MY MOM'S SPAGHETTI CARBONARA	26	calamari, shrimp, scungilli, arrabbiata, green olives, njuda pork	
soft onion, English peas, guanciale, & cage free egg yolk		BAKED RIGATONI	26
HANDMADE SPINACH FETTUCCINE	27	sausage, mozzarella, peas, tomato, cream	
pistachio spinach pesto, guanciale, burrata cheese		TROFIE MUSHROOM ALFREDO	27
OUR CAVATELLI	26	seacoast mushrooms, pancetta, truffle alfredo, Truffle pecorino	
parmesan broth, broccoli rabe, sweet Italian sausage, parmesan Reggiano		ZITI ALLA GENOVESE	28
OUR RICOTTA GNOCCHI	27	braised beef, caramelized onions, truffle pecorino & toasted breadcrumbs	
braised veal ragu, English peas, truffle pecorino			

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11/26/23

wine glass/bottle

sparkling

PROSECCO, <i>Gooseneck</i> , Italy	12	48
PROSECCO ROSE, <i>Cavit Lunetta</i> , Italy (187ml split)	12	N/A
MOSCATO DOLCE, <i>Villa Jolanda</i> , Italy (187ml split)	13	N/A
CHAMPAGNE GRAN BRUT, <i>Perrier Jouet</i> , France (187ml)	55	N/A

white

ROSE, <i>Chateau Montaud</i> , France	12	48
RIESLING, <i>Hogue</i> , Washington	12	48
PINOT GRIGIO, <i>Anterra</i> , Italy	11	44
PINOT GRIGIO, <i>Riff</i> , Italy	12	48
SAUVIGNON BLANC, <i>Gooseneck</i> , France	12	48
SAUVIGNON BLANC, <i>Threadcount</i> , CA	13	52
SAUVIGNON BLANC, <i>Echo Bay</i> , New Zealand	14	56
CHARDONNAY, <i>Josh</i> , CA	12	48
CHARDONNAY, <i>Ferrari Carano</i> , Sonoma County, CA	15	60

reds

PINOT NOIR, <i>Cycles Gladiator</i> , CA	12	48
PINOT NOIR, <i>Joel Gott</i> , CA	14	56
PINOT NOIR, <i>Belle Glos Clark & Telephone</i> , CA	21	84
MALBEC RESERVE, <i>Domaine Bousquet</i> , ARG	13	52
MERLOT, <i>Clos du Bois</i> , CA	12	48
CABERNET SAUVIGNON, <i>Backhouse</i> , CA	12	48
CABERNET SAUVIGNON, <i>Joel Gott</i> , CA	14	56
CABERNET SAUVIGNON, <i>Quilt</i> , Napa Valley, CA	21	84

italian reds

BARBERA D’ ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy	12	48
MONTEPULCIANO D’ABRUZZO, <i>Cantina Zaccagnini</i> , Italy	15	60
CHIANTI CLASSICO, <i>Tenuta di Renieri</i> , Italy	13	52
VITIANO ROSSO, <i>Faresco</i> , Italy	13	52
BAROLO, <i>Tenute Neirano</i> , Italy	21	84

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

wine (Vintages Subject to Change)

sparkling

ROEDERER ESTATE, Brut, CA	55
FERRARI, Brut, Italy	55
CIPRIANI BELLINI (White Peach), Italy	55
VEUVE CLICQUOT, Champagne Brut, France	150
VEUVE CLICQUOT, Champagne Cuvee Rose, France	165

white

WILLAMETTE VALLEY, Riesling, OR ’22	48
DAOU, Rose, Paso Robles, CA ’22	65
CHATEAU SAINTE MARGGUERITE, “Love” Rose, France ’21	70
CORTE MAINENTE IGT, Bianco Secco, Italy ’22	55
GUIDO MARSELLA, Fiano Di Avellino, Italy, ’20	70
CONUNDRUM, White Blend, CA ’22	50
DOG POINT, Sauvignon Blanc, New Zealand ’22	60
MER SOLEIL SILVER, Unoaked Chardonnay, CA ’22	55
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

italian reds

GAJA PROMIS, Toscana, Bolgheri, Italy ’23	130
LI VELI PASSAMANTE, Negroamaro, Salento, Italy ’23	48
CASTELLO DI ALBOLA, Chianti Classico, Italy ’23	60
COLTIBUONO, Chianti Classico Riserva, Italy ’19	65
VIETTI, Barbera D’Asti, Italy ’23	48
PERTINACE, Barbaresco, Italy’ 18	95
PRODUTTORI DEL BARBARESCO, Barbaresco, Italy’ 21	100
LA VITE “LUCENTE”, Toscana, Italy ’22	70
LA SORTE, Amarone Della Valpolicella, Italy ’20	100
PERTINANCE, Nebbiolo, Langhe Italy ’22	75

american & other reds

NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley ’22	190
CAYMUS REDSCHOONER, Malbec Reserve, Argentina ’23	75
ORIN SWIFT, L’USINE, Pinot Noir, CA ’19	120
ORIN SWIFT, 8 YEARS IN THE DESERT, Zinfandel Blend, CA ’23	85
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

MANAGER’S CELLAR SELECTION

MER SOLEIL SILVER, UNOAKED CHARDONNAY CALIFORNIA ’22	\$55
<i>Rich tropical fruits; crisp & tart</i>	
PERTINACE, NEBBIOLO, LANGHE ITALY ’21	\$75
<i>Red berries, savory; juicy flavors & savory</i>	

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