



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

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

salads

BRICCO GREENS fennel, celery, heirloom radish & white balsamic vinaigrette	13	CAESAR SALAD romaine, radicchio, croutons & shaved Parmigiano	14
TOSCANO SALAD fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette	14	KALE SALAD bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette	14
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette	14	BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	14
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		

**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 crispy bacon, spicy aioli, chopped kale	19
ITALIAN COLD CUT COMBO GRINDER mortadella(pistachios), spicy soppressata, prosciutto, roasted peppers, tomatoes, provolone, spicy artichoke aioli	19
WARM TURKEY BLT SANDWICH bacon, lettuce, tomato, pesto aioli, toasted house made focaccia bread	19
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	19
SPICY CRISPY CHICKEN SANDWICH cole slaw, tomato jam, dill pickle, french fries	19
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	19
LOBSTER GRILLED CHEESE SANDWICH chunked lobster, Havarti, French fries, Italian greens	30
PROSCIUTTO DI PARMA & BURRATA SANDWICH spinach pistachio pesto, arugula, & local tomatoes	19

entrées

CLASSIC CHICKEN PARMIGIANA served with a house salad	25
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	24
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	26
MUSTARD BBQ GLAZED SALMON* black lentils, broccoli rabe	27
HANGER STEAK SALAD* romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	31

pasta

RUSTICHELLA RIGATONI D'ABRUZZO bolognese sauce, fresh ricotta, grated nutmeg	25	PENNE ALLA VODKA sundried tomatoes, basil, cream, and Grana Padano with sausage 25 with chicken 25 with shrimp 28	20
LOBSTER & CRAB RAVIOLI lobster crema, breadcrumbs	29	SQUID INK CAVATELLI calamari, shrimp, scungilli, arrabbiata, green olives, njuda pork	28
MY MOM'S SPAGHETTI CARBONARA soft onion, English peas, guanciale, & cage free egg yolk	26	BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	26
HANDMADE SPINACH FETTUCCINE pistachio spinach pesto, guanciale, burrata cheese	27	TROFIE MUSHROOM ALFREDO seacoast mushrooms, pancetta, truffle alfredo, Truffle pecorino	27
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	27	ZITI ALLA GENOVESE braised beef, caramelized onions, truffle pecorino & toasted breadcrumbs	28

*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.
*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.*

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)	bottle
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
Rich tropical fruits; crisp & tart	
PERTINACE, NEBBIOLO, LANGHE ITALY ’21	\$75
Red berries, savory; juicy flavors & savory	