



bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

antipasti

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|---|----|---|----------------------|
| SOUP OF THE DAY: Chicken & Farro | 10 | MY AUNT JOSIE'S MEATBALLS | 15 |
| WHIPPED RICOTTA (to share) | 15 | stracciatella, breadcrumbs, EVOO | |
| local honey, sea salt, herbs, grilled Pugliese bread | | PROSCIUTTO DI PARMA | 18 |
| OCTOPUS CARPACCIO* | 17 | buffalo mozzarella, gem lettuce, red wine vinaigrette, | |
| green olive vinaigrette, sea salt, arugula | | marinated olives, pepperoncini, breadsticks | |
| FRESH RHODE ISLAND FRIED CALAMARI | 17 | ARTISINAL CHEESES & SALUMI (FOR TWO) | 25 |
| sriracha aioli & arrabbiata sauce, cherry peppers | | Truffle Pecorino (IT) Parmigiano Reggiano (CT), | |
| BEEF CARPACCIO* | 17 | Asher Blue (GA), Prosciutto Di Parma (IT), | |
| pickled mushrooms, fried capers, arugula & lemon | | Hot Soppresata (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

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|--|----|--|----|
| 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 & | | red onion, cucumber, sundried tomatoes, pine nuts, | |
| cider vinaigrette | | gorgonzola & lemon vinaigrette | |
| RAW BRUSSEL SPROUT & BURRATA SALAD | 15 | NANCY'S CHOPPED SALAD | 13 |
| Burrata mozzarella, toasted Marcona almonds, D.O.P. Prosciutto | | Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano | |
| di Parma, lemon, e.v.o.o. & Truffle Pecorino, breadsticks | | vinaigrette, pepperoncini | |
| <i>*Add grilled chicken \$10 *Add grilled shrimp \$12</i> | | | |
| <i>*Add grilled hanger steak \$22 *Add honey mustard</i> | | | |
| <i>bbq glazed salmon \$17 *Add our meatballs \$9</i> | | | |

sandwiches

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

entrées

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

pizza

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| FIG PIE | 19 |
| fresh mozzarella, gorgonzola, fig jam, prosciutto arugula | |
| POTATO PIE | 19 |
| caramelized onion, roasted potato, Grana Padano, | |
| fontina & stracciatella mozzarella | |
| THREE PIGS PIE | 20 |
| sausage, pepperoni, soppressata, parmesan, mozzarella, | |
| red sauce, hot honey, house spices | |
| SHRIMP SCAMPI PIE | 22 |
| capers, garlic oil, mozzarella, lemon butter sauce | |
| SMOKED SALMON PIZZETTA | 23 |
| Crème Fraiche, capers, red onions and arugula | |
| OUR BIANCO PIE | 20 |
| ricotta, goat cheese, red onion, pistachio, truffle honey | |
| BUFFALO CHICKEN QUATTRO FROMAGGIO PIE | 20 |
| chicken, caramelized onions, mozzarella, gorgonzola, ricotta | |
| WILD MUSHROOM PIE | 20 |
| fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil | |
| MARGHERITA PIE | 17 |
| organic tomatoes, Fior Di Latte mozzarella & basil | |
| add meatballs \$5 add prosciutto \$4 | |
| PEPPERONI PIE | 19 |
| organic tomatoes, mozzarella, red onion, fresh oregano | |
| CACIO E PEPE AL TARTUFO PIE | 18 |
| truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, | |
| basil & black pepper | |
| SPICY SOPPRESSATA WHITE PIE | 20 |
| fresh mozzarella, Grana Padano, hot honey & nduja pork | |
| Gluten Free Crust Available (\$4.50) | |
| <i>Our Gluten Free Crust is 100% Vegan and</i> | |
| <i>contains no soy, nuts or GMO ingredients-</i> | |

pasta

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| RUSTICHELLA RIGATONI D'ABRUZZO | 25 | PENNE ALLA VODKA | 20 |
| bolognese sauce, fresh ricotta, grated nutmeg | | sundried tomatoes, basil, cream, and Grana Padano | |
| GRANDMAS RAVIOLI | 25 | with sausage 25 with chicken 25 with shrimp 28 | |
| chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano | | SQUID INK CAVATELLI | 28 |
| MY MOM'S SPAGHETTI CARBONARA | 26 | calamari, shrimp, scungilli, arrabbiata, green olives, nduja 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 | | LUMANCHE ALLA ZOZZANA | 26 |
| OUR RICOTTA GNOCCHI | 27 | guanciale, Italian sweet sausage, tomato sugo, egg yolk, | |
| braised veal ragu, English peas, truffle pecorino | | black pepper, 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 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.

wine **glass/bottle**

sparkling

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| 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

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|---|----|----|
| 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

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| 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

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| BARBERA D' ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy | 12 | 48 |
| MONTEPULCIANO D'ABRUZZO, <i>Cantina Zaccagnini</i> , Italy | 15 | 60 |
| CHIANTI CLASSICO, <i>Toscolo</i> , Italy | 13 | 52 |
| ROSSO, <i>Vitiano</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

- HOP CULTURE** Astro Weeks *Belgian Dubbel* 7.4%
- EVIL TWIN** Is It Too Early For Spring Fever? *Hazy IPA* 7%
- TWO ROADS** Two Conn *Golden Ale* 4.3%
- CITYSTEAM** Jungle Crush *IPA* 7.0%

domestic & imported drafts

- STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT
- BLUE MOON ♦ SAM ADAMS COLD SNAP
- MODELO

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

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| 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

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| WILLAMETTE VALLEY, Riesling, OR '22 | 48 |
| DAOU, Rose, Paso Robles, CA '22 | 65 |
| CHATEAU SAINTE MARGUERITE, "Love" Rose, France '21 | 70 |
| 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 |
| ROSEROCK, 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

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| 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

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| 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