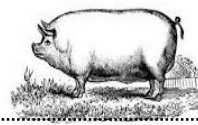


# bricco trattoria



**Chef/Owner**  
Billy Grant  
**Chefs**  
Daniel Soriano  
Ivan Soriano

## primo

<b>GRILLED ARTICHOKE</b> crushed hazelnuts, balsamic, shaved Grana Padano	\$14
<b>CHARRED BRUSSEL SPROUTS</b> spiced glaze, mortadella, toasted almonds	\$14
<b>WHIPPED RICOTTA (TO SHARE)</b> local honey, sea salt, grilled Pugliese bread	\$15
<b>MY AUNT JOSIE'S MEATBALLS</b> stracciatella, mozzarella, toasted breadcrumbs, EVOO	\$15
<b>*OCTOPUS CARPACCIO</b> green olive vinaigrette, lemon, smoked paprika, arugula	\$17
<b>GRILLED PORTUGUESE OCTOPUS</b> spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika	\$20
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> sriracha aioli, cherry peppers, arrabbiata sauce	\$17
<b>MIKEY'S HOT HONEY WINGS</b> ½ dz \$12      dz \$24	

## pasta

<b>PENNE ALLA VODKA</b> sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27   add chicken \$27   add shrimp \$30</i>	\$22
<b>HANDMADE SQUID INK CAVATELLI</b> shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$32
<b>BAKED RIGATONI</b> Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$27
<b>RUSTICHELLA RIGATONI BOLOGNESE</b> classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27
<b>LEMON &amp; RICOTTA RAVIOLI</b> wild ramps, brown butter sage sauce, asparagus & truffle Pecorino	\$27
<b>OUR RICOTTA GNOCCHI</b> braised veal ragu, rich brodo, fresh peas, & truffle pecorino	\$28
<b>TROFIE MUSHROOM ALFREDO</b> Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino	\$27
<b>OUR LINGUINE &amp; CLAMS</b> freshly shucked clams, Manila clams, toasted garlic, chilis, toasted bread crumbs	\$32
<b>LUMACHE PORK SUGO NAPOLETANA</b> braised pork and sausage sugo, pecorino canestrino & stracciatella mozzarella	\$28
<b>ANDERSON FARMS SPINACH FETTUCINE</b> guanciale, spinach pistachio basil pesto & burrata mozzarella	\$27

## entrées

<b>PORCINI DUSTED DAY BOAT SCALLOPS</b> ushroom ragu, fresh peas, asparagus	\$38
<b>HONEY MUSTARD BBQ GLAZED SALMON*</b> green beans, leeks, potato puree, beet puree	\$32
<b>CRISPY CHICKEN MILANESE</b> Italian greens, marinated red peppers, lemon butter sauce	\$28
<b>BELL &amp; EVANS OVEN ROASTED FREE RANGE CHICKEN</b> potato puree, roasted broccoli, salsa verde	\$29
<b>CLASSIC EGGPLANT PARMESAN</b> grana parm, pecorino, arugula salad	\$28
<b>OUR CHICKEN PARMESAN</b> fresh mozzarella, house made cavatelli pasta, Aunt Josie's sauce	\$29
<b>CENTER CUT 12oz N.Y. SIRLOIN* PRIME</b> potato puree, broccoli rabe, cipollini onions, red wine jus	\$56
<b>PORK CHOP MILANESE</b> marinated peppers, Italian greens & lemon butter sauce	\$29
<b>TUSCAN POT ROAST</b> ramp potato puree, spiced roasted carrots & asparagus, & citrus gremolata	\$46
<b>FENNEL &amp; BLACK PEPPER CRUSTED TUNA*</b> potato cake, green olive tapenade & Italian mixed greens	\$39

<b>PROSCIUTTO DI PARMA</b> gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, burrata mozzarella	\$18
<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b> Truffle Pecorino (IT), Camembert (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA)	\$25
<b>TOMATO MOZZARELLA ARANCINI</b> arrabbiata sauce, shaved Grana Padano, arugula	\$14
<b>BEEF CARPACCIO</b> pickled mushrooms, fried capers, arugula, lemon	\$18
<b>SPICE ROASTED BABY RED BEETS</b> Goat cheese fonduta, Marcona almonds, celery & radish salad	\$14

## insalata

<b>BOSTON BIBB SALAD</b> red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$14
<b>APPLE &amp; ARUGULA SALAD</b> shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$14
<b>CAESAR SALAD</b> romaine, radicchio, garlic croutons, Grana Padano	\$14
<b>BABY LETTUCES</b> shaved celery, fennel, radishes, white balsamic vinaigrette	\$13
<b>KALE SALAD</b> red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	\$14
<b>NANCY'S CHOPPED SALAD</b> Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette, pepperoncini	\$14
<b>TOSCANO SALAD</b> bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette <i>*ADD CHICKEN \$10 * SHRIMP \$12 *SALMON \$17 *HANGER STEAK \$22*</i>	\$14

## brick oven pizza

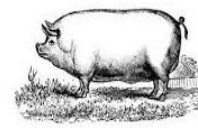
<b>POTATO PIE</b> caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
<b>THREE PIGS PIE</b> sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$21
<b>SHRIMP SCAMPI PIE</b> capers, garlic oil, mozzarella & lemon butter sauce	\$25
<b>FIG PIE</b> fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	\$19
<b>OUR BIANCO PIE</b> ricotta, goat cheese, red onion, pistachio, truffle honey	\$20
<b>WILD MUSHROOM PIE</b> fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
<b>BUFFALO CHICKEN QUATTRO FROMAGGIO PIE</b> chicken, caramelized onions, mozzarella, gorgonzola, ricotta	\$20
<b>MARGHERITA PIE</b> organic tomatoes, Fior di Latte mozzarella, basil <b>add meatballs \$5      add prosciutto \$4</b>	\$17
<b>PEPPERONI PIE</b> organic tomatoes, mozzarella, red onion, fresh oregano	\$20
<b>SPICY SOPPRESSATA WHITE PIE</b> fresh mozzarella, Grana Padano, hot honey & nduja pork	\$20
<b>CACIO E PEPE AL TARTUFO PIE</b> truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	\$18

*Gluten Free Crust Available (\$6.00)  
Our Gluten Free Crust is 100% Vegan and  
contains no soy, nuts or GMO ingredients*

*\*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.*

*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.*

# bricco trattoria



**Chef/Owner**  
Billy Grant  
**Chefs**  
Daniel Soriano  
Ivan Soriano

wine	glass/bottle	wine	(Vintages Subject to Change)	bottle
<b>sparkling</b>		<b>sparkling</b>		
PROSECCO, <i>Gooseneck</i> , Italy	12 48	FERRARI, Brut, Italy		55
PROSECCO ROSE, <i>Cavit Lunetta</i> , Italy (187ml split)	12 N/A	CIPRIANI BELLINI (White Peach), Italy		55
MOSCATO DOLCE, <i>Villa Jolanda</i> , Italy (187ml split)	13 N/A	VEUVE CLICQUOT, Champagne Brut, France		150
CHAMPAGNE GRAN BRUT, <i>Perrier Jouet</i> , France (187ml)	55 N/A	VEUVE CLICQUOT, Champagne Cuvee Rose, France		165
<b>white</b>		<b>white</b>		
ROSE, <i>Chateau Montaud</i> , France	12 48	WILLAMETTE VALLEY, Riesling, OR '22		
RIESLING, <i>Hogue</i> , Washington	12 48	DAOU, Rose, Paso Robles, CA '22		
PINOT GRIGIO, <i>Anterra</i> , Italy	11 44	CHATEAU SAINTE MARGUERITE, "Love" Rose, France '21		
PINOT GRIGIO, <i>Riff</i> , Italy	12 48	GUIDO MARSELLA, Fiano Di Avellino, Italy, '20		
SAUVIGNON BLANC, <i>Gooseneck</i> , France	12 48	CONUNDRUM, White Blend, CA '22		
SAUVIGNON BLANC, <i>Threadcount</i> , CA	13 52	MER SOLEIL SILVER, Unoaked Chardonnay, CA '22		
SAUVIGNON BLANC, <i>Echo Bay</i> , New Zealand	14 56	FERRARI-CARANO, "Tre Terre" Chardonnay, CA '21		
CHARDONNAY, <i>Josh</i> , CA	12 48	ROSEROCK, Chardonnay, OR '21		
CHARDONNAY, <i>Ferrari Carano</i> , Sonoma County, CA	15 60	SONOMA-CUTRER, Chardonnay, CA '23		
<b>reds</b>		<b>italian reds</b>		
PINOT NOIR, <i>Cycles Gladiator</i> , CA	12 48	PANTHERA, Chardonnay, Russian River, CA '17		
PINOT NOIR, <i>Joel Gott</i> , CA	14 56	LI VELI PASSAMANTE, Negroamaro, Salento, Italy '23		48
PINOT NOIR, <i>Belle Glos Clark &amp; Telephone</i> , CA	21 84	CASTELLO DI ALBOLA, Chianti Classico, Italy '23		60
MALBEC RESERVE, <i>Domaine Bousquet</i> , ARG	13 52	COLTIBUONO, Chianti Classico Riserva, Italy '19		65
MERLOT, <i>Clos du Bois</i> , CA	12 48	VIETTI, Barbera D'Asti, Italy '23		48
CABERNET SAUVIGNON, <i>Backhouse</i> , CA	12 48	PERTINACE, Barbaresco, Italy' 18		95
CABERNET SAUVIGNON, <i>Joel Gott</i> , CA	14 56	PRODUTTORI DEL BARBARESCO, Barbaresco, Italy' 21		100
CABERNET SAUVIGNON, <i>Quilt</i> , Napa Valley, CA	21 84	LA VITE "LUCENTE", Toscana, Italy '22		70
<b>italian reds</b>		LA SORTE, Amarone Della Valpolicella, Italy '20		100
BARBERA D' ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy	12 48	GAJA PROMIS, Toscana, Bolgheri, Italy '23		130
MONTEPULCIANO D'ABRUZZO, <i>Cantina Zaccagnini</i> , Italy	15 60			
CHIANTI CLASSICO, <i>Toscolo</i> , Italy	13 52			
ROSSO VITIANO, Italy	13 52			
BAROLO, <i>Tenute Neirano</i> , Italy	21 84			
<b>craft beers, seltzers, &amp; ciders</b>		<b>american &amp; other reds</b>		
<b>cans</b>		CAYMUS REDSCHOONER, Malbec Reserve, Argentina '23		75
BACKEAST Double Scoop DIPA 8.4%		ORIN SWIFT, L'USINE, Pinot Noir, CA '19		120
TWO ROADS Two Juicy DIPA 8.2%		ORIN SWIFT, 8 YEARS IN THE DESERT, Zinfandel Blend, CA '23		85
LAWSON'S Sip of Sunshine DIPA 8.0%		EMMOLO, Merlot, Napa Valley, CA '22		65
GREY SAIL The Captain's Daughter DIPA 8.5%		CLINE, Syrah, CA '21		40
BLUE HILLS ORCHARD Stormalong Cider 5.0%		CAYMUS-SUISUN, GRAND DURIF, Petite Sirah, CA '21		105
WHITE CLAW HARD SELTZER Black Cherry 5.0%		JUSTIN, Cabernet Sauvignon, Paso Robles, CA '22		70
HIGH NOON HARD SELTZER Grapefruit 4.5%		GREENWING, Cabernet Sauvignon, Columbia Valley, WA, '22		80
NUTRL VODKA SELTZER Pineapple 4.5%		ROMBAUER, Cabernet Sauvignon, Nappa Valley, CA '22		150
SUNCRUISER Half & Half 4.5%		CAYMUS, Cabernet Sauvignon, Napa Valley, CA '23 (1L)		200
<b>crafts drafts</b>		PRISONER, SALDO, RED ZINFANDEL, CA '22		92
FIDDLEHEAD IPA 6.2%		PRISONER, "THE PRISONER", RED BLEND, CA '23		120
MODELO Especial Mexican Lager 4.4%		PESSIMIST RED BLEND, Pasa Robles, CA '23		65
NEW ENGLAND BREWING Face Hugger IPA 6.8%		NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley '22		190
TWO ROADS No Limit Hefeweizen 5.0%				
NEW PARK BREWING Cloudscape IPA 6.5%				
<b>domestic &amp; imported drafts</b>				
STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT				
BLUE MOON ♦ SAM ADAMS SUMMER ALE ♦ MODELO				
<b>domestic &amp; imported bottles</b>				
BUDWIESER ♦ BUD LIGHT				
MICH ULTRA ♦ MILLER LIGHT				
CORONA ♦ HEINEKEN				
HEINEKEN ZERO N/A				
ATHLETIC BREWING COMPANY RUN WILD IPA ZERO N/A				

## MANAGER'S CELLAR SELECTION

**MER SOLEIL SILVER, UNOAKED CHARDONNAY CALIFORNIA '22 \$55**  
*Rich tropical fruits; crisp & tart*

**FAUST, CABERNET SAUVIGNON, NAPA VALLEY, CA '22 \$105**  
*Rich dark fruits, spices, and herbs; fine & velvety*