



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	PROSCIUTTO DI PARMA burrata, gem lettuce, red wine vinaigrette, marinated olives, pepperoncini, breadsticks	18
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce, cherry peppers	17	ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT) Camembert (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	25
BEEF CARPACCIO* pickled mushrooms, fried capers, arugula & lemon	17	MIKEY'S HOT HONEY WINGS ½ dz \$12 dz \$24	
GRILLED ARTICHOKEs arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette	13	TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula	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	NANCY'S CHOPPED SALAD Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette, pepperoncini	13

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

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
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	21
PROSCIUTTO DI PARMA & BURRATA SANDWICH spinach pistachio pesto, arugula, & local tomatoes	19
LOBSTER GRILLED CHEESE SANDWICH chunked lobster, Havarti, French fries, Italian greens	30
TUNA MELT provolone cheese, sliced tomatoes, Italian panini bread, French fries	19

pizza

FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	19
POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella	19
THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	20
SHRIMP SCAMPI PIE capers, garlic oil, mozzarella, lemon butter sauce	22
OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	20
BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta	20
WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil	20
MARGHERITA PIE organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$5 add prosciutto \$4	17
PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	19
CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper	18
SPICY SOPPRESSATA WHITE PIE fresh mozzarella, Grana Padano, hot honey & nduja pork Gluten Free Crust Available (\$6.00) <i>Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients-</i>	20

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* Lentil vinaigrette. 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
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	27	SQUID INK CAVATELLI calamari, shrimp, scungilli, arrabbiata, green olives, nduja pork	28
OUR LINGUINE & CLAMS freshly shucked clams, Manila clams, toasted garlic, chilis, toasted bread crumbs	32	BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	26
HANDMADE SPINACH FETTUCINE guanciale, spinach pistachio basil pesto & burrata mozzarella	27	TROFIE MUSHROOM ALFREDO Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino	27
LEMON RICOTTA RAVIOLI wild ramps, brown butter, asparagus & truffle Pecorino	25	LUMACHE PORK SUGO NAPOLETANA braised pork and sausage sugo, pecorino canestrino & stratiatella mozzarella	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.

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>Whitehaven</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>Toscolo</i> , Italy	13	52
ROSSO, VITIANO, 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%
 - SUNCRUISER** Half & Half 4.5%

- crafts drafts**
- FIDDLEHEAD** IPA 6.2%
 - MODELO** Especial Mexican Lager 4.4%
 - NEW ENGLAND BREWING** Face Hugger IPA 6.8%
 - TWO ROADS** No Limit Hefeweizen 5.0%
 - NEW PARK BREWING** Cloudscape IPA 6.5%

- domestic & imported drafts**
- STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT**
 - BLUE MOON ♦ SAM ADAMS SUMMER ALE ♦ 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)	bottle
sparkling		
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 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

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

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, Napa Valley, CA '22	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>	
FAUST, CABERNET SAUVIGNON, NAPA VALLEY, CA '22	\$105
<i>Rich dark fruits, spices, and herbs; fine & velvety</i>	