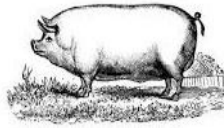


Chef/Owner
 Billy Grant
Chefs
 Daniel Soriano
 Ivan Soriano



bricco trattoria

**SUMMERTIME GIFT CARD
 PROMO IS BACK!**
 For every \$100 value of gift
 cards purchased in May and
 June, receive a \$20 bonus
 voucher available for use in
 July and August!

antipasti

SOUP OF THE DAY: Clam Chowder	10	MY AUNT JOSIE'S MEATBALLS	15
		stracciatella, breadcrumbs, EVOO	
WHIPPED RICOTTA (to share)	15	PROSCIUTTO DI PARMA	18
local honey, sea salt, herbs, grilled Pugliese bread		burrata, gem lettuce, red wine vinaigrette, marinated olives, peperoncini, breadsticks	
OCTOPUS CARPACCIO*	17	ARTISINAL CHEESES & SALUMI (FOR TWO)	25
green olive vinaigrette, sea salt, arugula		Truffle Pecorino (IT) Camembert (CT), Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	
FRESH RHODE ISLAND FRIED CALAMARI	17	MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24
sriracha aioli & arrabbiata sauce, cherry peppers		SPICE ROASTED BABY RED BEETS	14
BEEF CARPACCIO*	17	Goat cheese fonduta, candied walnuts, celery & radish salad	
pickled mushrooms, fried capers, arugula & lemon			
GRILLED ARTICHOKEs	13		
arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette			

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 artichokes, polenta croutons & balsamic vinaigrette		bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, 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, gorgonzola & lemon vinaigrette	
		NANCY'S CHOPPED SALAD	13
		Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette, peperoncini	

*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	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	
BRICCO BURGER	21
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 SANDWICH	30
chunked lobster, Havarti, French fries, Italian greens	
SPICY CRISPY CHICKEN SANDWICH	19
cole slaw, tomato jam, dill pickle, french fries	

pizza

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	
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	
WILD RAMP PIE	22
spring asparagus, roasted potatoes, Grana Padano, stracciatella & mozzarella	

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

entrées

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. green beans	
HANGER STEAK SALAD*	31
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 with sausage 25 with chicken 25 with shrimp 28	
OUR RICOTTA GNOCCHI	27	SQUID INK CAVATELLI	28
braised veal ragu, English peas, truffle pecorino		calamari, shrimp, scungilli, arrabbiata, green olives, nduja pork	
OUR LINGUINE & CLAMS	32	BAKED RIGATONI	26
freshly shucked clams, Manila clams, toasted garlic, chilis, toasted bread crumbs		sausage, mozzarella, peas, tomato, cream	
HANDMADE SPINACH FETTUCINE	27	TROFIE MUSHROOM ALFREDO	27
guanciale, spinach pistachio basil pesto & burrata mozzarella		Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino	
LEMON RICOTTA RAVIOLI	25	LUMACHE PORK SUGO NAPOLETANA	28
wild ramps, brown butter, asparagus & truffle Pecorino		braised pork and sausage sugo, pecorino canestrino & stracciatella mozzarella	

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>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>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%
ALVARIUM Phresh Hazy IPA 6.8%
CITY STEAM Jungle Crush IPA 7.0%
COUNTERWEIGHT Headway IPA 6.5%
BACKEAST Ice Cream Man Hazy IPA 6.4%

domestic & imported drafts

STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT
BLUE MOON ♦ SAM ADAMS SUMMER 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		
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
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
PERTINACE, Nebbiolo, Italy' 23	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, 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>	