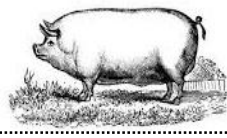


SUMMERTIME GIFT CARD PROMO IS BACK!
 For every \$100 value of gift cards purchased
 in May and June, receive a \$20 bonus voucher
 available for use in July and August!

bricco trattoria



Chef/Owner
 Billy Grant
Chefs
 Daniel Soriano
 Ivan Soriano

primo

SOUP: Clam Chowder	\$9	PROSCIUTTO DI PARMA	\$18
GRILLED ARTICHOKES	\$14	gem lettuce, Chianti wine vinaigrette, Castelvetrano olives, breadsticks, D.O.P prosciutto di Parma, burrata mozzarella	
crushed hazelnuts, balsamic, shaved Grana Padano		ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
WHIPPED RICOTTA (TO SHARE)	\$15	Truffle Pecorino (IT), Camembert (CT)	
local honey, sea salt, grilled Pugliese bread		Asher Blue (GA), Prosciutto Di Parma (IT),	
MY AUNT JOSIE'S MEATBALLS	\$16	Hot Soppresata (CA), Truffle Cacciatorini (CA)	
stracciatella, mozzarella, toasted breadcrumbs, EVOO		BEEF CARPACCIO	\$18
*OCTOPUS CARPACCIO	\$17	pickled mushrooms, fried capers, arugula, lemon	
green olive vinaigrette, lemon, smoked paprika, arugula		SPICE ROASTED BABY RED BEETS	\$14
GRILLED PORTUGUESE OCTOPUS	\$20	Goat cheese fonduta, candied walnuts, celery & radish salad	
spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika		GRILLED D.O.P MORTEDELLA BRUSCHETTA	\$14
FRESH RHODE ISLAND FRIED CALAMARI	\$18	Burrata, pistachio salsa verde & filone toast	
sriracha aioli, cherry peppers, arrabbiata sauce		TOMATO MOZZARELLA ARANCINI	\$14
MIKEY'S HOT HONEY WINGS ½ dz \$12 dz \$24		arrabbiata sauce, shaved Grana Padano, arugula	

pasta

PENNE ALLA VODKA	\$23
sundried tomatoes, basil, cream, Grana Padano	
<i>add sausage \$28 add chicken \$28 add shrimp \$31</i>	
HANDMADE SQUID INK CAVATELLI	\$32
shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	
BAKED RIGATONI	\$28
Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	
RUSTICHELLA RIGATONI BOLOGNESE	\$27
classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	
HOUSEMADE PAPPARDELLE	\$32
pork & beef ragu, tomato & rich brood, stracciatella mozzarella & Grana Padano	
PROSCIUTTO COTTO RAVIOLI	\$28
parmesan broth, Kerrygold grass-fed butter & pistachios	
OUR RICOTTA GNOCCHI	\$29
braised veal ragu, rich brodo, fresh peas, & truffle pecorino	
BUCATINI ALLA ZOZZONA	\$27
guanciale, Italian sweet sausage, tomato sugo, egg yolk, black pepper, pecorino	
CAVATELLI ALLA NAPOLETANA	\$26
braised pork sugo, tomato, Grana Parm	
ANDERSON FARMS SPINACH FETTUCINE	\$27
guanciale, spinach pistachio basil pesto & burrata mozzarella	

insalata

BOSTON BIBB SALAD	\$14
red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	
APPLE & ARUGULA SALAD	\$14
shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	
CAESAR SALAD	\$14
romaine, radicchio, garlic croutons, Grana Padano	
BABY LETTUCES	\$13
shaved celery, fennel, radishes, white balsamic vinaigrette	
KALE SALAD	\$14
red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	
NANCY'S CHOPPED SALAD	\$14
Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette, pepperoncini	
TOSCANO SALAD	\$15
bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	
<i>*ADD CHICKEN \$10 * SHRIMP \$12 *SALMON \$17 *HANGER STEAK \$22*</i>	

brick oven pizza

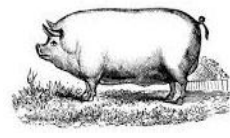
SPINACH PIE	\$19
mozzarella, tomato, Anderson Farms spinach, ricotta & grana parmigiano	
POTATO PIE	\$19
caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	
THREE PIGS PIE	\$21
sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	
SHRIMP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

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.

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

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wine	glass/bottle	wine	(Vintages Subject to Change)	bottle
sparkling		sparkling		
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

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	
ALVARIUM Phresh NEIPA 6.5%	
COUNTERWEIGHT Headway IPA 6.5%	
THOMAS HOOKER Watermelon Ale 4.5%	
STARGAZER Berry Invasion Sour Ale 4.5%	
HARPOON IPA 5.9%	

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 IPA ZERO N/A	

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
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	
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
GAJA PROMIS, Toscana, Bolgheri, Italy '23	130
PERTINACE, Nebbiolo, Italy '23	75

american & other reds	
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
ROMBAUER, Cabernet Sauvignon, Nappa 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
NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley '22	190

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>	
MARCHESI ANTINORI TIGNANELLO, TUSCANY, ITALY '22	\$290