

bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

primo

GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$14	PROSCIUTTO DI PARMA gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, burrata mozzarella	\$18
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$15	ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Melinda Mae (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	\$25
MY AUNT JOSIE’S MEATBALLS stracciatella, mozzarella, toasted breadcrumbs, EVOO	\$16	BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	PEACOCK ORANGE DEW MELON AND PROSCIUTTO burrata mozzarella, basil, mint, and wild flower honey	\$15
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika	\$20	OUR CHICKEN PARM MEATBALLS homemade vodka sauce, stracciatella, mozzarella, arugula	\$15
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce	\$18		

pasta

PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$28 add chicken \$28 add shrimp \$31</i>	\$23	BOSTON BIBB SALAD red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$14
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$32	APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$14
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$28	CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$14
RUSTICHELLA RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27	BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$13
SPAGHETTONI ALLA NORMA Local fresh tomato sauce, basil, eggplant, pecorino canestrino, fresh mozzarella	\$26	KALE SALAD red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	\$14
GRANDMA’S RAVIOLI roasted chicken, ricotta & prosciutto filling, guanciale and tomato sugo	\$27	TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	\$15
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, fresh peas, & truffle pecorino	\$29	<i>*ADD CHICKEN \$10 * SHRIMP \$12 *SALMON \$17 *HANGER STEAK \$22*</i>	
SPAGHETTI ALLA NERANO CARBONARA native zucchini, guanciale, cage free egg, cracked pepper & Pecorino Romano	\$26		
SPAGHETTI & MEATBALLS Aunt Josie’s meatballs with Aunt Josie’s sauce	\$28		
TROFIE ALLA PORTOFINO wild shrimp, spinach & basil pesto, taggiasca olives, toasted breadcrumbs	\$29		

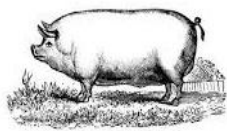
brick oven pizza

entrees		STADIUM PIE organic tomatoes, mozzarella, Grana Padano	\$17
PORCINI DUSTED DAY BOAT SCALLOPS Georgia creamless creamed corn with fresh peas & zucchini	\$38	POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella	\$19
HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot puree	\$32	THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices	\$21
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	\$28	SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce	\$25
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde	\$29	FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula	\$19
CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad	\$28	OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey	\$20
OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	\$29	WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil	\$20
HOT BUTTERED LOBSTER ROLL Toasted brioche bun, Old Bay french fries, & coleslaw	\$49	CAPRICCIOSA organic tomatoes, fresh mozzarella, Taggiasca olives mushrooms, artichokes, prosciutto	\$19
CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, corn ragu, cipollini onions, red wine jus	\$56	MARGHERITA PIE organic tomatoes, Fior di Latte mozzarella, basil	\$17
PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce	\$29	add meatballs \$5 add prosciutto \$4	
BRANZINO roasted potatoes, taggiasca olives, broccoli rabe, artichokes, roasted peppers & pine nut and raisin salsa verde	\$38	PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano	\$20
WOOD OVEN FIRED TUSCAN PORK RIBS Rosemary honey glaze, salsa verde, pineapple chutney, roasted potatoes & corn “my way”	\$36	SPICY SOPPRESSATA WHITE PIE fresh mozzarella, Grana Padano, hot honey & nduja pork	\$20
		CACIO E PEPE AL TARTUFO PIE 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*

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.*



bricco trattoria

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wine

sparkling

glass/bottle

wine

(Vintages Subject to Change)

bottle

PROSECCO, <i>Gooseneck</i> , Italy	12	48	FERRARI, Brut, Italy	55
PROSECCO ROSE, <i>Cavit Lunetta</i> , Italy <i>(187ml split)</i>	12	N/A	CIPRIANI BELLINI (White Peach), Italy	55
MOSCATO DOLCE, <i>Villa Jolanda</i> , Italy <i>(187ml split)</i>	13	N/A	VEUVE CLICQUOT, Champagne Brut, France	150
CHAMPAGNE GRAN BRUT, <i>Perrier Jouet</i> , France <i>(187ml)</i>	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%

craft drafts

- NEW ENGLAND BREWING Sea Hag IPA 6.2%
- NEW PARK Fragment Hazy IPA 7.0%
- MODELO ESPECIAL Mexican Lager 4.4%
- STARGAZER Berry Invasion Sour Ale 4.5%
- ALVARIUM Phresh NEIPA 6.5%

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

white

WILLAMETTE VALLEY, Riesling, OR '22	48
DAOU, Rose, Paso Robles, CA ’22	65
CHATEAU SAINTE MARGGUERITE, “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

PERTINACE, Nebbiolo, Italy ’23	75
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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
Rich tropical fruits; crisp & tart

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

MARCHESI ANTINORI TIGNANELLO, TUSCANY, ITALY ’22 \$290