

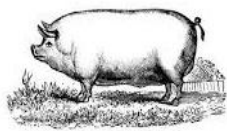
bricco trattoria

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano

p r i m o			
SOUP OF THE DAY: Clam Chowder	\$10	FRESH RHODE ISLAND FRIED CALAMARI	\$18
GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano	\$14	sriracha aioli, cherry peppers, arrabbiata sauce	
WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread	\$15	PROSCIUTTO DI PARMA gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, burrata mozzarella	\$18
MY AUNT JOSIE’S MEATBALLS stracciatella, mozzarella, toasted breadcrumbs, EVOO	\$16	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
*OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula	\$17	BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon	\$18
GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika	\$20	PEACOCK ORANGE DEW MELON AND PROSCIUTTO burrata mozzarella, basil, mint, and wild flower honey	\$15
p a s t a			
PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$28 add chicken \$28 add shrimp \$31</i>	\$23	OUR CHICKEN PARM MEATBALL homemade vodka sauce, stracciatella, mozzarella, arugula	\$15
HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata	\$32	MIKEY’S HOT HONEY WINGS ½ dz \$12 dz \$24	
BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano	\$28	i n s a l a t a	
RUSTICHELLA RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg	\$27	BOSTON BIBB SALAD red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$14
FRESH TAGLIATELLE pomodoro sauce, basil, whipped burrata, Parmigiano Reggiano	\$26	APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette	\$14
BURRATA RAVIOLI ALLA NORMA native tomato sugo, roasted eggplant, and Ricotta Salata	\$26	CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano	\$14
OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, fresh peas, & truffle pecorino	\$29	BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette	\$13
SPAGHETTI ALLA NERANO CARBONARA native zucchini, guanciale, cage free egg, cracked pepper & Pecorino Romano	\$26	KALE SALAD red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	\$14
SPAGHETTI & MEATBALLS Aunt Josie’s meatballs with Aunt Josie’s sauce	\$28	TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	\$15
TROFIE ALLA PORTOFINO wild shrimp, spinach & basil pesto, taggiasca olives, toasted breadcrumbs	\$29	<i>*ADD CHICKEN \$10 *SHRIMP \$12 *SALMON \$17 *HANGER STEAK \$22*</i>	
e n t r é e s		b r i c k o v e n p i z z a	
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, beets 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
		ZUCCHINI PIE Garlic cream, native zucchini, caramelized onions, fresh mozzarella & Prosciutto Di Parma	\$18
		<i>Gluten Free Crust Available (\$6.00) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients</i>	

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.



bricco trattoria

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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%

craft drafts

- BACKEAST Ice Cream Man Hazy IPA 6.4%
- NEW PARK Cloudscape Hazy IPA 7.0%
- COUNTERWEIGHT High Note American Lager 5.4%
- 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

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 MARGGUERITE, “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
ROSE ROCK, Chardonnay, OR ‘21	75
SONOMA-CUTRER, Chardonnay, CA’23	68
PANTHERA, Chardonnay, Russian River, CA ‘19	90
HENRI BOURGEOIS “LES BARRONES”, Sancerre, France ‘24	70

italian reds

GAJA PROMIS, Toscana, Bolgheri, Italy ‘23	130
LI VELI PASSAMANTE, Negroamaro, Salento, Italy ‘24	48
CASTELLO DI ALBOLA, Chianti Classico, Italy ‘23	60
COLTIBUONO, Chianti Classico Riserva, Italy ‘21	65
VIETTI, Barbera D’Asti, Italy ‘23	48
PERTINACE, Barbera d’Alba, Italy’ 23	58
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 ‘24	120
PESSIMIST RED BLEND, Pasa Robles, CA ‘23	65
HESS, “LION TAMER” Red Blend, Napa Valley, CA ‘22	95

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