



@restaurantbriccowh
@chef_billy_granti



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We appreciate you dining with us this evening.

We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO) Meat: Prosciutto di Parma, truffle cacciatorini & hot soppressata Cheese: Sottocenere al Tartufo (truffle cow’s milk cheese), Melinda Mae (soft cow’s milk cheese), womanchego cheese	25
NATIVE ZUCCHINI SALAD Lemon, e.v.o.o., mint, shaved Parmigiano Reggiano, Marcona almonds	14
NATIVE BLUEBERRY SALAD (BROWNS FARMS) Burrata Mozzarella, grilled mortedella, little gem lettuce & pistachio salsa verde	16
PEACOCK ORANGE DEW MELON & BUFFALO MOZZARELLA Prosciutto Di Parma, arugula, lemon, mint & local wildflower honey	17
EGGPLANT GIANLUCA PARMIGIANA Baked eggplant, Fior Di Latte mozzarella, tomato sugo & Grana Padano	14
STEAMED MANILLA CLAMS Prosecco, nduja butter, garlic broth & toast	18
BLISTERED SHISHITO PEPPERS Capers, Parimgiano Reggiano, grilled filone toast	16
GRILLED ARTICHOKEs Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	14
OCTOPUS “CARPACCIO” Green olive vinaigrette & smoked paprika	17
FRIED RHODE ISLAND CALAMARI Cherry peppers, spicy aioli & arrabiata sauce	18
CRISPY PORK BELLY WATERMELON SALAD Pistachios, fennel, arugula, summer herb vinaigrette	16
WHIPPED RICOTTA Toasted filone bread, herbs, e.v.o.o. & honey	15
GRILLED PORTUGUESE OCTOPUS Spicy chickpea purée, gigante beans, celery, red wine vinaigrette & smoked paprika	20
PEPPERED BEEF CARPACCIO Arugula, shaved Grana Padano, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	17
MY AUNT JOSIE’S MEATBALLS Stracciatella Mozzarella & sugo napoletano	16
MIKEY’S HOT HONEY WINGS	½ dz/12 dz/24
SOUP OF THE DAY Chicken garbanzo bean soup	10

Neapolitan style Wood oven pizza

BIANCO PIE (A Bricco Classic) Ricotta, goat cheese, garlic cream, Parmigiano, red onions, pistachios & truffle honey	20
SHRIMP SCAMPI PIE Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	24
SPICY SOPPRESSATA WHITE PIE Fresh mozzarella, Grana Padano, hot honey & nduja pork	20
ZUCCHINI PIE Garlic cream, native zucchini, caramelized onions, fresh mozzarella & prosciutto	18
THREE PIGS PIE Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	21
SPINACH PIE Mozzarella, tomato, Anderson Farms spinach, ricotta & grana parmigiano	19
WILD MUSHROOM PIE Fresh mozzarella, Grana Padano, fontina & truffle paste	20
STADIUM PIE Shredded mozzarella & Grana Padano	17
MARGHERITA PIE Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	17
ADD PROSCIUTTO DI PARMA \$4	
PEPPERONI PIE Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	20
FIG JAM PIE Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	19
SMOKED SALMON PIZZETTA Crème fraiche with capers, pickled red onions & arugula	23
CICCIO BREAD (A MUST TRY FOR THE TABLE) Prosciutto & Stracciatella Mozzarella, parmigiano, & local honey	14/18

**Gluten-Free Crust (\$6)*

Salads

TOSCANO SALAD Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	15	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD Apples, frisée salad & cider vinaigrette	14
BABY LETTUCES Shaved celery, radishes & white balsamic vinaigrette	13	CAESAR SALAD Romaine, radicchio, Grana Padano & garlic croutons	14
CHOPPED KALE Focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	14	BOSTON BIBB Red onions, cucumber, sundried tomatoes, toasted almonds, gorgonzola & lemon vinaigrette	14

add chicken 10 • add wild shrimp 10 • add salmon 17 • add meatball 6 • add hanger steak 22

Pasta

FRESH TAGLIATELLE (PASTA FROM MORE ITALIAN PASTA LAB) Pomodoro sauce, basil, whipped burrata, Parmagiano Reggiano	26
ORECCHIETTE SCARPIELLO Ragu of braised chicken, sweet Italian sausage, tomato, peppers, & stracciatella mozzarella	28
HOUSE-MADE SQUID INK CAVATELLI Shrimp, calamari, scungilli, arrabiata, nduja pork, capers, & green olives	32
BURRATA RAVIOLI ALLA NORMA Native tomato sugo, roasted eggplant, and Ricotta Salata	26
SPAGHETTI ALLA NERANO CARBONARA Native zucchini, guanciale, cage free egg, cracked pepper & Pecorino Romano	26
SPAGHETTI ALLA PORTOFINO Sauteed shrimp, spinach pistachio basil pesto, black olives, & toasted breadcrumbs	28
BUCATINI PORK SUGO NAPOLETANA Braised pork and sausage sugo, Parmigiano Reggiano, Pecorino, & Stracciatella Mozzarella	28
HOUSE-MADE RICOTTA GNOCCHI Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	29
PENNE ALLA VODKA Spicy tomato-cream sauce, sundried tomatoes, basil, & Grana Padano with chicken or sausage \$27 with wild shrimp \$30	23
WOOD OVEN BAKED RIGATONI Hot Italian sausage, peas, plum tomatoes, parmigiano, cream, & mozzarella	28
RUSTICHELLA RIGATONI BOLOGNESE Classic meat sauce, fresh ricotta, & grated nutmeg	27

main plates

HOT BUTTERED LOBSTER ROLL Toasted brioche bun, Old Bay french fries, & coleslaw	49
PAN ROASTED BRANZINO Eggplant puree, taggiasca olives, spinach, & pinenut salsa verde	38
WOOD OVEN FIRED TUSCAN PORK RIBS Rosemary honey glaze, salsa verde, pineapple chutney, roasted potatoes, & corn “my way”	36
PORCINI DUSTED DAY BOAT SCALLOPS Native creamless creamed corn with fresh zucchini, roasted maitake mushrooms & bacon onion jus	38
MUSTARD BBQ CEDAR PLANKED SALMON* Potato puree, green beans, & beet puree	32
FENNEL & BLACK PEPPER CRUSTED TUNA* Potato cake, green olive tapenade, & Italian mixed greens	39
OUR CHICKEN PARMIGIANA Aunt Josie’s sauce, mozzarella, Grana Padano, & house-made cavatelli	29
CHICKEN MILANESE Italian greens, pepperonata, & lemon butter sauce	28
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN Heirloom American polenta, roasted broccoli, salsa verde, & au jus	29
PORK CHOP MILANESE Italian greens, pepperonata, & lemon butter sauce	29
CENTER CUT 12oz N.Y. SIRLOIN* Potato purée, Anderson Farms spinach, onion purée, & red wine au jus	56