



Follow us on instagram for new seasonal dishes and cocktails!!
@briccotrattoria
@chef_billy_grantiii

bricco trattoria

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.

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano
Managers
Ross Towill
Natalie DeLeon

primo

GRILLED ARTICHOKE	\$14
crushed hazelnuts, balsamic, shaved Grana Padano	
WHIPPED RICOTTA (TO SHARE)	\$15
local honey, sea salt, grilled Pugliese bread	
MY AUNT JOSIE’S MEATBALLS	\$16
stracciatella, mozzarella, toasted breadcrumbs, EVOO	
*OCTOPUS CARPACCIO	\$17
green olive vinaigrette, lemon, smoked paprika, arugula	
GRILLED PORTUGUESE OCTOPUS	\$20
spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika	
FRESH RHODE ISLAND FRIED CALAMARI	\$18
sriracha aioli, cherry peppers, arrabbiata sauce	
PROSCIUTTO DI PARMA	\$18
gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, burrata mozzarella	
ARTISINAL CHEESES & SALUMI (FOR TWO)	\$25
Truffle Pecorino (IT), Melinda Mae (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppressata (CA), Truffle Cacciatorini (CA)	
BEEF CARPACCIO	\$18
pickled mushrooms, fried capers, arugula, lemon	
PEACKOCK ORANGE DEW MELON AND PROSCIUTTO	\$15
burrata mozzarella, basil, mint, and wild flower honey	
CRISPY PORK BELLY WATERMELON SALAD	\$16
pistachios, fennel, arugula salad, summer herb vinaigrette	
MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24
BLISTERED SHISHITO PEPPERS	\$16
capers, parmigiano reggiano, grilled filone toast	
HEIRLOOM TOMATO BUFFALO MOZZARELLA SALAD	\$17
chianti wine vinaigrette, basil, & aged balsamic vinaigrette	

brick oven pizza

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	
ZUCCHINI PIE	\$18
Garlic cream, native zucchini, caramelized onions, fresh mozzarella & Prosciutto Di Parma	
<i>Gluten Free Crust Available (\$6.00) Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients</i>	

insalata

BOSTON BIBB SALAD	\$14	BABY LETTUCES	\$13
red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette		shaved celery, fennel, radishes, white balsamic vinaigrette	
APPLE & ARUGULA SALAD	\$14	KALE SALAD	\$14
shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette		red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing	
CAESAR SALAD	\$14	TOSCANO SALAD	\$15
romaine, radicchio, garlic croutons, Grana Padano		bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette	

ADD CHICKEN \$10 * SHRIMP \$12 *SALMON \$17 *HANGER STEAK \$22

pasta

LINGUINE AND CRAB	\$38
Colossal lump blue crab meat, Heirloom tomatoes, basil, toasted garlic & toasted breadcrumbs	
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	
FRESH TAGLIATELLE	\$26
pomodoro sauce, basil, whipped burrata, Parmigiano Reggiano	
BURRATA RAVIOLI ALLA NORMA	\$26
native tomato sugo, roasted eggplant, and Ricotta Salata	
OUR RICOTTA GNOCCHI	\$29
braised veal ragu, rich brodo, fresh peas, & truffle pecorino	
SPAGHETTI ALLA NERANO CARBONARA	\$26
native zucchini, guanciale, cage free egg, cracked pepper & Pecorino Romano	
TROFIE ALLA PORTOFINO	\$29
wild shrimp, spinach & basil pesto, taggiasca olives, toasted breadcrumbs	

entrées

PORCINI DUSTED DAY BOAT SCALLOPS	\$38
Oven roasted potatoes, spinach	
HONEY MUSTARD BBQ GLAZED SALMON	\$32
green beans, leeks, potato puree, beets puree	
CRISPY CHICKEN MILANESE	\$28
Italian greens, marinated red peppers, lemon butter sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	\$29
potato puree, roasted broccoli, salsa verde	
CLASSIC EGGPLANT PARMESAN	\$28
grana parm, pecorino, arugula salad	
OUR CHICKEN PARMESAN	\$29
fresh mozzarella, house made cavatelli pasta, Aunt Josie’s sauce	
HOT BUTTERED LOBSTER ROLL	\$49
toasted brioche bun, Old Bay french fries, & coleslaw	
CENTER CUT 12oz N.Y. SIRLOIN* PRIME	\$56
potato puree, spinach, cipollini onions, red wine jus	
PORK CHOP MILANESE	\$29
marinated peppers, Italian greens & lemon butter sauce	
FENNEL & BLACK PEPPER CRUSTED TUNA*	\$39
potato cake, green olive tapenade & Italian mixed greens	
TUSCAN PORK RIBS	\$36
rosemary honey glaze, salsa verde, pineapple chutney, roasted potatoes & corn “my way”	

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.*



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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				white					
ROSE, <i>Chateau Montaud</i> , France		12	48	WILLAMETTE VALLEY, Riesling, OR '22				48	
RIESLING, <i>Hogue</i> , Washington		12	48	DAOU, Rose, Paso Robles, CA '22				65	
PINOT GRIGIO, <i>Anterra</i> , Italy		11	44	CHATEAU SAINTE MARGGUERITE, “Love” Rose, France '21				70	
PINOT GRIGIO, <i>Riff</i> , Italy		12	48	GUIDO MARSELLA, Fiano Di Avellino, Italy, '20				70	
SAUVIGNON BLANC, <i>Gooseneck</i> , France		12	48	CONUNDRUM, White Blend, CA '22				50	
SAUVIGNON BLANC, <i>Threadcount</i> , CA		13	52	DOG POINT, Sauvignon Blanc, New Zealand '22				60	
SAUVIGNON BLANC, <i>Echo Bay</i> , New Zealand		14	56	MER SOLEIL SILVER, Unoaked Chardonnay, CA '22				55	
CHARDONNAY, <i>Josh</i> , CA		12	48	FERRARI-CARANO, “Tre Terre” Chardonnay, CA'21				75	
CHARDONNAY, <i>Ferrari Carano</i> , Sonoma County, CA		15	60	ROSE ROCK, Chardonnay, OR '21				75	
reds									
PINOT NOIR, <i>Cycles Gladiator</i> , CA		12	48	SONOMA-CUTRER, Chardonnay, CA'23				68	
PINOT NOIR, <i>Joel Gott</i> , CA		14	56	PANTHERA, Chardonnay, Russian River, CA '19				90	
PINOT NOIR, <i>Belle Glos Clark & Telephone</i> , CA		21	84	HENRI BOURGEOIS “LES BARRONES”, Sancerre, France '24				70	
MALBEC RESERVE, <i>Domaine Bousquet</i> , ARG		13	52	italian reds					
MERLOT, <i>Clos du Bois</i> , CA		12	48	GAJA PROMIS, Toscana, Bolgheri, Italy '23				130	
CABERNET SAUVIGNON, <i>Backhouse</i> , CA		12	48	LI VELI PASSAMANTE, Negroamaro, Salento, Italy '24				48	
CABERNET SAUVIGNON, <i>Joel Gott</i> , CA		14	56	CASTELLO DI ALBOLA, Chianti Classico, Italy '23				60	
CABERNET SAUVIGNON, <i>Quilt</i> , Napa Valley, CA		21	84	COLTIBUONO, Chianti Classico Riserva, Italy '21				65	
italian reds				VIETTI, Barbera D’Asti, Italy '23				48	
BARBERA D’ ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy		12	48	PERTINACE, Barbera d’Alba, Italy' 23				58	
MONTEPULCIANO D’ABRUZZO, <i>Cantina Zaccagnini</i> , Italy		15	60	PRODUTTORI DEL BARBARESCO, Barbaresco, Italy' 21				100	
CHIANTI CLASSICO, <i>Toscolo</i> , Italy		13	52	LA VITE “LUCENTE”, Toscana, Italy '22				70	
ROSSO VITIANO, Italy		13	52	LA SORTE, Amarone Della Valpolicella, Italy '20				100	
BAROLO, <i>Tenute Neirano</i> , Italy		21	84	PERTINACE, Nebbiolo, Italy' 23				75	
craft beers, seltzers, & ciders				american & other reds					
cans				NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley '22				190	
BACKEAST Double Scoop DIPA 8.4%				CAYMUS REDSCHOONER, Malbec Reserve, Argentina '23				75	
TWO ROADS Two Juicy DIPA 8.2%				ORIN SWIFT, L’USINE, Pinot Noir, CA '19				120	
LAWSON’S Sip of Sunshine DIPA 8.0%				ORIN SWIFT, 8 YEARS IN THE DESERT, Zinfandel Blend, CA '23				85	
GREY SAIL The Captain’s Daughter DIPA 8.5%				EMMOLO, Merlot, Napa Valley, CA '22				65	
BLUE HILLS ORCHARD Stormalong Cider 5.0%				CLINE, Syrah, CA '21				40	
WHITE CLAW HARD SELTZER Black Cherry 5.0%				CAYMUS-SUISUN, GRAND DURIF, Petite Sirah, CA '21				105	
HIGH NOON HARD SELTZER Grapefruit 4.5%				JUSTIN, Cabernet Sauvignon, Paso Robles, CA '22				70	
NUTRL VODKA SELTZER Pineapple 4.5%				GREENWING, Cabernet Sauvignon, Columbia Valley, WA, '22				80	
SUNCRUISER Half & Half 4.5%				FAUST, Cabernet Sauvignon, Napa Valley, CA '22				105	
craft drafts				ROMBAUER, Cabernet Sauvignon, Napa Valley, CA '22				150	
TWO ROADS Lil Heaven Session IPA 4.8%				CAYMUS, Cabernet Sauvignon, Napa Valley, CA '23 (1L)				200	
FIDDLEHEAD American IPA 6.2%				PRISONER, SALDO, RED ZINFANDEL, CA '22				92	
COUNTERWEIGHT High Note Summer Lager 5.4%				PRISONER, “THE PRISONER”, RED BLEND, CA '24				120	
TWELEVE PERCENT BREWING Snappy American Lager 5%				PESSIMIST RED BLEND, Pasa Robles, CA '23				65	
LAWSON’S Lil Sip American IPA 6.2%				HESS, “LION TAMER” Red Blend, Napa Valley, CA '22				95	
domestic & imported drafts				MANAGER’S CELLAR SELECTION					
STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT				MER SOLEIL SILVER, UNOAKED CHARDONNAY CALIFORNIA '22				\$55	
BLUE MOON ♦ SAM ADAMS SUMMER ALE				<i>Rich tropical fruits; crisp & tart</i>					
domestic & imported bottles				FAUST, CABERNET SAUVIGNON, NAPA VALLEY, CA '22				\$105	
BUDWIESER ♦ BUD LIGHT				<i>Rich dark fruits, spices, and herbs; fine & velvety</i>					
MICH ULTRA♦ MILLER LIGHT				MARCHESI ANTINORI TIGNANELLO, TUSCANY, ITALY '22				\$290	
CORONA ♦ HEINEKEN									
HEINEKEN ZERO N/A									