



bricco trattoria

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

antipasti

SOUP: Chicken & Farro	10			
WHIPPED RICOTTA (to share) local honey, sea salt, herbs, grilled Pugliese bread	15	MY AUNT JOSIE'S MEATBALLS stracciatella, breadcrumbs, EVOO		16
OCTOPUS CARPACCIO* green olive vinaigrette, sea salt, arugula	17	PROSCIUTTO DI PARMA burrata, gem lettuce, red wine vinaigrette, marinated olives, pepperoncini, breadsticks		18
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce, cherry peppers	18	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
BEEF CARPACCIO* pickled mushrooms, fried capers, arugula & lemon	17			
GRILLED ARTICHOKEs arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette	13	MIKEY'S HOT HONEY WINGS	½ dz \$12 dz \$24	
PEACKOCK ORANGE DEW MELON AND PROSCIUTTO burrata mozzarella, basil, mint, and wild flower honey	15	HEIRLOOM TOMATO BUFFALO MOZZARELLA SALAD chianti wine vinaigrette, basil, & aged balsamic vinaigrette		17

salads

BRICCO GREENS fennel, celery, heirloom radish & white balsamic vinaigrette	13	KALE SALAD bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette		14
TOSCANO SALAD fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette	15	BOSTON BIBB red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette		14
APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette	14			
CAESAR SALAD romaine, radicchio, croutons & shaved Parmigiano	14	<i>*Add grilled chicken \$10 *Add grilled shrimp \$12 *Add grilled hanger steak \$22 *Add honey mustard bbq glazed salmon \$17 *Add our meatballs \$10</i>		

sandwiches

JERK CHICKEN & AVOCADO WHOLE WHEAT WRAP crispy bacon, spicy aioli, chopped kale	19
ITALIAN COLD CUT COMBO GRINDER mortadella(pistachios), prosciutto, salami, roasted peppers, tomatoes, provolone & spicy artichoke aioli	19
WARM TURKEY BLT SANDWICH bacon, lettuce, tomato, pesto aioli, toasted house made focaccia bread	19
OUR CHICKEN CUTLET GRINDER fried peppers, plum tomato sauce & provolone	19
PROSCIUTTO DI PARMA & BURRATA SANDWICH spinach pistachio pesto, arugula, & local tomatoes	19
BRICCO BURGER all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens	21
HOT BUTTERED LOBSTER ROLL Toasted brioche bun, Old Bay french fries, & coleslaw	49

entrées

CLASSIC CHICKEN PARMIGIANA served with a house salad	26
CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce	25
OUR CHICKEN PICCATA capers, artichokes, lemon butter sauce, sautéed spinach	26
MUSTARD BBQ GLAZED SALMON* creamless creamed corn with zucchini	27
HANGER STEAK SALAD* romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto	32

pasta

RUSTICHELLA RIGATONI D'ABRUZZO bolognese sauce, fresh ricotta, grated nutmeg	26	PENNE ALLA VODKA sundried tomatoes, basil, cream, and Grana Padano with sausage 27 with chicken 27 with shrimp 30	23
OUR RICOTTA GNOCCHI braised veal ragu, English peas, truffle pecorino	29	SQUID INK CAVATELLI calamari, shrimp, scungilli, arrabbiata, green olives, nduja pork	28
TROFIE ALLA PORTOFINO wild shrimp, basil pesto, taggiasca olives, toasted breadcrumbs	29	BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	28
FRESH TAGLIATELLE pomodoro sauce, basil, whipped burrata, Parmigiano Reggiano	26	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	LINGUINE AND CRAB Colossal lump blue crab meat, Heirloom tomatoes, basil, toasted garlic toasted breadcrumbs	38

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.

11/26/25

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 *Summer Lager* 5.4%
- TWELVE PERCENT BREWING** Snappy *American Lager* 5.0%
- LAWSON’S** Lil Sip *IPA* 6.2%

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	