

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25	PEPPERED BEEF CARPACCIO	17
Meat: Prosciutto & Spicy Soppressata		Arugula, Shaved Parmigiana, Pickled Shiitake Mushroom,	
Cheese: Melinda Mae (Soft Cow’s Milk) & Cato Corner Womanchego Cheese		Fried Capers, E.V.O.O. & Lemon	
FRIED RHODE ISLAND CALAMARI	18	NATIVE NEW JERSEY ZUCCHINI SALAD	14
Cherry Peppers, Calabrian Chili Aioli, Spicy Tomato Sauce		Lemon, Mint, Shaved Parmigiano Reggiano &	
WHIPPED RICOTTA	15	Marcona Almonds, E.V.O.O.	
Filone Toast, Local Honey, Sea Salt		HEIRLOOM TOMATO BUFFALO MOZZARELLA SALAD	17
GRILLED ARTICHOKEs	13	Aged Balsamic Vinaigrette, Chianti Wine Vinaigrette, & Basil	
Crushed hazelnuts, shaved Grana Padano, Lemon Vinaigrette		OCTOPUS “CARPACCIO”	17
MY AUNT JOSIE’S MEATBALLS	16	Green Olive Vinaigrette & Smoked Paprika	
Stracciatella Mozzarella & Sugo Napoletano		PROSCIUTTO PIZZETTA	16
MIKEY’S HOT HONEY WINGS	½ dz/12 dz/24	Stracciatella Mozzarella, Prosciutto Di Parma, Arugula & Hot Honey	
LOBSTER ARANCINI	20	SMOKED SALMON PIZZETTA	21
SOUP OF THE DAY	10	Crème fraiche, Capers, Pickled Onions, & Arugula	
Italian Wedding			

Salads

TOSCANO SALAD	15	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Mixed Greens, Tomatoes, Mozzarella, Olives, Artichokes,		Apples, Frisée Salad & Cider Vinaigrette	
Chickpea Polenta Croutons, Green Beans & Balsamic Vinaigrette			
BABY LETTUCES	13	CAESAR SALAD	14
Shaved Celery, Radishes & White Balsamic Vinaigrette		Romaine, Radicchio, Grana Padano & Garlic Croutons	
CHOPPED KALE	14	BOSTON BIBB	14
Focaccia Croutons, Bacon, Cranberries, Toasted Pumpkin Seeds,		Red onions, Cucumber, Sundried Tomatoes, Toasted Almonds,	
Red Onions & Creamy Goat Cheese Dressing		Gorgonzola & Lemon Vinaigrette	

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

Pasta

LINGUINE AND CRAB	38
Colossal Lump Blue Crab Meat, Heirloom tomatoes, Basil,	
Toasted Garlic & Toasted Breadcrumbs	
TROFIE ALLA PORTOFINO	28
Sauteed shrimp, spinach pistachio basil pesto, taggiasca olives, & toasted	
breadcrumbs	
SQUID INK CAVATELLI	28
Shrimp, Calamari, Scungilli, Arrabiata, Green Olives, Capers & Nduja Pork	
MY MOM’S SPAGHETTI CARBONARA	27
Cage Free Egg, Guanciale, Peas, Soft Onions, Cracked Pepper & Grana Padano	
WOOD OVEN BAKED RIGATONI	27
Hot Italian Sausage, Mozzarella, Grana Padano, Plum Tomato Sauce & Peas	
RUSTICHELLA RIGATONI BOLOGNESE	26
Classic Meat sauce, Ricotta & Grated Nutmeg	
PENNE ALLA VODKA	20
Spicy Tomato-Cream Sauce, Sundried Tomatoes, Basil & Grana Padano	
<i>add chicken or sausage \$5 add shrimp \$8</i>	
BURRATA RAVIOLI ALLA NORMA	26
Native Tomato Sugo, Roasted Eggplant, & Ricotta Salata	
PENNE WITH OAK GRILLED CHICKEN	25
Capers, Olives, Plum Tomatoes, & Grana Padano	

Pizza

BIANCO PIE	20
Ricotta, Goat Cheese, Garlic Cream, Grana Padano, Red Onion,	
Pistachio & Truffle Honey	
SHRIMP SCAMPI PIE	22
Lemon, Capers, Chili, Garlic, Mozzarella & Grana Padano	
STADIUM PIE	17
Shredded Mozzarella & Grana Padano	
MARGHERITA PIE	17
Bianco DiNapoli tomatoes, Fior Di Latte Mozzarella & Basil	
PEPPERONI PIE	19
Bianco DiNapoli Tomatoes, Mozzarella, Red Onion & Fresh Oregano	
FIG JAM PIE	19
Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma,	
arugula & fig vincotto	
WILD MUSHROOM PIE	20
Fresh Mozzarella, Grana Padano, Fontina & Truffle Paste	
THREE PIGS PIE	21
Bianco DiNapoli Tomatoes, Spicy Soppressata, Pepperoni, Sausage, Mozzarella,	
Grana Padano & Hot Honey	
SPICY SOPPRESSATA WHITE PIE	20
Mozzarella, Grana Padano, Hot Honey & Nduja Pork	
ZUCCHINI PIE	18
Garlic Cream, Native Zucchini, Caramelized Onions, Mozzarella,	
& D.O.P. Prosciutto Di Parma	
<i>Gluten-Free Crust (\$6)</i>	

Main Plates

JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP	19
Crispy Bacon, Spicy Aioli & Chopped Kale	
<i>substitute shrimp add \$3</i>	
CHICKEN CUTLET SANDWICH	19
Vodka Sauce, Pepperoni, Mozzarella, Parmigiano, & Hot Honey	
BRICCO BURGER*	21
All Natural 1/2 lb. Beef Patty, Caramelized Onions, Lettuce, Tomato,	
Gorgonzola, Brioche Bun, Parmesan Fries & Pickle	
EGGPLANT PARMESAN SANDWICH	17
Grinder Roll, Marinara & Mozzarella	

Main Plates

MUSTARD BBQ GLAZED ORGANIC SALMON*	27
Native creamless creamed corn with fresh zucchini	
FENNEL & BLACK PEPPER CRUSTED TUNA*	35
Potato cake, green olive tapenade, & Italian mixed greens	
CLASSIC CHICKEN PARMIGIANA	26
Served with a House Salad	
CHICKEN MILANESE	25
Italian Greens, Pepperonata & Lemon Butter Sauce	
HANGER STEAK SALAD*	32
Romaine lettuce, Tomatoes, Bacon, Fig Vincotto, & Gorgonzola Dressing	