



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

bricco trattoria

We appreciate you dining with us this evening. In order to provide exceptional service to you while maintaining ease of flow in our kitchen we will need to take your appetizer and entrée order at the same time. We kindly ask for no substitutions (only dietary restrictions), or half orders.
We are thankful for your understanding.
-Chef Billy Grant

Chef/Owner
Billy Grant
Chefs
Daniel Soriano
Ivan Soriano
AGM
Kylie Killilea
Managers
Natalie DeLeon
Alixandra Colatrella

primo

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
PROSCIUTTO DI PARMA Gem Lettuce, Chianti Wine Vinaigrette, Castelvetro Olives, Breadsticks, D.O.P Prosciutto Di Parma, Buffalo Mozzarella	18
ROASTED PROSCIUTTO WRAPPED DATES Gorgonzola Cheese, Toasted Pumpkin Seeds, Raw Brussels Sprout Salad	15
LAMB MEATBALLS Crumbled Goat Cheese, Golden Raisins, Pine Nuts, Toasted Breadcrumbs, Mint	16
WHIPPED RICOTTA Local Honey, Sea Salt, Grilled Pugliese Bread	15
GRILLED ARTICHOKE Crushed Hazelnuts, Balsamic, Shaved Grana Padano	14
FRESH RHODE ISLAND FRIED CALAMARI Sriracha Aioli, Cherry Peppers, Arrabbiata Sauce	18
OCTOPUS CARPACCIO Green Olive Vinaigrette, Lemon, Smoked Paprika, Arugula	17
GRILLED PORTUGUESE OCTOPUS Spicy Chickpea Puree, Gigante beans, Celery, Red Wine Vinaigrette, Smoked Paprika	20
*BEEF CARPACCIO Pickled Mushrooms, Fried Capers, Arugula, Lemon	17
MY AUNT JOSIE'S MEATBALLS Stracciatella Mozzarella, Sugo Napoletano, Toasted Breadcrumbs, EVOO	16
MIKEY'S HOT HONEY WINGS	½ dz 12 dz 24
RAW BRUSSEL SPROUT SALAD toasted Marcona almonds, D.O.P. Crotonese Pecorino, cranberries, lemon, e.v.o.o.	14
SOUP OF THE DAY: Butternut Squash Soup - Maple Crème Fraiche and Gingersnap crumbles	10

brick oven pizza

SPECIAL PIE- BRUSSEL PIE Shaved Brussel Sprouts, Caramelized Onions, 20 Truffle Paste, Grande Mozzarella, Fontina, Grana Padano, & Ricotta Salata	
POTATO PIE Caramelized Onion, Roasted Potato, Grana Padano, Fontina, Stracciatella Mozzarella	19
THREE PIGS PIE Sausage, Pepperoni, Soppressata, Grana Padano, Grande Mozzarella, Red Sauce, Hot Honey, House Spices	21
SHRIMP SCAMPI PIE Capers, Garlic Oil, Grande Mozzarella & Lemon Butter Sauce	25
FIG PIE Fresh Mozzarella, Gorgonzola, Fig Jam, Prosciutto Di Parma, Arugula	19
OUR BIANCO PIE Ricotta, Goat Cheese, Red Onion, Pistachio, Truffle Honey	20
WILD MUSHROOM PIE Fresh Mozzarella, Fontina, Prosciutto Di Parma, Grana Padano, Truffle Oil	20
MARGHERITA PIE Bianco DiNapoli Tomatoes, Fior Di Latte Mozzarella, Basil	17
Add Meatballs 5 Add Prosciutto 4	
PEPPERONI PIE Bianco DiNapoli Tomatoes, Mozzarella, Red Onion, Fresh Oregano	20
BUFFALO CHICKEN QUATTRO FROMAGGIO PIE Breaded Chicken, Caramelized Onions, Mozzarella, Gorgonzola, Ricotta	20
STADIUM PIE Grande Mozzarella & Grana Padano	17
CICCIO BREAD (A MUST TRY FOR THE TABLE) Prosciutto Di Parma & Stracciatella Mozzarella, Grana Padano, Local Honey	14/18

*Gluten Free Crust Available (\$6.00)
Our Gluten Free Crust Is 100% Vegan And
Contains No Soy, Nuts, Or GMO Ingredients*

insalata

BOSTON BIBB SALAD Red Onion, Cucumber, Sundried Tomatoes, Pine Nuts, Gorgonzola, Lemon Vinaigrette	14	BABY LETTUCES Shaved Celery, Fennel, Radishes, White Balsamic Vinaigrette	13
APPLE & ARUGULA SALAD Shaved Fennel, Frisee, Warm Pistachio Goat Cheese, Cider Vinaigrette	14	KALE SALAD Red Onion, Tomato, Cranberries, Pumpkin Seeds, Bacon, Garlic Croutons, Creamy Goat Cheese Dressing	14
CAESAR SALAD Romaine, Radicchio, Garlic Croutons, Grana Padano	14	TOSCANO SALAD Bocconcini Mozzarella, Olives, Tomatoes, Artichokes, Green Beans, Polenta Croutons, Balsamic Vinaigrette	15

ADD CHICKEN \$10 * SHRIMP \$12 *HONEY MUSTARD BBQ GLAZED SALMON \$17 *HANGER STEAK \$22

pasta

LINGUINE AND CLAMS Fresh Shucked Clams & Manila Clams, Toasted Garlic, EVOO, Basil	32
PENNE ALLA VODKA Sundried Tomatoes, Basil, Cream, Grana Padano <i>Add Sausage 28 Add Chicken 28 Add Shrimp 31</i>	23
FRESH RIGATONI ALLA ZOZZONA Guanciale, Italian Sweet Sausage, Tomato Sugo, Egg Yolk, Black Pepper, Ricotta Salata	28
HANDMADE SQUID INK CAVATELLI Shrimp, Calamari, Scungilli, Green Olives, Nduja Pork, Arrabbiata	32
BAKED RIGATONI Italian Sausage, Peas, Plum Tomatoes, Mozzarella, Cream, Grana Padano	28
RUSTICHELLA RIGATONI BOLOGNESE Classic Meat Ragu, Grana Padano, Fresh Ricotta, Grated Nutmeg	27
BUTTERNUT SQUASH RAVIOLI Sage Brown Butter, Crushed Hazelnuts, Grana Padano, Amaretti Crumbles, Fig Saba	25
MY MOM'S SPAGHETTI CARBONARA Guanciale, Peas, Soft Onions, Cage Free Egg, Cracked Pepper, Pecorino Roma	27
SPINACH FETTUCINI Guanciale, Anderson Farms Spinach Pistachio Basil Pesto, Grana Parmigiano, Burrata Mozzarella	27
OUR RICOTTA GNOCCHI Braised Veal Ragu, Rich Brodo, Fresh Peas, & Truffle Pecorino	29

entrées

CLASSIC EGGPLANT PARMESAN Grana Padano, Pecorino, Arugula Salad	28
SHRIMP FRANCESE Garlic White Wine Lemon, Anderson Farms Spinach, Baked Heirloom American Polenta	29
HONEY MUSTARD BBQ GLAZED SALMON Green Beans, Leeks, Potato Puree, Beets Vinaigrette	32
PAN ROASTED HALIBUT Almond Romesco, Grilled Native Zucchini, & Raw Zucchini “Salad”	39
CRISPY CHICKEN MILANESE Italian Greens, Pepperonata, Lemon Butter Sauce	28
OUR CHICKEN PARMESAN Fresh Mozzarella, House Made Cavatelli Pasta, Aunt Josie’s Sauce	29
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN Potato Puree, Roasted Broccoli, Salsa Verde	29
PORK CHOP MILANESE Pepperonata, Italian Greens & Lemon Butter Sauce	29
CENTER CUT 12oz N.Y. SIRLOIN* Potato Puree, Anderson Farms Spinach, Glazed Cipollini Onions, Red Wine Au Jus	56
PORCINI DUSTED DAY BOAT SCALLOPS Butternut Squash Maitake Farrotto, Roasted Chicken Au Jus, Citrus Gremolata	38

**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.*

*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.*



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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	VEUVE CLICQUOT, Champagne Brut, France		150	
MOSCATO DOLCE, <i>Gemma Di Luna</i> Italy (187ml split)		13	N/A	VEUVE CLICQUOT, Champagne Cuvee Rose, France		165	
CHAMPAGNE GRAN BRUT, <i>Perrier Jouet</i> , France (187ml)		55	N/A				
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	MER SOLEIL SILVER, Unoaked Chardonnay, CA '22		55	
SAUVIGNON BLANC, <i>Threadcount</i> , CA		13	52	FERRARI-CARANO, “Tre Terre” Chardonnay, CA'21		75	
SAUVIGNON BLANC, <i>Echo Bay</i> , New Zealand		14	56	ROSE ROCK, Chardonnay, OR '21		75	
CHARDONNAY, <i>Josh</i> , CA		12	48	SONOMA-CUTRER, Chardonnay, CA'23		68	
CHARDONNAY, <i>Ferrari Carano</i> , Sonoma County, CA		15	60	PANTHERA, Chardonnay, Russian River, CA '19		90	
				HENRI BOURGEOIS “LES BARRONES”, Sancerre, France '24		70	
reds				italian 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	GAJA PROMIS, Toscana, Bolgheri, Italy '24		130	
MALBEC RESERVE, <i>Domaine Bousquet</i> , ARG		13	52	LI VELI PASSAMANTE, Negroamaro, Salento, Italy '24		48	
MERLOT, <i>Clos du Bois</i> , CA		12	48	CASTELLO DI ALBOLA, Chianti Classico, Italy '23		60	
CABERNET SAUVIGNON, <i>Backhouse</i> , CA		12	48	COLTIBUONO, Chianti Classico Riserva, Italy '21		65	
CABERNET SAUVIGNON, <i>Joel Gott</i> , CA		14	56	VIETTI, Barbera D'Asti, Italy '23		48	
CABERNET SAUVIGNON, <i>Quilt</i> , Napa Valley, CA		21	84	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	
italian reds				american & other reds			
BARBERA D' ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy		12	48	ORIN SWIFT, L'USINE, Pinot Noir, CA '19		120	
MONTEPULCIANO D'ABRUZZO, <i>Cantina Zaccagnini</i> , Italy		15	60	ORIN SWIFT, 8 YEARS IN THE DESERT, Zinfandel Blend, CA '23		85	
CHIANTI CLASSICO, <i>Toscolo</i> , Italy		13	52	CLINE, Syrah, CA '21		40	
ROSSO VITIANO, Italy		13	52	CAYMUS-SUISUN, GRAND DURIF, Petite Sirah, CA '21		105	
BAROLO, <i>Tenute Neirano</i> , Italy		21	84	JUSTIN, Cabernet Sauvignon, Paso Robles, CA '22		70	
				GREENWING, Cabernet Sauvignon, Columbia Valley, WA, '22		80	
craft beers, seltzers, & ciders				FAUST, Cabernet Sauvignon, Napa Valley, CA '22		105	
cans				ROMBAUER, Cabernet Sauvignon, Napa Valley, CA '22		150	
BACKEAST Double Scoop DIPA 8.4%				CAYMUS, Cabernet Sauvignon, Napa Valley, CA '23 (1L)		200	
TWO ROADS Two Juicy DIPA 8.2%				PRISONER, SALDO, RED ZINFANDEL, CA '22		92	
LAWSON'S Sip of Sunshine DIPA 8.0%				PRISONER, “THE PRISONER”, RED BLEND, CA '24		120	
GREY SAIL The Captain's Daughter DIPA 8.5%				PESSIMIST RED BLEND, Pasa Robles, CA '23		65	
BLUE HILLS ORCHARD Stormalong Cider 5.0%				HESS, “LION TAMER” Red Blend, Napa Valley, CA '22		95	
WHITE CLAW HARD SELTZER Black Cherry 5.0%				NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley '23		190	
HIGH NOON HARD SELTZER Grapefruit 4.5%							
NUTRL VODKA SELTZER Pineapple 4.5%							
SUNCRUISER Half & Half 4.5%							
craft drafts							
BACKEAST Ice Cream Man IPA A 6.4%							
LASTING BRASS War Poet IPA 6.5%							
CITY STEAM Jungle Crush IPA 7.0%							
FAT ORANGE CAT Cautionary Tail Pumpkin Ale 8.0%							
COUNTERWEIGHT Headway IPA 6.5%							
domestic & imported drafts							
STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT							
BLUE MOON							
domestic & imported bottles							
BUDWIESER ♦ BUD LIGHT							
MICH ULTRA♦ MILLER LIGHT							
CORONA ♦ HEINEKEN							
HEINEKEN ZERO N/A							

MANAGER’S CELLAR SELECTION

MER SOLEIL SILVER, UNOAKED CHARDONNAY CALIFORNIA '22	\$55
Rich tropical fruits; crisp & tart	
FAUST, CABERNET SAUVIGNON, NAPA VALLEY, CA '22	\$105
Rich dark fruits, spices, and herbs; fine & velvety	
MARCHESI ANTINORI TIGNANELLO, TUSCANY, ITALY '22	\$290