



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, Burrata Mozzarella	18
ROASTED PROSCIUTTO WRAPPED DATES Gorgonzola Cheese, Toasted Pumpkin Seeds, Raw Brussels Sprout Salad	15
TOMATO ARANCINI Arrabaita Sauce, Shaved Parmigiano, Arugula	14
CHARRED BRUSSEL SPROUTS Almond Romesco, Sherry Vinegar Gastrique, & Crispy Shallots	15
WHIPPED RICOTTA Local Honey, Sea Salt, Grilled Pugliese Bread	15
GRILLED ARTICHOKEs 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	
SOUP OF THE DAY: Butternut Squash Soup - Maple Crème Fraiche and Gingersnap crumbles	10

SPECIAL PIE- BRUSSEL PIE Shaved Brussel Sprouts, Caramelized Onions, Truffle Paste, Grande Mozzarella, Fontina, Grana Padano, & Ricotta Salata	20
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
SPICY SOPPRESSATA WHITE PIE Fresh Mozzarella, Grana Padano, Hot Honey & Nduja Pork	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 and Malina 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
BUCATINI 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, 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

entrées

CLASSIC EGGPLANT PARMESAN Grana Padano, Pecorino, Arugula Salad	28
SHRIMP FRANCESE Garlic White Wine Lemon, Anderson Farms Spinach, Baked Heirloom American Polenta	29
PORCINI DUSTED DAY BOAT SCALLOPS Native Creamless Creamed Corn with Fresh Zucchini, Salsa Verde, Chicken Au Jus	38
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, Corn Ragu, Glazed Cipollini Onions, Red Wine Au Jus	56

*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	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>Gemma Di Luna</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	MER SOLEIL SILVER, Unoaked Chardonnay, CA '22	55
SAUVIGNON BLANC, <i>Echo Bay</i> , New Zealand	14 56	FERRARI-CARANO, “Tre Terre” Chardonnay, CA'21	75
CHARDONNAY, <i>Josh</i> , CA	12 48	ROSE ROCK, Chardonnay, OR '21	75
CHARDONNAY, <i>Ferrari Carano</i> , Sonoma County, CA	15 60	SONOMA-CUTRER, Chardonnay, CA'23	68
reds		PANTHERA, Chardonnay, Russian River, CA '19	90
PINOT NOIR, <i>Cycles Gladiator</i> , CA	12 48	HENRI BOURGEOIS “LES BARRONES”, Sancerre, France '24	70
PINOT NOIR, <i>Joel Gott</i> , CA	14 56	italian reds	
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
italian reds		PRODUTTORI DEL BARBARESCO, Barbaresco, Italy' 21	100
BARBERA D’ ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy	12 48	LA VITE “LUCENTE”, Toscana, Italy '22	70
MONTEPULCIANO D’ABRUZZO, <i>Cantina Zaccagnini</i> , Italy	15 60	LA SORTE, Amarone Della Valpolicella, Italy '20	100
CHIANTI CLASSICO, <i>Toscolo</i> , Italy	13 52	PERTINACE, Nebbiolo, Italy' 23	75
ROSSO VITIANO, Italy	13 52	american & other reds	
BAROLO, <i>Tenute Neirano</i> , Italy	21 84	CAYMUS REDSCHOONER, Malbec Reserve, Argentina '23	75
craft beers, seltzers, & ciders		ORIN SWIFT, L’USINE, Pinot Noir, CA '19	120
cans		ORIN SWIFT, 8 YEARS IN THE DESERT, Zinfandel Blend, CA '23	85
BACKEAST Double Scoop DIPA 8.4%		EMMOLO, Merlot, Napa Valley, CA '22	65
TWO ROADS Two Juicy DIPA 8.2%		CLINE, Syrah, CA '21	40
LAWSON’S Sip of Sunshine DIPA 8.0%		CAYMUS-SUISUN, GRAND DURIF, Petite Sirah, CA '21	105
GREY SAIL The Captain’s Daughter DIPA 8.5%		JUSTIN, Cabernet Sauvignon, Paso Robles, CA '22	70
BLUE HILLS ORCHARD Stormalong Cider 5.0%		GREENWING, Cabernet Sauvignon, Columbia Valley, WA, '22	80
WHITE CLAW HARD SELTZER Black Cherry 5.0%		FAUST, Cabernet Sauvignon, Napa Valley, CA '22	105
HIGH NOON HARD SELTZER Grapefruit 4.5%		ROMBAUER, Cabernet Sauvignon, Napa Valley, CA '22	150
NUTRL VODKA SELTZER Pineapple 4.5%		CAYMUS, Cabernet Sauvignon, Napa Valley, CA '23 (1L)	200
SUNCRUISER Half & Half 4.5%		PRISONER, SALDO, RED ZINFANDEL, CA '22	92
craft drafts		PRISONER, “THE PRISONER”, RED BLEND, CA '24	120
COUNTERWEIGHT Headway <i>American IPA A</i> 6.5%		PESSIMIST RED BLEND, Pasa Robles, CA '23	65
LASTING BRASS Dressed To Receive <i>IPA</i> 6.7%		HESS, “LION TAMER” Red Blend, Napa Valley, CA '22	95
CITY STEAM Jungle Crush <i>IPA</i> 7.0%		NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley '23	190
SHIPYARD Pumpkin Head Ale 4.5%			
LAWSON'S Little Sip <i>IPA</i> 6.2%			
domestic & imported drafts			
STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT			
BLUE MOON ♦ SAM ADAMS OCTOBER FEST			
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