



@restaurantbriccowh
@chef_billy_granti



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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.

antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25
Meat: Prosciutto di Parma, Truffle Cacciatorini & Hot Soppressata	
Cheese: Sottocenere al Tartufo (truffle cow’s milk cheese),	
Mystic Melinda Mae CT, Cato Corner Womanchego Cheese CT	
ROASTED PROSCIUTTO WRAPPED MEDJOOL DATES	15
Gorgonzola, Raw Brussel Sprout Salad, Dried Cranberries, Pumpkin Seeds & Apple Cider Vinegar	
CHARRED BRUSSEL SPROUTS	15
Almond Romesco, Sherry Vinegar Gastrique, & Crispy Shallots	
CHICKEN MEATBALL PARMIGIANA	16
Baked In Our Wood Fired Oven	
SCAMORZA FRITTA	16
Roasted Grapes, Fig and Cherry Agrodolce, Toasted Hazelnuts, & Arugula	
BUFFALO MILK MOZZARELLA & PICKLED MAITAKE MUSHROOMS	16
Crispy Prosciutto, Toasted Filone Bread, Lemon Gremolata, & Basil Oil	
WHIPPED LOCAL RICOTTA	15
Toasted Filone Bread, Herbs, E.V.O.O. & Honey	
GRILLED ARTICHOKE	14
Crushed Hazelnuts, Shaved Grana Padano, Lemon Vinaigrette, & Fig Vincotto	
FRIED RHODE ISLAND CALAMARI	18
Cherry Peppers, Spicy Mayo Aioli & Arrabiata Sauce	
OCTOPUS “CARPACCIO”	17
Green Olive Vinaigrette, Smoked Paprika, & Arugula Salad	
GRILLED PORTUGUESE OCTOPUS	20
Spicy Chickpea Purée, Gigante Beans, Celery, Red Wine Vinaigrette & Smoked Paprika	
PEPPERED BEEF CARPACCIO	17
Arugula, Shaved Grana Padano, Pickled Shiitake Mushroom,	
Fried Capers, E.V.O.O. & Lemon	
MY AUNT JOSIE’S MEATBALLS	16
Stracciatella Mozzarella & Sugo Napoletano	
MIKEY’S HOT HONEY WINGS	½ d 12 dz 24
SOUP OF THE DAY – Butternut Squash Soup	10
Maple Crème Fraiche and House Made Gingersnap Crumbles	

neapolitan style wood oven pizza

SPECIAL PIE- BRUSSEL PIE	20
Brussel Sprouts, Caramelized Onions, Truffle Paste, Grande Mozzarella, Fontina, Grana Padano, & Ricotta Salata	
BIANCO PIE (A Bricco Classic)	20
Ricotta, Goat Cheese, Garlic Cream, Grana Padano , Red Onions, Pistachios & Truffle Honey	
SHRIMP SCAMPI PIE	24
Lemon, Capers, Chilies, Garlic, Grande Mozzarella, Fresh Mozzarella & Grana Padano	
SPICY SOPPRESSATA WHITE PIE	20
Fresh Mozzarella, Grana Padano, Hot Honey & Nduja Pork	
THREE PIGS PIE	21
Bianco DiNapoli Tomatoes, Spicy Soppressata, Pepperoni, Sausage, Mozzarella, Grana Padano & Hot Honey	
WILD MUSHROOM PIE	20
Fresh Mozzarella, Grana Padano, Fontina & Truffle Paste	
STADIUM PIE	17
Grande Mozzarella, Bianco DiNapoli Tomatoes, & Grana Padano	
MARGHERITA PIE	17
Bianco DiNapoli Tomatoes, Fior Di Latte Mozzarella & Basil	
add prosciutto di parma \$4	
PEPPERONI PIE	20
Bianco Dinapoli Tomatoes, Grande Mozzarella, Red Onions & Fresh Oregano	
FIG JAM PIE	19
Grana Padano, Grande Mozzarella, Gorgonzola, D.O.P. Prosciutto Di Parma, Arugula & Fig Vincotto	
SMOKED SALMON PIZZETTA	23
Crème Fraiche with Capers, Pickled Red Onions & Arugula	
CICCIO BREAD (A MUST TRY FOR THE TABLE)	14/18
Bresaola & Robiola Cheese, Parmigiano, & Local Honey	

***Gluten-Free Crust (\$6)**

salads

TOSCANO SALAD	15	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD	14
Mixed Greens, Tomatoes, Fresh Mozzarella, Olives, Artichokes, Chickpea Polenta Croutons, Green Beans & Balsamic Vinaigrette		Apples, Frisée Salad & Cider 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 Onion & Creamy Goat Cheese Dressing		Red Onions, Cucumber, Sundried Tomatoes, Toasted Almonds, Gorgonzola & Lemon Vinaigrette	

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

pasta

LINGUINI & CLAMS	30
Fresh Shucked Clams, Toasted Garlic, E.V.O.O, Toasted Breadcrumbs, & Basil	
ANDERSON FARMS SPINACH FETTUCCINE	27
Guanciale, spinach pistachio basil pesto, grana parmigiano, & fresh mozzarella	
HOUSE-MADE SQUID INK CAVATELLI	32
Shrimp, Calamari, Scungilli, Arrabiata, Nduja Pork, Capers, & Green Olives	
MY MOM’S SPAGHETTI CARBONARA	27
Guanciale, Peas, Soft Onions, Cage Free Egg, Cracked Pepper, & Pecorino Romano	
FRESH RIGATONI ALLA GENOVESE	29
Braised beef, caramelized onions, truffle pecorino & toasted bread crumbs	
HONEY NUT SQUASH RAVIOLI	25
Sage Brown Butter, Grana Padano, Crushed Hazelnuts & Fig Vin Cotto	
HOUSE-MADE RICOTTA GNOCCHI	29
Ragu of Braised Veal, Rich Brodo, peas & Truffle Pecorino	
PENNE ALLA VODKA	23
Spicy Tomato-Cream Sauce, Sundried Tomatoes, Basil, & Grana Padano	
with chicken or sausage \$27 with wild shrimp \$30	
WOOD OVEN BAKED MEZZI RIGATONI	28
Hot Italian Sausage, Peas, Plum Tomatoes, Grana Padano, Cream, & Mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	27
Classic Meat Sauce, Fresh Ricotta, & Grated Nutmeg	

main plates

EGGPLANT PARMIGIANA	28
Wood Oven Baked & Arugula Salad	
PAN ROASTED BRANZINO	38
Roasted Potatoes, Sautéed Anderson Farm’s Spinach, & Pistachio Salsa Verde	
PORCINI DUSTED DAY BOAT SCALLOPS	38
Spaghetti Squash, Almond Romesco, Roasted Maitake Mushrooms, & Cranberry Gremolata	
MUSTARD BBQ CEDAR PLANKED SALMON*	32
Potato Puree, Green Beans, & Beet Vinaigrette	
SPICED GLAZED BELLA BELLA FARM DUCK BREAST	39
Caramelized Sweet Potato, Andreson Farm’s Spinach, Crispy Shallots, Apple and Dried Cherry Mostarda, & Roasted Duck Au Jus	
OUR CHICKEN PARMIGIANA	29
Aunt Josie’s Sauce, Fresh Mozzarella, Grana Padano, & House-Made Cavatelli	
PORK CHOP MILANESE	29
Italian Greens, Pepperonata, & Lemon Butter Sauce	
CHICKEN MILANESE	28
Italian Greens, Pepperonata, & Lemon Butter Sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Heirloom American Polenta, Roasted Broccoli, Salsa Verde, & Roasted Chicken Au Jus	
CENTER CUT 12OZ N.Y. SIRLOIN*	56
Potato Purée, Anderson Farm’s Spinach, Onion Purée, & Red Wine Au Jus	