



bricco trattoria

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.
-Chef Billy Grant

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

antipasti

SOUP OF THE DAY: Butternut Squash Soup – Maple Crème Fraiche and Gingersnap crumbles	10	MY AUNT JOSIE’S MEATBALLS stracciatella, breadcrumbs, EVOO	16
WHIPPED RICOTTA (to share) local honey, sea salt, herbs, grilled Pugliese bread	15	PROSCIUTTO DI PARMA burrata, gem lettuce, red wine vinaigrette, marinated olives, pepperoncini, breadsticks	18
OCTOPUS CARPACCIO* green olive vinaigrette, sea salt, arugula	17	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
FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli & arrabbiata sauce, cherry peppers	18	MIKEY’S HOT HONEY WINGS	½ dz \$12 dz \$24
BEEF CARPACCIO* pickled mushrooms, fried capers, arugula & lemon	17	ROASTED PROSCIUTTO WRAPPED DATES gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad	14
GRILLED ARTICHOKEs arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette	13	TOMATO ARANCINI arrabbiata sauce, shaved parmigiano, arugula	14
CICCIO BREAD Prosciutto & Stracciatella Mozzarella, parmigiano, & local honey	14/18		

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

BLACKENED 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
SPICY CRISPY CHICKEN SANDWICH cole slaw, tomato jam, dill pickle, french fries	19

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
PAPARDELLE beef & sausage ragu, Grana Padano, cocoa powder and stracciatella	26	BAKED RIGATONI sausage, mozzarella, peas, tomato, cream	28
MY MOM’S SPAGHETTI CARBONARA Guanciale, Peas, Soft Onions, Cage Free Egg, Cracked Pepper, & Pecorino Romano	27	GRANDMAS RAVIOLI chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	25
BUCATINI ALLA ZOZZONA Guanciale, Italian Sweet Sausage, Tomato Sugo, Egg Yolk, Black Pepper, Ricotta Salata	28	LINGUINE AND CLAM fresh shucked clams and manila clams, toasted garlic, E.V.O.O, & basil	32

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.

11/26/23

wine

glass/bottle

sparkling

PROSECCO, <i>Gooseneck</i> , Italy	12	48
PROSECCO ROSE, <i>Cavit Lunetta</i> , Italy <i>(187ml split)</i>	12	N/A
MOSCATO DOLCE, <i>Gemma Di Luna</i> , Italy <i>(187ml split)</i>	13	N/A
CHAMPAGNE GRAN BRUT, <i>Perrier Jouet</i> , France <i>(187ml)</i>	55	N/A

white

ROSE, <i>Chateau Montaud</i> , France	12	48
RIESLING, <i>Relax</i> , Germany	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

COUNTERWEIGHT Headway American IPA A 6.5%
LASTING BRASS Dressed To Receive IPA 6.7%
CITY STEAM Jungle Crush IPA 7.0%
SHIPYARD Pumpkin Head Ale 4.5%
LAWSON’S Little Sip IPA 6.2%

domestic & imported drafts

STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT
BLUE MOON ♦ SAM ADAMS OKTOBERFEST

domestic & imported bottles

BUDWIESER ♦ BUD LIGHT
MICH ULTRA♦ MILLER LIGHT
CORONA ♦ HEINEKEN
HEINEKEN ZERO N/A

wine

(Vintages Subject to Change)

sparkling

bottle

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
MER SOLEIL SILVER, Unoaked Chardonnay, CA ’22	55
FERRARI-CARANO, “Tre Terre” Chardonnay, CA’21	75
ROSEROCK, 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 ’24	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

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
NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley ’23	190

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