

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO) Meat: Prosciutto & Spicy Soppressata Cheese: Melinda Mae (Soft Cow’s Milk) & Cato Corner Womanchego Cheese	25	PEPPERED BEEF CARPACCIO Arugula, Shaved Parmigiana, Pickled Shiitake Mushroom, Fried Capers, E.V.O.O. & Lemon	17
FRIED RHODE ISLAND CALAMARI Cherry Peppers, Calabrian Chili Aioli, Spicy Tomato Sauce	18	ROASTED PROSCIUTTO WRAPPED MEDJOOL DATES Gorgonzola, raw brussel sprout salad, dried cranberries, pumpkin seeds & apple cider vinegar	15
GRILLED ARTICHOKEs Crushed Hazelnuts, Shaved Grana Padano, Lemon Vinaigrette	13	OCTOPUS “CARPACCIO” Green Olive Vinaigrette & Smoked Paprika	17
WHIPPED RICOTTA Filone Toast, Local Honey, Sea Salt	15	PROSCIUTTO PIZZETTA Stracciatella Mozzarella, Prosciutto Di Parma, Arugula & Hot Honey	16
MY AUNT JOSIE’S MEATBALLS Stracciatella Mozzarella & Sugo Napoletano	16	SMOKED SALMON PIZZETTA Crème fraiche, Capers, Pickled Onions, & Arugula	21
MIKEY’S HOT HONEY WINGS 1/2 dz/12 dz/24		CHICKEN MEATBALL PARMIGIANA Baked In Our Wood Fired Oven	16
SOUP OF THE DAY Butternut Squash Soup - Maple Crème Fraiche and House made Gingersnap crumbles	10		

Salads

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

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

Pasta

LINGUINI & CLAMS Fresh Shucked Clams and Manila Clams, Toasted Garlic, E.V.O.O, & Basil	30
SQUID INK CAVATELLI Shrimp, Calamari, Scungilli, Arrabiata, Green Olives, Capers, & Nduja Pork	28
MY MOM’S SPAGHETTONI CARBONARA Cage Free Egg, Guanciale, Peas, Soft Onions, Cracked Pepper, & Grana Padano	27
WOOD OVEN BAKED RIGATONI Hot Italian Sausage, Mozzarella, Grana Padano, Plum Tomato Sauce & Peas	27
HONEY NUT SQUASH RAVIOLI Sage brown butter, Grana Padano, & fig saba, & Hazelnut	25
RUSTICHELLA RIGATONI BOLOGNESE Classic Meat sauce, Ricotta & Grated Nutmeg	26
HOUSE-MADE RICOTTA GNOCCHI Ragu of Braised Veal, Rich Brodo, Fresh Peas & Truffle Pecorino	29
PENNE ALLA VODKA Spicy Tomato-Cream Sauce, Sundried Tomatoes, Basil & Grana Padano	20
add chicken or sausage \$5 add shrimp \$8	
PAPPARDELLE ALLA TUSCANA Chianti Wine, Sausage, Beef Ragu, Stracciatella Mozzarella	28
PENNE WITH OAK GRILLED CHICKEN Capers, Olives, Plum Tomatoes, & Grana Padano	25

Pizza

BIANCO PIE Ricotta, Goat Cheese, Garlic Cream, Grana Padano, Red Onion, Pistachio & Truffle Honey	20
SHRIMP SCAMPI PIE Lemon, Capers, Chili, Garlic, Mozzarella & Grana Padano	22
STADIUM PIE Shredded Mozzarella & Grana Padano	17
MARGHERITA PIE Bianco DiNapoli tomatoes, Fior Di Latte Mozzarella & Basil	17
PEPPERONI PIE Bianco DiNapoli Tomatoes, Mozzarella, Red Onion & Fresh Oregano	19
FIG JAM PIE Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & fig vincotto	19
WILD MUSHROOM PIE Fresh Mozzarella, Grana Padano, Fontina & Truffle Paste	20
THREE PIGS PIE Bianco DiNapoli Tomatoes, Spicy Soppressata, Pepperoni, Sausage, Mozzarella, Grana Padano & Hot Honey	21
SPICY SOPPRESSATA WHITE PIE Mozzarella, Grana Padano, Hot Honey & Nduja Pork	20
BRUSSEL PIE Brussel Sprouts, Caramelized Onions, Truffle Paste, Grande Mozzarella, Fontina, Grana Padano, & Ricotta Salata	20

Main Plates

JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP Crispy Bacon, Spicy Aioli & Chopped Kale substitute shrimp add \$3	19
CHICKEN CUTLET SANDWICH Vodka Sauce, Pepperoni, Mozzarella, Parmigiano, & Hot Honey	19
BRICCO BURGER* All Natural 1/2 lb. Beef Patty, Caramelized Onions, Lettuce, Tomato, Gorgonzola, Brioche Bun, Parmesan Fries & Pickle	21
TUNA MELT SANDWICH Fontina, tomato, grinder roll & french fries	18

Main Plates

MUSTARD BBQ GLAZED ORGANIC SALMON* Lentil Vinaigrette & Green Beans	27
CLASSIC CHICKEN PARMIGIANA Served with a House Salad	26
CHICKEN MILANESE Italian Greens, Pepperonata & Lemon Butter Sauce	25
HANGER STEAK SALAD* Romaine lettuce, Tomatoes, Bacon, Fig Vincotto, & Gorgonzola Dressing	32