HOLIDAY BONUS CARD GIVEAWAY
$20 Bonus Card with Every $100 Gift Card

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) 25
Truffle Pecorino (IT), Creamy Camembert (CT)
Asher Blue (GA), Prosciutto Di Parma (IT),
Hot Soppressata (CA), Truffle Cacciatorini (CA)

TOMATO ARANCINI 14
Arrabbiata Sauce, Shaved Parmigiano, Arugula

WHIPPED RICOTTA 15
Local Honey, Sea Salt, Grilled Pugliese Bread

GRILLED ARTICHOKES 14
Crushed Hazelnuts, Balsamic, Shaved Grana Padano

FRESH RHODE ISLAND FRIED CALAMARI 18
Sriracha Aioli, Cherry Peppers, Arrabbiata Sauce

OCTOPUS CARPACCIO 17
Green Olive Vinaigrette, Lemon, Smoked Paprika, Arugula

GRILLED PORTUGUESE OCTOPUS 20
Spicy Chickpea Puree, Gigante beans, Celery, Red Wine Vinaigrette,
Smoked Paprika

GRILLED D.O.P MORTEDELLA BRUSCHETTA 14
Burrata Mozzarella, Pistachio Salsa Verde & Filone Toast

***BEEF CARPACCIO** 17
Pickled Mushrooms, Fried Capers, Arugula, Lemon

MY AUNT JOSIE'S MEATBALLS 16
Stracciatella Mozzarella, Sugo Napoletano, Toasted Breadcrumbs, EVOO

MIKEY'S HOT HONEY WINGS ½ dz 12 dz 24

RAW BRUSSEL SPROUT & BUFFALO SALAD 15
Buffalo Mozzarella, Toasted Marcona Almonds, D.O.P. Prosciutto di Parma, Lemon,
E.V.O.O., Truffle Pecorino & Breadsticks

SOUP OF THE DAY: New England Clam Chowder 10

brick oven pizza

***SPECIAL PIE*- FRANKIE'S CHICKEN PIE** 22
Pesto, Roasted Peppers, Fresh Mozzarella, Grana Padano, Grande Mozzarella
& Toasted Pine Nuts

POTATO PIE 19
Caramelized Onion, Roasted Potato, Grana Padano, Fontina,
Stracciatella Mozzarella

THREE PIGS PIE 21
Sausage, Pepperoni, Soppressata, Grana Padano, Grande Mozzarella,
Red Sauce, Hot Honey, House Spices

SHRIMP SCAMPI PIE 25
Capers, Garlic Oil, Grande Mozzarella & Lemon Butter Sauce

FIG PIE 19
Fresh Mozzarella, Gorgonzola, Fig Jam, Prosciutto Di Parma, Arugula

OUR BIANCO PIE 20
Ricotta, Goat Cheese, Red Onion, Pistachio, Truffle Honey

WILD MUSHROOM PIE 20
Fresh Mozzarella, Fontina, Prosciutto Di Parma, Grana Padano, Truffle Oil

MARGHERITA PIE 17
Bianco DiNapoli Tomatoes, Fior Di Latte Mozzarella, Basil
Add Meatballs 5 **Add Prosciutto 4**

PEPPERONI PIE 20
Bianco DiNapoli Tomatoes, Mozzarella, Red Onion, Fresh Oregano

BUFFALO CHICKEN QUATTRO FROMAGGIO PIE 20
Breaded Chicken, Caramelized Onions, Mozzarella, Gorgonzola, Ricotta

STADIUM PIE 17
Grande Mozzarella & Grana Padano

CICCIO BREAD (A MUST TRY FOR THE TABLE) 14/18
Prosciutto Di Parma & Stracciatella Mozzarella, Grana Padano, Local Honey

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 14
Red Onion, Cucumber, Sundried Tomatoes, Pine Nuts,
Gorgonzola, Lemon Vinaigrette

APPLE & ARUGULA SALAD 14
Shaved Fennel, Frisee, Warm Pistachio Goat Cheese,
Cider Vinaigrette

CAESAR SALAD 14
Romaine, Radicchio, Garlic Croutons, Grana Padano

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

BABY LETTUCES 13
Shaved Celery, Fennel, Radishes, White Balsamic Vinaigrette

KALE SALAD 14
Red Onion, Tomato, Cranberries, Pumpkin Seeds,
Bacon, Garlic Croutons, Creamy Goat Cheese Dressing

TOSCANO SALAD 15
Bocconcini Mozzarella, Olives, Tomatoes, Artichokes,
Green Beans, Polenta Croutons, Balsamic Vinaigrette

NANCY'S CHOPPED SALAD 13
Iceberg Lettuce, Salami, Provolone, Chickpeas, Tomatoes, Oregano Vinaigrette,
Pepperoncini

pasta

CAVATELLI PORK SUGO NAPOLETANA 28
Braised Pork and Sausage Sugo, Pecorino Canestrino & Stracciatella Mozzarella

HOUSE-MADE SPINACH FETTUCCINE 30
Shrimp, Anderson Farms Spinach Basil Pesto, Grana Parmigiano

PENNE ALLA VODKA 23
Sundried Tomatoes, Basil, Cream, Grana Padano
Add Sausage 28 Add Chicken 28 Add Shrimp 31

HANDMADE SQUID INK CAVATELLI 32
Shrimp, Calamari, Scungilli, Green Olives, Nduja Pork, Arrabbiata

BAKED RIGATONI 28
Italian Sausage, Peas, Plum Tomatoes, Mozzarella, Cream, Grana Padano

RUSTICHELLA RIGATONI BOLOGNESE 27
Classic Meat Ragu, Grana Padano, Fresh Ricotta, Grated Nutmeg

MY MOM'S SPAGHETTI CARBONARA 27
Guanciale, Peas, Soft Onions, Cage Free Egg, Cracked Pepper, Pecorino Roma

TROFIE MUSHROOM ALFREDO 27
Seacoast Mushrooms, Pancetta, Truffle Alfredo, Truffle Pecorino

CACIO E PEPE RAVIOLI ALLA ZUCCA 26
Roasted Honeynut Squash, Pomodora Sugo, Crispy Guanciale, Cracked Black
Pepper, & Pecorino Romano

OUR RICOTTA GNOCCHI 29
Braised Veal Ragu, Rich Brodo, Fresh Peas, & Truffle Pecorino

entrées

CLASSIC EGGPLANT PARMESAN 28
Grana Padano, Pecorino, Arugula Salad

RED WINE BRAISED BEEF CHEEKS 35
Sweet Potato Puree, Sherry Vinegar Gastric Roasted Brussel Sprouts,
Cranberry Orange Gremolata

PORCINI DUSTED DAY BOAT SCALLOPS 38
Butternut Squash Maitake Farrotto, Roasted Chicken Au Jus, Citrus Gremolata

HONEY MUSTARD BBQ GLAZED SALMON 32
Green Beans, Leeks, Potato Puree, Beets Vinaigrette

PAN ROASTED BRANZINO 38
Rösti Potatoes, Broccoli Rabe, Roasted Delicata Squash & Salsa Verde

CRISPY CHICKEN MILANESE 28
Italian Greens, Pepperonata, Lemon Butter Sauce

OUR CHICKEN PARMESAN 29
Fresh Mozzarella, House Made Cavatelli Pasta, Aunt Josie's Sauce

BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN 29
Potato Puree, Roasted Broccoli, Salsa Verde

PORK CHOP MILANESE 29
Pepperonata, Italian Greens & Lemon Butter Sauce

CENTER CUT 12oz N.Y. SIRLOIN* 56
Potato Puree, Broccoli Rabe, Glazed Cipollini Onions,
Red Wine Au Jus

**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

sparkling

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

white

ROSE, *Chateau Montaud*, France	12	48
RIESLING, *Hogue*, Washington	12	48
PINOT GRIGIO, *Anterra,* Italy	11	44
PINOT GRIGIO, *Riff*, Italy	12	48
SAUVIGNON BLANC, *Gooseneck*, France	12	48
SAUVIGNON BLANC, *Threadcount,* CA	13	52
SAUVIGNON BLANC, *Echo Bay,* New Zealand	14	56
CHARDONNAY, *Josh,* CA	12	48
CHARDONNAY, *Ferrari Carano*, Sonoma County, CA	15	60

reds

PINOT NOIR, *Cycles Gladiator*, CA	12	48
PINOT NOIR, *Joel Gott*, CA	14	56
PINOT NOIR, *Belle Glos Clark & Telephone*, CA	21	84
MALBEC RESERVE, *Domaine Bousquet,* ARG	13	52
MERLOT, *Clos du Bois,* CA	12	48
CABERNET SAUVIGNON, *Backhouse,* CA	12	48
CABERNET SAUVIGNON, *Joel Gott,* CA	14	56
CABERNET SAUVIGNON, *Quilt*, Napa Valley, CA	21	84

italian reds

BARBERA D' ALBA, *Briccotondo,* DOC, Piedmont, Italy	12	48
MONTEPULCIANO D'ABRUZZO, *Cantina Zaccagnini,* Italy	15	60
CHIANTI CLASSICO, *Toscolo,* Italy	13	52
ROSSO VITIANO, Italy	13	52
BAROLO, *Tenute Neirano*, 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

LASTING BRASS Skyward *APW 5%*
COUNTERWEIGHT Headway *IPA 6.5 %*
NEW PARK Lil Cloud *AIPA 5.5%*
NEW ENGLAND BREWING COMPANY *Sea Hag IPA 6.2%*

domestic & imported drafts

STELLA ◆ GUINNESS ◆ PERONI ◆ NARRAGANSETT

BLUE MOON ◆ MICHELOB ULTRA ◆ SAM ADAMS WINTER WHITE ALE

domestic & imported bottles

BUDWIESER ◆ BUD LIGHT

MILLER LIGHT ◆ CORONA ◆

HEINEKEN ◆ HEINEKEN ZERO N/A

wine (Vintages Subject to Change) — bottle

sparkling

FERRARI, Brut, 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
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 '24	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 '23	70
LA SORTE, Amarone Della Valpolicella, Italy '20	100
PERTINACE, Nebbiolo, Italy' 23	75
MARCHESI ANTINORI, Tiganello, Italy' 23	290

american & other reds

ORIN SWIFT, L'USINE, Pinot Noir, CA '19	120
ORIN SWIFT, 8 YEARS IN THE DESERT, Zinfandel Blend, CA '24	85
CAYMUS-SUISUN, GRAND DURIF, Petite Sirah, CA '21	105
JUSTIN, Cabernet Sauvignon, Paso Robles, CA '22	70
GREENWING, Cabernet Sauvignon, Columbia Valley, WA, '23	80
FAUST, Cabernet Sauvignon, Napa Valley, CA '22	105
ROMBAUER, Cabernet Sauvignon, Napa Valley, CA '22	150
CAYMUS, Cabernet Sauvignon, Napa Valley, CA '23	150
PRISONER, SALDO, RED ZINFANDEL, CA '22	92
PRISONER, "THE PRISONER", RED BLEND, CA '24	120
PESSIMIST RED BLEND, Pasa Robles, CA '24	65
HESS, "LION TAMER" Red Blend, Napa Valley, CA '23	95
NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley '23	190

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