Instagram

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RESTAURANT BRICCO
SEASONAL ITALIAN

billygrant.com

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 Semi-Soft Truffle Cheese, Point Reyes Rustic Style Blue Cheese, Cato Corner Farm (CT) Womanchego Cheese

ROASTED PROSCIUTTO WRAPPED MEDJOOL DATES 15
Gorgonzola, Raw Brussel Sprout Salad, Dried Cranberries, Pumpkin Seeds & Apple Cider Vinegar

TOMATO MOZZARELLA ARANCINI 14
Almond Romesco

SPICE GLAZED CRISPY PORK BELLY 16
Apple Frisée Salad, Fennel, Pistachios, & Lentils

BUFFALO MILK MOZZARELLA 16
Baby Gem Lettuce, Prosciutto Di Parma, & Pickled Wild Mushrooms

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

WHIPPED LOCAL RICOTTA 15
Toasted Filone Bread, Herbs, E.V.O.O. & Honey

GRILLED ARTICHOKES 14
Crushed Hazelnuts, Shaved Grana Padano, Lemon Vinaigrette, & Fig Vincotto

FRIED RHODE ISLAND CALAMARI 18
Cherry Peppers, Spicy Mayo & 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 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 Pastina in Rich Brodo & Grana Padano 10

neapolitan style wood oven pizza

***SPECIAL* POTATO PIE-** Caramelized Onion, Roasted Potatoes, Grana Padano, Fontina & Stracciatella Mozzarella 20

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 & 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
Mixed Greens, Tomatoes, Fresh Mozzarella, Olives, Artichokes, Chickpea Polenta Croutons, Green Beans & Balsamic Vinaigrette

BABY LETTUCES 13
Shaved Celery, Radishes & White Balsamic Vinaigrette

CHOPPED KALE 14
Focaccia Croutons, Bacon, Cranberries, Toasted Pumpkin Seeds, Red Onion & Creamy Goat Cheese Dressing

WARM PISTACHIO CRUSTED GOAT CHEESE SALAD 14
Apples, Frisée Salad & Cider Vinaigrette

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

BOSTON BIBB 14
Red Onions, Cucumber, Sundried Tomatoes, Toasted Almonds, Gorgonzola & Lemon Vinaigrette

add chicken 10 ● add wild shrimp 12 ● add salmon 17 ● add meatball 6 ● add hanger steak 22

pasta

TROFIE TRUFFLE MUSHROOM "ALFREDO" 28
Pancetta, Wild Mushrooms, Cream, Grana Padano, & Truffle Pecorino

LINGUINI & CLAMS 32
Fresh Shucked Clams, Manila Clams, Toasted Garlic, E.V.O.O, Toasted Breadcrumbs, & Basil

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

BUCATINI PORK SUGO ALLA NAPOLITANO 28
Braised Pork & Sausage Sugo, Parmigiano Reggiano, Pecorino Romano & Stracciatella Mozzarella

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

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

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

FENNEL & BLACK PEPPER CRUSTED TUNA* 39
Potato Cake, Green Olive Tapenade, & Italian Mixed Greens

MUSTARD BBQ CEDAR PLANKED SALMON* 32
Potato Puree, Green Beans, & Beet Vinaigrette

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, Broccoli Rabe, Onion Purée, & Red Wine Au Jus

WINTER GIFT CARD PROMO!!
Get a $20 Coupon for Every $100 of Gift Cards Purchased Now Through December

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • Sous Chef
Please inform your server if there are any food allergies. As some of our dishes may contain food allergens. More information available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness