RESTAURANT BRICCO SEASONAL ITALIAN

78 La Salle Road. West
Hartford



bricco trattoria

124 Hebron Avenue.
Glastonbury

www.billygrant.co

Catering Menu 2026

Holiday Edition

antipasti

Traditional Chilled Shrimp Cocktail — $3/piece
Traditional cocktail sauce

Whipped Ricotta — $54
1 Quart, with honey, herbs & 24 slices of filoni toast

Aunt Josie's Meatballs per dozen — $60
Sunday sauce

Antipasto Platter — $130
1 qt. fire roasted peppers, 1 qt. artichokes, 2 artisan cheeses, 1 pt. spicy soppressata, 1 pt. pepperoni, 1 qt. marinated olives, 1 qt. mozzarella balls, & breadsticks

insalata

(all dressings on the side)

	Small/Half 8-10 people	Large/Full 15-20 people
Caesar Salad House made Caesar dressing, shaved Grana Padano cheese, & croutons	$50	$100
Baby Lettuces Shaved celery, radish, & white balsamic vinaigrette	$45	$90
Kale Salad Crispy bacon, garlic croutons, red onion, & creamy goat cheese "Caesar" dressing	$50	$100
Toscano Salad Romaine, fresh mozzarella bocconcini, olives, artichoke hearts, green beans, tomato, polenta croutons, & balsamic dressing	$55	$110
Boston Bibb Red onion, cucumber, sundried tomatoes, almonds, gorgonzola, & lemon vinaigrette	$50	$100

baked pastas

baked pastas can be picked up hot and ready to serve or picked up the day before, COLD to bake at your own home.

Eggplant Parmesan (special order, 48 hours' notice needed) $150

Lasagna Bolognese (special order, 48 hours required) $160
Ricotta, grana Padano, shredded mozzarella, classic Bolognese meat sauce

Meatless Lasagna (special order, 48 hours required) $140
Ricotta, grana Padano, shredded mozzarella, marinara sauce

Pastas

These pastas are best served close to your pickup time. If you need to pick up early or the day before we suggest providing you with a PASTA KIT.
For example: par cooked pasta, cold sauce on the side, grated parm cheese all to be assembled in your home

Penne Alla Vodka	$70	$140	
Sundried tomatoes, basil, & tomato cream			
with roasted chicken	$90	$180	
with sauteed shrimp	$130	$260	
Rigatoni Bolognese	$75	$150	Classic meat sauce
with whipped ricotta on the side			
Baked Rigatoni	$85	$170	
Hot sausage, peas, tomato cream sauce, & mozzarella			
Penne Marinara	$45	$90	

Gluten Free Options Are Available

entrees

	Small/Half	Large/Full
	8-10 people	15-20 people
Chicken Picatta (Hot or Cold) Flour & egg washed chicken breast & lemon caper sauce	$85	$170
Chicken Marsala (Hot or Cold) sautéed chicken breast, wild mushrooms, & a rich marsala sauce	$85	$170
Chicken Parmesan (Hot* or Cold*) lightly breaded chicken breast, Aunt Josies' Sunday sauce, Grana Padano, shredded mozzarella	$95	$190

**For cold pickup, we suggest cutlets with the sauce on the side to be assembled at home. If you are making a hot pickup with a later serving time, you can rewarm at home.*

Roasted Cedar Plank Salmon w/ Honey Glaze $175
12- 4oz portions

Available for hot pickup or cold pickup with rewarming instructions

Roasted Bell & Evans Free Range Chicken $160
4 whole chickens quartered, semi boned, 32 pieces, served with salsa verde on the side

Carved Beef Tenderloin **** Market Price ****
Cooked medium rare, chilled, sliced served with focaccia squares

sides

	small	large
	8-10 people	15-20 people
Roasted Broccoli, Garlic, Extra Virgin	50$	100$
Braised Green Beans and Leeks	50$	100$
Seasoned Roasted Golden Potatoes	50$	100$

Extras

Sauces	*pint*	*quart*
Bolognese sauce	12$	24$
Vodka sauce	12$	24$
Tomato Basil Marinara	10$	20$
Aunt Josie's Sugo Napolitana	12$	24$

Nutella Pie (special order, 48 hours)	60$
Focaccia Bread	20$
½ tray Tiramisu (special order, 48 hours)	85$

Thank you for considering us for your special occasion.
We greatly appreciate your business and if you have any questions or concerns, please don't hesitate to contact us at your nearest location.

"EAT & LIVE
WELL
ALWAYS"
-BG