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

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: New England Clam Chowder 10

WHIPPED RICOTTA (to share) 15
local honey, sea salt, herbs, grilled Pugliese bread

OCTOPUS CARPACCIO* 17
green olive vinaigrette, sea salt, arugula

FRESH RHODE ISLAND FRIED CALAMARI 18
sriracha aioli & arrabbiata sauce, cherry peppers

BEEF CARPACCIO* 17
pickled mushrooms, fried capers, arugula & lemon

GRILLED ARTICHOKES 14
arugula, crushed hazelnuts, Parmigiano, lemon vinaigrette

CICCIO BREAD 14/18
prosciutto & stracciatella mozzarella, parmigiano, & local honey

MY AUNT JOSIE'S MEATBALLS 16
stracciatella, breadcrumbs, EVOO

ARTISINAL CHEESES & SALUMI (FOR TWO) 25
Truffle Pecorino (IT) Melinda Mae (CT),
Asher Blue (GA), Prosciutto Di Parma (IT),
Hot Soppressata (CA), Truffle Cacciatorini (CA)

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

TOMATO ARANCINI 14
arrabbiata sauce, shaved parmigiano, arugula

salads

BRICCO GREENS 13
fennel, celery, heirloom radish & white balsamic vinaigrette

TOSCANO SALAD 15
fresh bocconcini mozzarella, olives, tomato, green beans artichokes, polenta croutons & balsamic vinaigrette

APPLE & ARUGULA SALAD 14
shaved fennel, frisee, warm pistachio goat cheese & cider vinaigrette

CAESAR SALAD 14
romaine, radicchio, croutons & shaved Parmigiano

KALE SALAD 14
bacon, red onion, tomatoes, cranberries, pumpkin seeds, garlic croutons, rosemary & creamy goat cheese vinaigrette

BOSTON BIBB 14
red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette

NANCY'S CHOPPED SALAD 13
iceberg lettuce, salami, provolone, chickpeas, tomatoes, oregano vinaigrette, pepperoncini

Add grilled chicken $10 *Add grilled shrimp $12 *Add grilled hanger steak $22
Add honey mustard bbq glazed salmon $17 *Add our meatballs $10

sandwiches

ITALIAN COLD CUT COMBO GRINDER 19
mortadella(pistachios), prosciutto, salami, roasted peppers, tomatoes, provolone & spicy artichoke aioli

TURKEY BLT SANDWICH 19
bacon, lettuce, tomato, pesto aioli, toasted house made focaccia bread

OUR CHICKEN CUTLET GRINDER 19
fried peppers, plum tomato sauce & provolone

BRICCO BURGER 21
all natural ½ lb beef patty, brioche bun, onion jam, melted gorgonzola, tomato, fries, Italian greens

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

LOBSTER GRILLED CHEESE SANDWICH 40
chunked lobster, havarti, french fries, Italian greens

pizza

***SPECIAL PIE*- FRANKIE'S CHICKEN PIE** 22
pesto, roasted peppers, fresh mozzarella, grana padano, grande mozzarella & toasted pine nuts

FIG PIE 19
fresh mozzarella, gorgonzola, fig jam, prosciutto arugula

POTATO PIE 19
caramelized onion, roasted potato, Grana Padano, fontina & stracciatella mozzarella

THREE PIGS PIE 21
sausage, pepperoni, soppressata, gran padano, mozzarella, red sauce, hot honey, house spices

SHRIMP SCAMPI PIE 22
capers, garlic oil, mozzarella, lemon butter sauce

OUR BIANCO PIE 20
ricotta, goat cheese, red onion, pistachio, truffle honey

WILD MUSHROOM PIE 20
fresh mozzarella, fontina, prosciutto, parmigiano & truffle oil

MARGHERITA PIE 17
organic tomatoes, Fior Di Latte mozzarella & basil
add meatballs $5 **add prosciutto $4**

PEPPERONI PIE 19
organic tomatoes, mozzarella, red onion, fresh oregano

STADIUM PIE 17
organic tomatoes, mozzarella, Grana Padano

BUFFALO CHICKEN QUATTRO FROMAGGIO PIE 20
chicken, caramelized onions, mozzarella, gorgonzola, ricotta

entrées

CLASSIC CHICKEN PARMIGIANA 26
served with a house salad

CRISPY CHICKEN MILANESE 25
Italian greens, marinated red peppers, lemon butter sauce

OUR CHICKEN PICCATA 26
capers, artichokes, lemon butter sauce, sautéed spinach

MUSTARD BBQ GLAZED SALMON* 27
black lentil vinaigrette, green beans

HANGER STEAK SALAD* 32
romaine lettuce, tomatoes, gorgonzola dressing, bacon, fig vincotto

pasta

RUSTICHELLA RIGATONI D'ABRUZZO 26
bolognese sauce, fresh ricotta, grated nutmeg

OUR RICOTTA GNOCCHI 29
braised veal ragu, English peas, truffle pecorino

TROFIE MUSHROOM ALFREDO 27
Seacoast Mushrooms, pancetta, truffle alfredo, truffle pecorino

MY MOM'S SPAGHETTI CARBONARA 27
guanciale, peas, soft onions, cage free egg, cracked pepper, pecorino romano

CACIO E PEPE RAVIOLI ALLA ZUCCA 26
roasted honeynut Squash, pomodora Sugo, crispy guanciale, cracked black pepper, & pecorino romano

PENNE ALLA VODKA 23
sundried tomatoes, basil, cream, and Grana Padano
with sausage 27 **with chicken 27** **with shrimp 30**

SQUID INK CAVATELLI 28
calamari, shrimp, scungilli, arrabbiata, green olives, nduja pork

BAKED RIGATONI 28
sausage, mozzarella, peas, tomato, cream

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

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.

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, *Relax*, Germany	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 '23 $290
Black cherry, blackberry, cassis, dark plum, tobacco, leather & vanilla; vibrant acidity & velvety tannins