Instagram @restaurantbriccowh @chef_billy_grantiii

RESTAURANT BRICCO

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

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO) 25
Meat: Prosciutto & Spicy Soppressata
Cheese: Sottocenere al Tartufo Semi-Soft Truffle Cheese, Point Reyes Rustic Style Blue Cheese, Cato Corner Farm (CT) Womanchego Cheese

FRIED RHODE ISLAND CALAMARI 18
Cherry Peppers, Calabrian Chili Aioli, Spicy Tomato Sauce

GRILLED ARTICHOKES 14
Crushed Hazelnuts, Shaved Grana Padano, Lemon Vinaigrette

WHIPPED RICOTTA 15
Filone Toast, Local Honey, Sea Salt

MY AUNT JOSIE'S MEATBALLS 16
Stracciatella Mozzarella & Sugo Napoletano

MIKEY'S HOT HONEY WINGS ½ dz/12 dz/24

SOUP OF THE DAY 10
Pastina in Brodo, Fresh Spinach, Grana Padano

PEPPERED BEEF CARPACCIO 17
Arugula, Shaved Parmigiana, Pickled Shiitake Mushroom, Fried Capers, E.V.O.O. & Lemon

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

OCTOPUS "CARPACCIO" 17
Green Olive Vinaigrette & Smoked Paprika

PROSCIUTTO PIZZETTA 16
Stracciatella Mozzarella, Prosciutto Di Parma, Arugula & Hot Honey

SMOKED SALMON PIZZETTA 21
Crème fraiche, Capers, Pickled Onions, & Arugula

Salads

TOSCANO SALAD 15
Mixed Greens, Tomatoes, 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 Onions & 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

SQUID INK CAVATELLI 28
Shrimp, Calamari, Scungilli, Arrabiata, Green Olives, Capers, & Nduja Pork

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

MY MOM'S SPAGHETTONI CARBONARA 27
Cage Free Egg, Guanciale, Peas, Soft Onions, Cracked Pepper, & Grana Padano

WOOD OVEN BAKED RIGATONI 27
Hot Italian Sausage, Mozzarella, Grana Padano, Plum Tomato Sauce & Peas

RUSTICHELLA RIGATONI BOLOGNESE 26
Classic Meat sauce, Ricotta & Grated Nutmeg

HOUSE-MADE RICOTTA GNOCCHI 29
Ragu of Braised Veal, Rich Brodo, Fresh Peas & Truffle Pecorino

PENNE ALLA VODKA 20
Spicy Tomato-Cream Sauce, Sundried Tomatoes, Basil & Grana Padano
add chicken or sausage $5 add shrimp $8

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

PENNE WITH OAK GRILLED CHICKEN 25
Capers, Olives, Plum Tomatoes, & Grana Padano

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

TROFIE TRUFFLE MUSHROOM ALFREDO 28
Pancetta, Mushrooms, Cream, & Truffle Pecorino

Pizza

POTATO PIE 20
Caramelized onion, roasted potatoes, Grana Padano, Fontina & Stracciatella Mozzarella

BIANCO PIE 20
Ricotta, Goat Cheese, Garlic Cream, Grana Padano, Red Onion, Pistachio & Truffle Honey

SHRIMP SCAMPI PIE 22
Lemon, Capers, Chili, Garlic, Mozzarella & Grana Padano

STADIUM PIE 17
Shredded Mozzarella & Grana Padano

MARGHERITA PIE 17
Bianco DiNapoli tomatoes, Fior Di Latte Mozzarella & Basil

PEPPERONI PIE 19
Bianco DiNapoli Tomatoes, Mozzarella, Red Onion & Fresh Oregano

FIG JAM PIE 19
Grana Padano, Mozzarella, Gorgonzola, D.O.P. Prosciutto di Parma, Arugula & Fig Vincotto

WILD MUSHROOM PIE 20
Fresh Mozzarella, Grana Padano, Fontina & Truffle Paste

THREE PIGS PIE 21
Bianco DiNapoli Tomatoes, Spicy Soppressata, Pepperoni, Sausage, Mozzarella, Grana Padano & Hot Honey

SPICY SOPPRESSATA WHITE PIE 20
Mozzarella, Grana Padano, Hot Honey & Nduja Pork

BRUSSEL PIE 20
Brussel Sprouts, Caramelized Onions, Truffle Paste, Grande Mozzarella, Fontina, Grana Padano, & Ricotta Salata

Main Plates

JERK SPICED CHICKEN & AVOCADO WHOLE WHEAT WRAP 19
Crispy Bacon, Spicy Aioli & Chopped Kale
substitute shrimp add $3

CHICKEN CUTLET SANDWICH 19
Vodka Sauce, Pepperoni, Mozzarella, Parmigiano, & Hot Honey

BRICCO BURGER* 21
All Natural 1/2 lb. Beef Patty, Caramelized Onions, Lettuce, Tomato, Gorgonzola, Brioche Bun, Parmesan Fries & Pickle

Main Plates

MUSTARD BBQ GLAZED ORGANIC SALMON* 27
Lentil Vinaigrette & Green Beans

CLASSIC CHICKEN PARMIGIANA 26
Served with a House Salad

CHICKEN MILANESE 25
Italian Greens, Pepperonata & Lemon Butter Sauce

HANGER STEAK SALAD* 32
Romaine Lettuce, Tomatoes, Bacon, Fig Vincotto, & Gorgonzola Dressing

Billy Grant • Chef/Owner | Oscar Soriano • Sous Chef | Cristian Alvarado • Sous Chef
Alondra Soriano • Manager | Annette Wilkinson • Manager | Cassie Lowe-Choa-Lee • Manager
Please inform your server if there are any food allergies as some of our dishes may contain food allergens. More info. available upon request
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness