

# bricco trattoria

Now accepting reservations for New Years Eve

## antipasti

HEAD TO TOE PORK BOLOGNESE sweet potato gnocchi, chestnuts & parmigiano	8
BRAISED BEEF SHORT RIB mushroom & spinach raviolo, truffle & parmigiano	10
FRIED CALAMARI, lemon caper aioli & arrabiata sauce	11
FRITTO MISTO, oysters, smelts, lemon & frisee	12
OCTOPUS CARPACCIO citrus, celery, olive oil & sea salt	10
SPICE GLAZED DUCK LEG CONFIT warm lentil vinaigrette & sunny side up egg	9
STEAK TARTARE PIEDMONTESE, truffle toast, arugula & hazelnuts	12
OUR LAMB MEATBALLS, goat cheese, pine nuts, currants & mint	9
PROSCIUTTO DI PARMA buffalo milk mozzarella, EVO & sea salt	10
SALUMI (for two) Prosciutto di Parma, sopresatta & lomo	16
DOMESTIC & ITALIAN CHEESES (for two) Parmigiano Reggiano (Italy), *Midnight Moon (OR), *Nancy's Camembert (NY), Caciocavallo (Italy) kumquats, honey & grissini	14
SMOKED SALMON FLATBREAD (to share) lemon ricotta, capers, red onion & arugula	13
HOUSE MADE RICOTTA (to share) acacia honey, sea salt & grilled pugliese bread	9
ANTIPASTO MISTO (to share) roasted peppers, risotto fritters, salumi, formaggio & eggplant capponata	16

\*Indicates Raw Milk Cheese (Unpasteurized)

## artisan pizza

MARGHERITA, tomato, mozzarella & basil	14
add Speck Prosciutto 17      add Prosciutto di Parma 17	
VEGETARIAN, tomato, mozzarella, artichokes red onion, olives & peppers	16
BROCCOLI & STRACCIATELLA olive oil, garlic, basil & Grana Padano	16
POTATO pancetta, rosemary & mozzarella	16
BIANCO goat cheese, ricotta, red onion, pistachio & truffle honey	16
PEPPERONI tomato, mozzarella, red onion & Romano	15
FIG, fresh mozzarella, Gorgonzola D.O.P., rosemary, Prosciutto di Parma & arugula salad	16
SHRIMP OR GRILLED CHICKEN, fresh tomato, olives, mozzarella & basil pesto	17
SAUSAGE tomato, mozzarella, taggiasca olives & Romano	16
CHICKEN CUTLET goat cheese, roasted peppers, tomato & basil	15
ARUGULA fresh tomato, caramelized onion & mozzarella	15
CAPRICCIOSA, artichokes, mushrooms, olives, tomato & Prosciutto di Parma add soft cooked cage free egg 17	16
TRUFFLE, speck prosciutto, roasted mushroom, fontina & Tallegio D.O.P. add soft cooked cage free egg 18	17

\*Kids Pizza and Pasta Offerings Always Available Upon Request\*

## salads

ROMAINE SALAD "caesar" creamy garlic dressing	8	TOSCANO SALAD, fresh mozzarella bocconcini, olive, tomato, roasted peppers, warm polenta croutons & balsamic dressing	9
BOSTON BIBB, red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	8	BRICCO GREENS, fennel, heirloom radish, & white balsamic vinaigrette	7
KALE SALAD, crispy prosciutto, goat cheese, garlic croutons, rosemary & "caesar vinaigrette"	8	APPLE SALAD (Woodland Farm), arugula, shaved fennel, warm pistachio crusted goat cheese & cider vinaigrette	9

## pasta fresh

MY GRANDMOTHERS RAVIOLI sage butter, roasted chicken, prosciutto & tomato	16
BLACK CAVATELLI, shrimp, cuttlefish, arrabiata, black garlic & breadcrumbs	20
CAVATELLI NAPOLITANO braised pork sugo (Rowland Farm) & Parmigiano Reggiano	17
OUR POTATO GNOCCHI ragu of braised veal, peas, tomato, rosemary & stracciatella	18
MY MOM'S CARBONARA WITH SPINACH FETTUCCHINI speck prosciutto, peas, soft onions & pecorino romano	17

## pasta dry

ORRECHIETTE (in the style of Puglia) sausage, tomato ragu, cici beans & broccoli rabe	17
GARGANELLI crimini mushroom, spinach, porcini cream & truffle butter	18
RIGATONI D'ABRUZZO bolognese sauce & fresh ricotta	17
BAKED RIGATONI sausage, mozzarella, peas, tomato & cream	18
PENNE ALLA VODKA, sundried tomatoes, basil, cream & Grana add chicken 18      add shrimp 19	17

## entrees

HONEY MUSTARD GLAZED SALMON warm lentil vinaigrette, charred brussels sprouts, pancetta & pomegranate	25
FENNEL & BLACK PEPPER CRUSTED TUNA caramelized fennel, green olives, frisee & Sicilian citrus vinaigrette	28
DIVER SEA SCALLOPS farro, local beets, turnips, pumpkin seeds & fugi apple	26
CHILEAN SEA BASS escarole, white beans, olives, capers & tomato	32
ROASTED FREE RANGE CHICKEN smashed fingerlings garlicky broccoli, chili, confit of tomato & salsa verde	21
AUNT JOSIE'S SUNDAY RAGU, meatballs, Italian sausage, braised beef short rib, Anson Mills polenta & broccoli rabe	21
BROWN SUGAR & SPICE CURED DUCK BREAST caramelized sweet potato, braised cabbage, vincotto & kumquats	26
GRILLED 12OZ NY SIRLOIN garlicky spinach, fingerlings, portobello mushrooms & red wine sauce	31

## weekly specials

MONDAY	HALF OFF ALL BOTTLES OF ITALIAN WINE (all Italian wines of \$100 or less)
TUESDAY	CHICKEN MARSALA 23 Prosciutto di Parma, provolone & mushrooms
WEDNESDAY	LINGUINI 22 freshly shucked clams
THURSDAY	VEAL PARMIGIANA 25 an Italian American classic
FRIDAY	TONIGHT'S FISH MP
SATURDAY	GRILLED 28OZ. RIBEYE FOR TWO 65
SUNDAY	OUR LASAGNA 18 classic meat ragu, arugula salad & shaved parmigiano

Billy Grant • Chef/Owner | Corey Cannon • Chef de Cuisine | Labresha Brown • Sous Chef

An 18% gratuity will be added to parties of six or more. Our kitchen will gladly accommodate dietary restrictions. Children's offerings are available.

Thoroughly cooking meats, poultry, shellfish & eggs reduces the risk of food borne illness