



## ANTIPASTI

**STUFFED LONG HOTS 13**  
with sharp provolone and parma prosciutto baked in our coal fired oven

**MOZZARELLA FRITTI 15**  
italian-style grilled cheese, stuffed with mozzarella and pan fried served with a side of plum tomato sauce

**BRICCO FRIES 8**  
hand-cut fries served with spicy aioli, ketchup, truffle aioli

**ANTIPASTO FOR TWO 19**  
fresh mozzarella, roasted peppers, oven dried tomatoes, prosciutto, porchetta, sopressata, reggiano cheese

**PESTO ARANCINI 14**  
rice balls stuffed with cheese, pesto, house marinara

**OLD SCHOOL MEATBALLS 15**  
coal oven roasted meatballs served with a red wine vinegar salad

**OCTOPUS 19**  
charred with potatoes, mint herb salad, hazelnut romesco

**ZUCCHINI PARM 15**  
house sauce topped with burrata

**CALAMARI FRITTI 17**  
fried with zucchini, lemon and fresh calamari, served with dipping sauces

## ZUPPE

**TUSCAN BEAN SOUP 8**  
**CREAMY TOMATO BASIL 7**

## INSALATA

add roasted chicken 5  
add italian meats 5

**CHOPPED 12**  
mixed greens, cucumber, tomatoes, red onion, olives

**FALL PANZANELLA 15**  
radicchio fennel arugula chopped provolone salami and croutons balsamic EVO

**BEET BURRATA 15**  
roasted beets, burrata, arugula, pistachio basil vinaigrette

**SPROUT AND KALE 14**  
shaved kale and brussel sprouts, almonds, topped with parmigiano reggiano, lemon vinaigrette

**FALL HARVEST 14**  
spinach, greens, cranberries apples butternut squash goat cheese cider vinaigrette

**CIBO 13**  
chopped lettuce, lemon olive oil, shaved parmigiano-reggiano

**CAESAR 14**  
the classic... but better

## COAL FIRED WINGS

3 options · ten wings · roasted at 1,000°, free bird farms wings, free range (no antibiotics or hormones)

**SIX SPICE DRY RUB 16**  
**SPICY HONEY SRIRACHA 16**  
**ROSEMARY OIL & CARAMELIZED ONIONS 16**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## PANINIS

served with fries or salad · add a small caesar for \$3

**LOADED CUTLET 20**  
pan fried chicken cutlet, roasted peppers, fresh mozzarella, spicy sopresata, balsamic

**THE PORK 20**  
slow roasted pork, broccoli rabe, sharp provolone, long hots

**FARMSTEAD 19**  
organic, roasted chicken breast, rosemary aioli, pancetta, avocado, arugula, tomatoes

**CUTLET CAPRESE 20**  
homemade cutlet topped with oven tomatoes, fresh mozzarella, arugula, basil and balsamic glaze

**BRICCO MAC BURGER 16**  
american cheese, pickle, special sauce, seeded brioche bun

**CAULIFLOWER CHEESESTEAK 19**  
charred cauliflower, lemon aioli, cooper sharp

**MORTADELLA 20**  
Italian cold cuts, fresh mozzarella, evo, wine vinegar

**SWEET CUTLET 20**  
chicken cutlet, fig jam, prosciutto, burrata balsamic glaze

**BRICCO CHEESESTEAK 20**  
shaved ribeye, cooper sharp

## PASTA

**SPAGHETTI & CRABS 24**  
house tomato sauce

**CASERECCHE VEAL RAGU, 24**  
braised veal with soffritto and butter white wine

**RIGATONE BURRATA 22**  
vodka sauce topped with burrata

**LASAGNA EMILIA ROMAGNA 27**  
50 layer lasagna, bechamel, bolognese parmigiano

**RAVIOLI BASILICATO 24**  
cheese filled ravioli topped with melted mozz and basil cream sauce

**SPAGHETTI CACIO E 'PEPE 24**  
spaghetti topped with cacio pepe

## ENTREES

served with fettuccine pasta, any pasta requests 5 or broccoli rabe 5

**CHICKEN SCARPIELLO 26**  
chicken, sausage, cherry peppers, lemon butter wine sauce

**EGGPLANT PARMIGIANA 24**  
house sauce, mozzarella

**SORRENTO TRIO 25**  
eggplant parm, chicken parm & ravioli pomodoro

**CHICKEN PARMIGIANA 24**  
cutlets, house sauce, buffalo mozzarella

**NONNA CHICKEN 25**  
breaded cutlets with lemon caper white wine sauce

## COAL FIRED SPECIALTY PIZZA

add imported buffalo mozzarella 4/8, 12" gluten free crust 6, (w) white pizza

**MARGHERITA 20/25**  
classic neopolitan, fresh fiori de latte mozzarella, DOP san marzano tomatoes

**THE SAILOR 21/28**  
spinach, roasted garlic, gruyere, pecorino, mozzarella (w)

**CARBONARA 21/28**  
crisp bacon, mozzarella topped with shaved pecorino and parmigiano (w)

**THE MIAMI 24/30**  
bricco pie, pepperoni, burrata, calabrian chile honey

**BRICCONCELLO 23/30**  
buffalo mozzarella, prosciutto, burrata, lemon oil (w)

**FUNGHI MISTA 23/30**  
seasonal mushrooms, black truffle creme, shaved pecorino (w)

**MIEL 24/30**  
buffalo mozzarella, shaved red onion pistachios, goat cheese, truffle honey (w)

**THE CLAM 24/30**  
sautéed clams garlic and parsley Chiles mozzarella white pie (w)

**SPICY CHICKEN 22/29**  
crisp bacon topped with honey sriracha sauce, spring onions (w)

**STINGER 25/31**  
buffalo mozzarella, tomato, spicy sopresata, honey, basil, mint

**VODKA 23/29**  
fiori di latte mozzarella, capicola basil vodka sauce, shaved pecorino

**REGO 19/28**  
sausage, long hots, mozzarella, san marzano tomatoes

**CARNI 21/28**  
sausage, pepperoni, meatballs

## COAL FIRED PIE

12"/15 · 16"/19

**BRICCO**  
tomato, mozzarella

**MARINARA (NO CHEESE)**  
tomato, basil, oregano, garlic

**BIANCO**  
white, mozzarella

## CREATE YOUR OWN

small topping 3 · large topping 4

**CHEESE:** mozzarella, vegan, fontina, fiore de latte, buffalo mozzarella

**PROTEIN:** pepperoni, meatballs, sausage, prosciutto 5/8, rosemary ham, coppa, roasted chicken 4/7, sopressata, pancetta

**VEGETABLES:** fresh tomatoes, peppers, eggplant, onions, oven dried tomatoes, spinach, caramelized onions, mushrooms, olives, long hots

3% tax on credit card transactions

