



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 16
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 11
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 12
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

LOADED CUTLET 18
pan fried chicken cutlet, roasted peppers, fresh mozzarella, spicy sopresata, balsamic

THE PORK 18
slow roasted pork, broccoli rabe, sharp provolone, long hots

FARMSTEAD 18
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 16
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 19
shaved ribeye, cooper sharp

PASTA

SPAGHETTI & CRABS 24
house tomato sauce

GNOCCHI SORRENTINO 22
house sauce, parmigiano reggiano, melted buffalo mozzarella

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

TORTELLINI CACIO E 'PEPE 24
burrata filled tortellini topped with cacio pepe

ENTREES

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

CHICKEN SCARPIELLO 24
chicken, sausage, cherry peppers, lemon butter wine sauce

EGGPLANT PARMIGIANA 22
house sauce, mozzarella

SORRENTO TRIO 25
eggplant parm, chicken parm & ravioli pomodoro

CHICKEN PARMIGIANA 24
cutlets, house sauce, buffalo mozzarella

NONNA CHICKEN 24
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 19/24
classic neopolitan, fresh fiori de latte mozzarella, DOP san marzano tomatoes

THE SAILOR 20/27
spinach, roasted garlic, gruyere, pecorino, mozzarella (w)

CARBONARA 20/27
crisp bacon, mozzarella topped with shaved pecorino and parmigiano (w)

THE MIAMI 23/29
bricco pie, pepperoni, burrata, calabrian chile honey

BRICCONCELLO 22/29
buffalo mozzarella, prosciutto, burrata, lemon oil (w)

FUNGHI MISTA 22/29
seasonal mushrooms, black truffle creme, shaved pecorino (w)

MIEL 23/29
buffalo mozzarella, shaved red onion pistachios, goat cheese, truffle honey (w)

LAZIO 23/29
sausage, red onion, potatoes, fennel pollen

SPICY CHICKEN 21/28
crisp bacon topped with honey sriracha sauce, spring onions (w)

STINGER 24/30
buffalo mozzarella, tomato, spicy sopresata, honey, basil, mint

VODKA 22/28
fiori di latte mozzarella, capicola basil vodka sauce, shaved pecorino

REGO 18/27
sausage, long hots, mozzarella, san marzano tomatoes

CARNI 20/27
sausage, pepperoni, meatballs

COAL FIRED PIE

12"/14 · 16"/18

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

