



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

SAUSAGE RABE EGGROLLS 15
stuffed with provolone, lightly fried

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

ARANCINI CACIO E PEPE 14
rice balls with parmigiano, cracked pepper, shaved parmigiano

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

MAC AND CHEESE 13
classic cheddar and gruyere cheese baked with bread crumbs add pulled pork 4

CRISPY RAVIOLI 15
topped with vodka sauce and burrata

ZUPPE

SOUP OF THE DAY 8
CREAMY TOMATO BASIL 7

INSALATA

*add roasted chicken 5
add italian meats 5*

CHOPPED 9/13
mixed greens, cucumber, tomatoes, red onion, olives

ORZO SALAD 13
spinach greens, orzo, sun dried tomatoes onions with balsamic vinaigrette

BEEF BURRATA 14
roasted beets, burrata, arugula, pistachio basil vinaigrette

THE KALE 10/15
kale, pumpkin seeds, caciocavallo cheese, golden raisins, lemon vinaigrette

HARVEST 10/15
quinoa, apples, candied walnuts, goat cheese, raspberry vinaigrette

CIBO 9/13
chopped lettuce, lemon olive oil, shaved parmigiano-reggiano

CAESAR 9/13
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 15
SPICY HONEY SRIRACHA 15
ROSEMARY OIL & CARMELIZED ONIONS 15

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

BRICCO CHEESESTEAK 19
12 oz. shaved rib rye and cooper sharp

CUTLET CAPRESE 19
Cutlet topped with fresh mozzarella, tomatoes, basil, balsamic glaze

SWEET CUTLET 19
chicken cutlet, fig jam, burrata greens prosciutto

CAULIFLOWER CHEESESTEAK 16
charred cauliflower topped with melted fontina, lemon aioli, arugula

DRUNK CUTLET 18
chicken cutlet, basil vodka cream sauce, melted fresh mozzarella

DOLCE 20
prosciutto cotto, burrata tomatoes, truffle honey

ULTIMATE ITALIAN 20
cured meats, sharp provolone, sweet peppers, greens, EVO

THE DIP 19
roast beef, natural au jus, caramelized onions, provolone

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)

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

SHORT RIB 23/29
short rib, caramelized onionis and fontina cheese with arugula garnish (w)

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

