



## 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*

**BEET 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 & CAMELIZED 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 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 20**  
*organic, roasted chicken breast, rosemary aioli, pancetta, avocado, arugula, tomatoes*

**BRICCO CHEESESTEAK 20**  
*12 oz. shaved rib rye and cooper sharp*

**CUTLET CAPRESE 20**  
*Cutlet topped with fresh mozzarella, tomatoes, basil, balsamic glaze*

**SWEET CUTLET 20**  
*chicken cutlet, fig jam, burrata greens prosciutto*

**CAULIFLOWER CHEESESTEAK 19**  
*charred cauliflower topped with melted fontina, lemon aioli, arugula*

**DRUNK CUTLET 20**  
*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 20**  
*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 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)*

**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*

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

## 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*

