

BRICCO

APPETIZERS

FRIED DILL PICKLES with roasted garlic aioli \$6

house NACHOS topped with asiago cream sauce, black olives, diced tomatoes, scallion, artichoke hearts and choice of chicken or chorizo \$8

RISOTTO BALLS stuffed with pancetta and smoked mozzarella over house marinara \$7

pan seared CRAB CAKE with sweet potato frites and basil aioli \$10

GOAT CHEESE with spicy marinara and fried PITA BREAD \$7

house GARLIC BREAD with tomato, basil, garlic and parmesan topped with shredded mozzarella, baked and served with marinara \$6

*DUCK BREAST prepared daily \$10

ANAHEIM PEPPERS stuffed with italian sausage and chorizo risotto over house marinara \$8

parmesan crusted CALAMARI tossed with chorizo sausage, banana peppers, roasted red peppers and a creamy parmesan dressing \$9

buffalo chicken WONTONS with cream cheese, buffalo sauce and peppercorn ranch \$7

TOMATO ARTICHOKE soup \$4

PIZZA

blackened CHICKEN, chihuahua cheese, chipotle and chorizo BEAN DIP, roasted tomatoes, roasted red peppers, scallions, cheddar and mozzarella cheese topped with tortilla strips \$13

SPINACH, FETA, roasted tomatoes, kalamata olives and GARLIC OIL \$11

SLICED TOMATOES, fresh BASIL, parmesan, mozzarella and extra virgin OLIVE OIL \$11

grilled TENDERLOIN with caramelized onions, roasted tomatoes and a BOURSIN CHEESE cream \$15

CHORIZO, italian SAUSAGE and PROSCIUTTO with spicy marinara \$13

grilled CHICKEN, spinach, roasted tomatoes and ASIAGO CREAM SAUCE \$13

ARTICHOKE hearts, wild MUSHROOMS, caramelized onions, roasted peppers, house MARINARA, mozzarella and BOURSIN cheese \$13

MOZZARELLA, CHEDDAR, FETA, GOAT and PARMESAN cheese with garlic oil or house marinara \$10

BRIE, grilled CHICKEN, pesto and mozzarella \$13

SALAMI, pepperoncini, black olives, onions and mozzarella topped with shredded lettuce and Italian dressing \$14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS

SALADS

add **CHICKEN \$4, SHRIMP, SALMON, CRAB CAKE \$5** or ***SIRLOIN MEDALLIONS \$10** to any salad

ROMAINE with CAESAR dressing, shaved parmesan, roasted red peppers and crustinis \$7

iceberg WEDGE with a roasted garlic, WHITE FRENCH dressing, baby tomatoes,
crispy prosciutto, hard-boiled egg and crumbled bleu cheese \$7

mixed greens with BEETS, goat cheese, sliced almonds and a WHITE BALSAMIC dressing \$7

baby SPINACH, egg, wild mushrooms, bacon, goat cheese and a WARM BACON dressing \$7

Mixed greens, candied SWEET POTATOES, apples and pecans with a APPLE CIDER vinaigrette \$8

PASTA

substitute whole wheat penne for any pasta for \$2

add a **CAESAR, WEDGE, SPINACH, SWEET POTATO** or **BEET** salad to any pasta for \$4

ROTINI with CHORIZO sausage or BLACKENED CHICKEN, caramelized onions, basil and a CHIHUAHUA CHEESE, CREAM sauce \$15

FETTUCINE with sautéed SHRIMP, roasted tomatoes, caramelized onions and ASIAGO CREAM SAUCE \$15

PENNE tossed with italian SAUSAGE, wild MUSHROOMS, anaheim PEPPERS, fresh parmesan and GARLIC OIL \$14

breaded VEAL parmesan topped with mozzarella and served with FETTUCINE MARINARA \$16

baked RIGATONI with italian SAUSAGE, caramelized onions, mozzarella cheese and banana peppers in a PINK SAUCE \$15

FETTUCINE with lump CRAB, asparagus, corn, caramelized onions and CAJUN CREAM \$17

tri-colored CHEESE TORTELLINI with marinara or asiago cream sauce \$12 add italian sausage \$14, chicken or shrimp \$15

ROTINI tossed with SPINACH, kalamata olives, pine nuts, feta,
roasted tomatoes and extra virgin OLIVE OIL \$12 with CHICKEN \$15

PENNE with spicy banana peppers, italian SAUSAGE and sun-dried tomatoes tossed in a PESTO CREAM SAUCE \$15

VEGETABLE RAVIOLI with sautéed spinach and a pink sauce \$14

LOBSTER RAVIOLI with sundried tomatoes, spinach and banana peppers tossed with a lemon vodka cream sauce \$19

PENNE tossed with SCALLOPS, SHRIMP, CRAB and spicy MARINARA \$20

ENTREES

add a **CAESAR, WEDGE, SPINACH, SWEET POTATO** or **BEET** salad to any entree for \$4

pan seared cajun and brown sugar crusted *SALMON with orzo, spinach, capers and red peppers \$20

pan seared, herbed CHICKEN breast with a cinnamon honey compound butter,
smoked mozzarella potato croquette and fresh vegetable \$18

grilled, *PORK CHOP topped with country apple sauce, bacon and gouda redskin potato croquette and fresh vegetable \$19

*STRIP STEAK (12 oz) prepared daily \$27

pan seared SCALLOPS and grilled SHRIMP with apple, bacon and scallion risotto, white wine butter and fresh vegetable \$23

grilled *SIRLOIN steak with a sesame truffle vinaigrette, smoked mozzarella potato croquette and fresh vegetable \$20

pan seared CRAB CAKES with SWEET POTATO FRITTES, basil aioli and fresh vegetable \$21

CREAMY PARMESAN RISOTTO with seasonal vegetables \$15

deep fried, parmesan crusted TILAPIA over orzo with a corn, tomato & asparagus relish and a white wine butter \$20

shaved STRIP STEAK SANDWICH on house bread topped with french fries, cole slaw, sliced tomatoes and provolone cheese \$13