

BRICCO

APPETIZERS

FRIED DILL PICKLES with roasted garlic aioli \$6

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

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

red and blue TORTILLA CHIPS with a chihuahua cheese, chipotle and chorizo sausage BEAN DIP \$6

TOMATO ARTICHOKE soup \$4

SALADS

parmesan crusted CALAMARI tossed with chorizo sausage, banana peppers, roasted red peppers over chopped romaine with creamy parmesan dressing \$9

ROMAINE with CAESAR dressing, shaved parmesan, roasted red peppers and crustinis \$7 full/\$4 half
with grilled, blackened or buffalo CHICKEN \$10 with *SALMON, SHRIMP, CRAB CAKE, or *BEEF SHOULDER \$11

mixed greens with BEETS, goat cheese, sliced almonds and a WHITE BALSAMIC dressing \$8 full/\$4 half

iceberg WEDGE with a roasted garlic, WHITE FRENCH dressing, baby tomatoes, crispy prosciutto, hard-boiled egg and crumbled bleu cheese \$9 full/\$4.50 half

baby SPINACH, white CHEDDAR, roasted BUTTERNUT SQUASH, candied WALNUTS and a MAPLE BACON VINAIGRETTE \$8 full/\$4 half

chopped ROMAINE, diced tomatoes, kalamata olives, sweet cherry peppers, feta cheese, red onion and a lemon herb vinaigrette
with grilled, blackened or buffalo CHICKEN \$10 with *SALMON, SHRIMP, CRAB CAKE, or *BEEF SHOULDER \$11

CHICKEN SALAD of the day over mixed greens with toasted pita \$9

chopped romaine and iceberg with TURKEY, SALAMI, CAPPACCOLLA, cheddar, hard-boiled egg, tomatoes and a HONEY MUSTARD DRESSING \$10

grilled or blackened CHICKEN over mixed greens and chopped romaine tossed in a CILANTRO LIME vinaigrette
topped with roasted corn salsa, cheddar cheese and fried tortilla strips \$10

PIZZA

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

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

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

CHICKEN, PESTO and fresh MOZZARELLA \$13

SLICED TOMATOES, fresh BASIL, parmesan, mozzarella and extra virgin OLIVE OIL \$10

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

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

SANDWICHES

Sandwiches served with choice of fries, fresh vegetable, fresh fruit or cole slaw
Shaved TURKEY, BRIE, caramelized onions and BACON on croissant \$8

grilled PORTOBELLO, fried PROVOLONE, cole slaw and tomatoes on grilled house bread \$8

CHICKEN SALAD of the day on a croissant \$9

grilled *SALMON, BACON, lettuce, tomato and basil aioli on a croissant \$9

grilled CHICKEN breast with fresh MOZZARELLA, marinated tomatoes and fresh basil on a challah bun \$9

BUFFALO fried CHICKEN with provolone and peppercorn ranch on a challah bun \$8

TURKEY, BACON, cheddar, lettuce, tomato and honey chipotle sauce in a wheat tortilla WRAP \$8

SHAVED STRIP STEAK (\$11) or grilled CHICKEN (\$9) caramelized onions, sautéed mushrooms and pepperjack cheese in a sun-dried tomato tortilla WRAP

pan seared CRAB CAKE with jicama slaw and caper chive remoulade on a challah bun \$11

half pound char-grilled *CHEESEBURGER \$7

SALAMI, HAM, sweet cherry peppers, provolone and a lemon herb vinaigrette on a hoagie \$9

applewood smoked BACON, lettuce, tomato, AVOCADO and garlic aioli on WHOLE WHEAT toast \$8

PASTA

substitute whole wheat penne or gluten free rice noodles for \$2

PENNE tossed with italian SAUSAGE, wild MUSHROOMS, anaheim PEPPERS, fresh parmesan and GARLIC OIL \$10

baked RIGATONI with italian SAUSAGE, caramelized onions and banana peppers in a PINK SAUCE \$11

tri-colored CHEESE TORTELLINI with marinara or asiago cream sauce \$9 add italian sausage \$11, chicken or shrimp \$12

PUMPKIN RAVIOLI with sage brown butter and crispy parsnips \$12

ROTINI tossed with SPINACH, kalamata olives, pine nuts, feta, roasted tomatoes and extra virgin OLIVE OIL \$9 with CHICKEN \$12

PENNE with spicy banana peppers, italian SAUSAGE and sun-dried tomatoes tossed in a PESTO CREAM SAUCE \$12

ANGEL HAIR with fresh basil, diced tomatoes and MARINARA \$9

PENNE tossed with sautéed SHRIMP, roasted tomatoes, caramelized onions and ASIAGO CREAM SAUCE \$12

ENTREES

pan seared SCALLOPS and SHRIMP with orzo, kalamata olives, sun-dried tomatoes and spinach \$13

grilled CHICKEN BREAST, topped with lemon artichoke pesto
served with WHOLE WHEAT PENNE tossed with roasted tomatoes, mushrooms, asparagus and extra virgin OLIVE OIL \$11

pan seared SALMON with a warm orzo salad tossed with cucumbers, fresh tomatoes and spinach \$12

* grilled BEEF SHOULDER with house steak sauce, PARMESAN TRUFFLE FRIES and broccolini \$13

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

