

ANTIPASTI

Parmigiana di Melanzane	\$15
<i>Baked eggplant, house-made mozzarella, cherry tomatoes, parmigiano, basil</i>	
Calamari alla Griglia	\$18
<i>Grilled calamari, sautéed mushrooms in garlic</i>	
Cozze a Piacere	\$15
<i>Mussels (marinara) or (white sauce - white wine, garlic, parsley)</i>	
Bocconcini	\$16
<i>Baked smoked mozzarella wrapped in prosciutto di Parma, plum tomatoes, oregano, white wine</i>	
Trippa Piccante	\$14
<i>Tripe, tomato, basil and hot red pepper</i>	

INSALATE

Bricco Cesare	\$16
<i>Grilled shrimp, roasted red peppers, romaine lettuce, homemade croutons, Caesar dressing</i>	
Insalata di Campagna	\$15
<i>Cucumbers, beefsteak tomatoes, black olives, mozzarella, extra virgin olive oil</i>	
Caprese	\$16
<i>Beefsteak tomatoes, mozzarella, basil, extra virgin olive oil</i>	
Insalata del Sud	\$15
<i>Arugula, fennel, walnuts, parmigiano, lemon vinaigrette</i>	
Polpo alla Griglia	\$18
<i>Grilled octopus, tomato-cucumber salad, red wine vinaigrette</i>	

PASTA

Rigatoni Bricco	\$26
<i>Shrimp, calamari, cherry tomatoes, black olives</i>	
Penne Bella Donna	\$23
<i>Eggplant, mozzarella, tomatoes, basil</i>	
Linguine alla Puttanesca	\$24
<i>Anchovies, tomatoes, capers, olives</i>	
Fedelini Maruzzella	\$27
<i>Thin spaghetti, shrimp, julienne market vegetables, paprika, white wine sauce</i>	
Spaghetti alle Vongole (Rosso o Bianco)	\$28
<i>Clams, (with tomatoes or without) garlic, red chili flakes, white wine, extra virgin olive oil, parsley</i>	
Fettuccine Ale	\$25
<i>House-made pork fennel sausage, tomatoes with a touch of cream</i>	

CARNE

Pollo Piccata	\$27
<i>Skinless-boneless chicken breast, lemon, white wine, capers, parsley</i>	
Scaloppine al Marsala	\$34
<i>Sautéed veal medallions, mushrooms, artichokes, Marsala wine sauce</i>	
Entrecote alla Napoletana*	\$39
<i>Sautéed sirloin steak (8 oz), red peppers, onions</i>	
Filetto ai Tre Pepi*	\$46
<i>Filet mignon steak (6 oz), cognac, peppercorns, brandy, cream</i>	

PESCE

Dentice alla Griglia	\$34
<i>Grilled red snapper fillet</i>	
Calamari e Polpo Affogati	\$33
<i>Calamari, octopus, cherry tomatoes (simmered), white wine, garlic, basil</i>	
Salmone al Rosmarino & Aglio	\$32
<i>Wood oven-roasted salmon, garlic, extra virgin olive oil, rosemary</i>	
Pesce del Giorno (<i>Fish of the Day</i>)	MP

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness

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