

BRICCO

APPETIZERS

FRIED DILL PICKLES with roasted garlic aioli \$6

pan seared CRAB CAKE with pickled red onions and a cajun remoulade \$10

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

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

red and blue TORTILLA CHIPS with a chihuahua cheese, chipotle and chorizo BEAN DIP \$7

TOMATO ARTICHOKE soup \$4

SALADS

add CHICKEN, *SALMON, SHRIMP or CRAB CAKE to any salad for \$5

ROMAINE with CAESAR dressing, shaved parmesan, roasted red peppers and crustinis \$10

mixed greens with BEETS, goat cheese, sliced almonds and a WHITE BALSAMIC dressing \$10

iceberg WEDGE with a roasted garlic WHITE FRENCH dressing, baby tomatoes, crispy prosciutto, hard-boiled egg and crumbled bleu cheese \$11

baby SPINACH, hard-boiled egg, mushrooms, bacon, goat cheese and a WARM BACON dressing \$10

SLICED TOMATOES and FRESH MOZZARELLA over mixed greens with extra virgin olive oil and balsamic vinegar \$12

PIZZA

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

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

grilled CHICKEN, spinach, roasted tomatoes and ROASTED GARLIC ALFREDO SAUCE \$13

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

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

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

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

BUFFALO fried CHICKEN, BLEU cheese, mozzarella and shredded lettuce \$13

PASTAS

substitute whole wheat penne for any pasta for \$2
add a half portion of any salad to a pasta for \$5

FETTUCINE with sautéed SHRIMP, roasted tomatoes, caramelized onions and ROASTED GARLIC ALFREDO 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 and MARINARA \$16

tri-colored CHEESE TORTELLINI with marinara or roasted garlic alfredo sauce and italian sausage or chicken \$15

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

ANAHEIM PEPPERS stuffed with risotto, chorizo and italian sausage served over FETTUCINE and MARINARA \$13

SHRIMP and ANDOUILLE SAUSAGE RAVIOLI with corn, anaheim peppers, scallions, roasted potatoes and a CAJUN CREAM SAUCE \$16

ENTREES

add a half portion of any salad to an entrée for \$5

pan seared *SALMON with grilled asparagus, creamy parmesan risotto, topped with an olive tapenade and tomato concassé \$20

blackened CHICKEN BREAST with a roasted red pepper and spinach ORZO, papaya beurre blanc and fresh vegetable \$18

grilled *PORK CHOP with roasted baby carrots, roasted fingerling potatoes and a mojito-lime sauce \$19

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

*DUCK BREAST prepared daily \$20

grilled *SIRLOIN steak with with a bacon, cheddar and chive potato croquette, roasted garlic demi glace and fresh vegetable \$20

pan seared CRAB CAKES with pickled red onions, cajun remoulade and fresh vegetable \$21

BUFFALO fried CHICKEN sandwich with provolone cheese and peppercorn ranch on a challah bun served with french fries and cole slaw \$12

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