



SIGNATURE APPETIZERS 16

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| Caesar | \$14.00 |
| Blue sky bibb lettuce & radicchio, crispy ricotta polpette | |
| CAB Dry Aged Beef Carpaccio | \$24.00 |
| Arugula, parmigiano and truffle essence | |
| Burrata | \$21.00 |
| served with arugula, roasted red peppers and asparagus, aged balsamic | |
| Charcuterie | \$24.00 |
| Prosciutto, Soppressata, Mortadella, Capocollo, bruschetta, olives | |
| Octopus | \$24.00 |
| Dry roasted with ginger & jalapeño crust, purple potato and string bean salad | |
| Mozzarella di Bufala Caprese | \$20.00 |
| Vine-ripe tomatoes & basil pesto | |
| Wellfleet Mussels | \$18.00 |
| Steamed with garlic, caper berries & crostini | |
| Zucchini Flowers | \$20.00 |
| Stuffed with truffled ricotta cheese, tempura grilled vegetables | |
| Soft Polenta | \$19.00 |
| Selection of wild mushrooms & sausage ragù, truffle essence | |
| Frittura Mista | \$22.00 |
| Calamari, scallops, shrimp, pickled jalapeño, fried onion strings and tartar dip | |
| Local Bay Oysters | \$22.00 |
| On half shell with cocktail sauce & champagne mignonette | |
| Eggplant Bake | \$18.00 |
| Layered with bufala mozzarella, tomato coulis, eggplant pellini | |
| Crudo di Tonno | \$22.00 |
| Spice encrusted and seared rare, farro crackers and trio of dips | |
| Jumbo Shrimp Scampi | \$24.00 |
| Seared with lemon, cherry tomatoes and potato gratin | |

Insalata Mista **\$15.00**
Passion fruit purée, roasted pears, parmigiano cheese crostini & spicy pecans

Meatballs **\$20.00**
Boston's best from Certified Angus Beef, served with fresh ricotta & crostini

BRICCO'S ARTISANAL PASTA 9

Chittarine con Polpette **\$28.00**
San Marzano tomatoes, fresh basil, meatball & shaved parmigiana

Ricotta Pillows **\$29.00**
Dressed with truffle butter, wild mushrooms, gnudi di ricotta garnish

Pappardelle al Cinghiale **\$32.00**
Wild boar braised in red wine with porcini mushrooms

Agnollotti al Plin **\$32.00**
Braised veal and beef stuffing with ricotta, spinach, truffle sauce

Garganelli Amatriciana **\$28.00**
Niman Ranch pancetta, spicy colino tomato, pecorino romano

Tortelli Pumpkin **\$29.00**
Amaretti & honey, sage butter, root vegetables, ricotta salata

Gnocchetti Sorrentina **\$28.00**
Baked with bufala mozzarella, tomatoes, basil

Farfalle Tartufate **\$34.00**
Lobster meat, fava beans, pancetta, black truffle, lobster fumé

Risotto
Chef's daily special

SECONDI 10

7-Spice Murray's Brick Chicken **\$36.00**
7-Spice marinated half chicken roasted "under the brick", Swiss chard & double mashed potatoes

Atlantic King Salmon **\$36.00**
Roasted fennel & shallots, white beans puree

Chilean Sea Bass in Agrodolce **\$52.00**
Baby bok choy, herbed potato galette, carrot fondue

Mallard Duck Duetto **\$46.00**
Confit leg, seared breast, roasted yams, spicy mango & frisée greens, sweet & sour soy sauce

Veal Ossobuco, Marcho Farms **\$46.00**
Traditional saffron risotto, sautéed spinach

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| Sam Adam's Braised Pork Shank | \$44.00 |
| Slowly braised, arborio cacio e pepe risotto, shaved truffle | |
| Bricco's Brodetto | \$58.00 |
| Half lobster, shrimp, swordfish, monkfish, calamari, wellfleet clams and mussels, colino tomatoes, fish fumet, grilled asparagus & bruschette | |
| Rare-Seared Ahi Tuna | \$42.00 |
| Black & white sesame seed encrusted, japanese eggplant marinated with white wine vinaigrette, roasted red peppers, snow peas, spinach, black olives, ginger soy dip | |
| Veal Valdostana | \$64.00 |
| Fontina & pancetta stuffed veal chop, Yukon Gold potato twice baked with oyster mushrooms | |
| Braised Beef Short Ribs | \$41.00 |
| Creamy parmigiano polenta, roasted chestnuts, red wine reduction, sweet italian glaze | |

BRICCO SIGNATURE COCKTAILS 13

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| Bricco's Famous Espresso Martini | \$21.00 |
| Absolut Vanilla, Bailey's, Kahlua, Frangelico, Disaronno, espresso, raw sugar & cocoa rim | |
| VuVu Cosmopolitan | \$17.00 |
| Ketel One Citroen, St. Elder, fresh lemon juice, splash of cranberry | |
| Negroni | \$17.00 |
| Hendrick's, Campari, Antica Carpana, Prosecco, orange bitters | |
| Martini Passion | \$17.00 |
| absolut vanilla, chinola passionfruit liquor, lime juice, prosecco | |
| Hot & Dirty Martini | \$19.00 |
| belvedere, pepperinchino juice, gorgonzola stuffed olives | |
| Pineapple Doli | \$16.00 |
| tito's infused pineapple nectar, luxardo cherry | |
| Cincoro Paloma | \$24.00 |
| reposado, grapefruit juice, lime juice, agave, splash of soda | |
| Makers Manhattan | \$18.00 |
| maker's mark, antica carpana, orange bitters, luxardo cherry garnish | |
| Tequila Spritz | \$19.00 |
| Casamigos Blanco, St.Elder, agave, prosecco, fresh lime juice | |
| Sunshine | \$16.00 |
| Malfy, Combier Peach, agave, fresh lemon juice, splash of soda | |
| Old Fashioned | \$17.00 |
| jefferson's, agave, bitters, muddled orange & luxardo cherries, splash of soda | |

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| Bricco's Sangria | \$19.00 |
| martell vs, combier peach, cointreau, apple puckers, red or white wine | |
| Inferno Margarita | \$18.00 |
| Ghost tequila, Cointreau, agave, muddled lime, orange, & jalapeno | |

CHAMPAGNE AND SPARKLING WINE ³

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|---|----------------|
| N.V. Brut Rose, Aglianico, Galetto, Puglia | \$15.00 |
| N.V. Prosecco Brut, Mionetto, Veneto | \$14.00 |
| N.V. Brut, Ferrari, Trentino | \$18.00 |

ROSE ¹

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| 2021 Sangiovese/Prugnolo Gentile "Il Rose di Casanova," La Spinetta, Toscana | \$16.00 |
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WHITE ⁹

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| 2021 Chardonnay "Riva Ranch," Wente, Monterey-Arroyo Seco | \$16.00 |
| 2022 Sauvignon Blanc "Miller Ranch," Silverado, Napa Valley | \$16.00 |
| 2021 Gavi di Gavi, Beni di Batasiolo, Piemonte | \$14.00 |
| 2021 Chardonnay, Tormaresca, Puglia | \$14.00 |
| 2022 Pinot Grigio, Villa Marchesi, Friuli | \$14.00 |
| 2022 Sauvignon Blanc "Terre al Monte," Rivera, Puglia | \$14.00 |
| 2022 Falanghina, Vesevo, Campania | \$15.00 |
| 2021 Riesling, Kung Fu Girl, Columbia Valley | \$14.00 |
| 2020 Chardonnay, Jordan, Russian River, Sonoma Valley | \$22.00 |

RED ¹⁶

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| 2021 Pinot Noir Chalk Hill, Sonoma Valley | \$17.00 |
| 2019 Nebbiolo, Campe' della Spinetta, Langhe | \$19.00 |
| 2021 Rosso di Montalcino, Carparzo, Toscana | \$14.00 |
| 2020 Cabernet Sauvignon "Decoy," Duckhorn, Sonoma | \$18.00 |
| 2020 Rosso Veronese, Valpolicella, "Campofiorin", Masi, Veneto | \$14.00 |
| 2021 Merlot/Cabernet Sauvignon/Sangiovese, "Le Volte", Ornellaia, Toscana | \$24.00 |
| 2019 Sangiovese "Il Nero di Casanova," La Spinetta, Toscana | \$15.00 |

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| 2020 Pinot Noir, Bottega Vinaia, Trentino | \$14.00 |
| 2020 Cabernet Sauvignon, Tuck Beckstoffer, Red Hills | \$15.00 |
| 2021 Chianti, Barone Ricasoli, Toscana | \$14.00 |
| 2020 Merlot, J. Lohr, Paso Robles | \$14.00 |
| 2021 Sangiovese/Cabernet Sauvignon/Merlot "Tre," Brancaia, Toscana | \$15.00 |
| 2020 Montepulciano d'Abruzzo "Aida," Marchesi de Cordano, Abruzzo | \$14.00 |
| 2019 Barolo, Mauro Molino, Piemonte | \$22.00 |
| 2019 Barbaresco, "La Casa in Collina", Vite Colte, Piemonte | \$22.00 |
| 2019 Amarone della Valpolicella Classico, "Cielo" Centenero, Veneto | \$26.00 |

CHAMPAGNE & SPARKLERS 7

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|---|-------------------|
| N.V. Prosecco Brut, Mionetto, Veneto | \$56.00 |
| N.V. Brut, Ferrari, Trentino | \$72.00 |
| N.V. Veuve Clicquot Brut "Yellow Label," Champagne | \$189.00 |
| N.V. Moët & Chandon "Imperial," Champagne | \$138.00 |
| 2012 Dom Perignon, Champagne | \$608.00 |
| 1990 Dom Perignon, Champagne | \$1,525.00 |
| 2008 Cristal, Louis Roederer, Champagne | \$885.00 |

ROSÉ 3

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|---|-----------------|
| N.V. Brut Rose, Aglianico, Galetto, Puglia | \$60.00 |
| 2021 Sangiovese/Prugnolo Gentile "Il Rose di Casanova," La Spinetta, Toscana | \$64.00 |
| N.V. Veuve Clicquot Brut "Rose," Champagne | \$189.00 |

ITALIAN WHITES 19

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|--|-----------------|
| 2022 Pinot Grigio, Villa Marchesi, Friuli | \$56.00 |
| 2022 Pinot Grigio, Jermann, Friuli | \$76.00 |
| 2022 Kerner, Novacella, Alto Adige | \$52.00 |
| 2020 Muller Thurgau, Pojer y Sandri, Trentino | \$52.00 |
| 2021 Chardonnay "Rossj Bass," Gaja, Piemonte | \$268.00 |

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| 2021 Chardonnay "Gaia Rey," Gaja, Piemonte | \$760.00 |
| 2020 Sauvignon Blanc "Alteni di Brassica," Gaja, Piemonte | \$382.00 |
| 2021 Gavi di Gavi, Beni di Batasiolo, Piemonte | \$56.00 |
| 2021 Gavi di Gavi "Black Label," La Scolca, Piemonte | \$117.00 |
| 2021 Soave Classico "Foscarina," Inama, Veneto | \$60.00 |
| 2022 "Vistamare," Ca'Marcanda, Gaja, Toscana | \$182.00 |
| 2019 Chardonnay "Collezione Privata," Isole e Olena, Toscana | \$94.00 |
| 2020 Verdicchio dei Castelli di Jesi, Bucci, Marche | \$60.00 |
| 2021 Trebbiano d'Abruzzo "Dama," Marramiero, Abruzzo | \$52.00 |
| 2021 Chardonnay, Tormaresca, Puglia | \$56.00 |
| 2022 Sauvignon Blanc "Terre al Monte," Rivera, Puglia | \$56.00 |
| 2022 Greco di Tufo, Mastrobernadino, Campania | \$56.00 |
| 2022 Falanghina, Vesevo, Campania | \$60.00 |
| 2021 Fiano di Avellino "Bechar," Antonio Caggiano, Campania | \$72.00 |

AMERICAN WHITES 7

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| 2021 Riesling, Kung Fu Girl, Columbia Valley | \$56.00 |
| 2020 Sauvignon Blanc "Miller Ranch," Silverado, Napa Valley | \$82.00 |
| 2022 Sauvignon Blanc, Cakebread Cellars, Napa Valley | \$79.00 |
| 2021 Pinot Gris, Ponzi, Willamette Valley, Oregon | \$56.00 |
| 2020 Chardonnay "Riva Ranch," Wente, Monterey-Arroyo Seco | \$64.00 |
| 2020 Chardonnay, Jordan, Russian River, Sonoma Valley | \$88.00 |
| 2021 Chardonnay, Far Niente, Napa Valley | \$169.00 |

ITALIAN REDS 48

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| 2020 Pinot Nero, Novacella, Alto Adige, Trentino | \$62.00 |
| 2019 Pinot Noir, Bottega Vinaia, Trentino | \$56.00 |
| 2017 Pinot Nero "Red Angel of the Moon Light," Jermann, Venezia Giulia, Friuli | \$89.00 |
| 2020 Rosso Veronese, Valpolicella, "Campofiorin", Masi, Veneto | \$56.00 |
| 2018 Amarone della Valpolicella Classico, "Cielo" Centenero, Veneto | \$104.00 |

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| 2016 Amarone della Valpolicella Classico, Tenuta Sant' Antonio, Veneto | \$122.00 |
| 2017 Amarone della Valpolicella Classico, Tommasi, Veneto | \$169.00 |
| 2017 Amarone della Valpolicella Classico, Zenato, Veneto | \$225.00 |
| 2012 Amarone della Valpolicella Classico, Bertani, Veneto | \$262.00 |
| 2019 Barolo "Castiglione," Vietti, Piemonte | \$132.00 |
| 2018 Barolo, Mauro Molino, Piemonte | \$88.00 |
| 2018 Barolo "Pisapola," Ascheri, Piemonte | \$109.00 |
| 2018 Barolo, Ceretto, Piemonte | \$155.00 |
| 2012 Barolo Riserva, Beni di Batasiolo, Piemonte | \$197.00 |
| 2017 Barolo "DaGromis," Gaja, Piemonte | \$262.00 |
| 2019 Barbaresco, "La Casa in Collina", Vite Colte, Piemonte | \$88.00 |
| 2018 Barbaresco, "Reyna", Michele Chiarlo, Piemonte | \$144.00 |
| 2021 Cabernet Sauvignon/Nebbiolo/Merlot, "Sito Moresco", Gaja, Langhe, Piemonte | \$155.00 |
| 2018 Nebbiolo, "Tre Vigne", Gattinara, Travaglini, Piemonte | \$127.00 |
| 2019 Nebbiolo Langhe, Campe' Della Spinetta, Langhe | \$79.00 |
| 2017 Barbera, Marrone, La Morra, Piemonte | \$56.00 |
| 2018 Brunello di Montalcino, Pian delle Vigne, Toscana | \$197.00 |
| 2017 Brunello di Montalcino, Canneta, Toscana | \$99.00 |
| 2018 Brunello di Montalcino, Castiglion del Bosco, Toscana | \$113.00 |
| 2017 Brunello di Montalcino "Campo Giovanni," San Felice, Toscana | \$147.00 |
| 2016 Brunello di Montalcino Riserva, Tenuta Caparzo, Toscana | \$222.00 |
| 2021 Rosso di Montalcino, Carparzo, Toscana | \$56.00 |
| 2019 Sangiovese "Il Nero di Casanova," La Spinetta, Toscana | \$60.00 |
| 2017 Chianti Classico Grand Selezione "Il Grigio," San Felice, Toscana | \$117.00 |
| 2020 Chianti Classico Riserva "Marchese," Antinori, Toscana | \$112.00 |
| 2021 Chianti, Barone Ricasoli, Toscana | \$56.00 |
| 2019 Chianti Classico Riserva, Monsanto, Toscana | \$68.00 |
| 2020 Chianti Classico Riserva, Volpaia, Toscana | \$96.00 |

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| 2019 Vino Nobile di Montepulciano, Dei, Toscana | \$69.00 |
| 2019 Sangiovese/Cabernet Sauvignon/Merlot "Tre," Brancaia, Toscana | \$60.00 |
| 2022 Cabernet/Merlot/Syrah "Il Bruciato," Guado al Tasso, Toscana | \$76.00 |
| 2019 Sangiovese/Cabernet Sauvignon "Campaccio," Terrabianca, Toscana | \$80.00 |
| 2021 Merlot/Syrah/Sangiovese "Promis," Ca'Marcanda, Gaja, Toscana | \$139.00 |
| 2021 "Guidalberto," Tenuta San Guido, Toscana | \$165.00 |
| 2018 Cabernet/Merlot/Syrah "Il Borro," Toscana | \$180.00 |
| 2019 Cabernet Sauvignon/Merlot/Caberne Franc/Petite Verdot, Guado al Tasso, Antinori, Bolgheri, Toscana | \$285.00 |
| 2019 Sangiovese/Cabernet Sauvignon, "Capezzana", Carmignano, Toscana | \$88.00 |
| 2014 Montepulciano di Abruzzo Riserva, "Santinumi", Cordano, Abruzzo | \$97.00 |
| 2017 Montepulciano di Abruzzo Riserva, "Trinita", Marchesi de Cordano, Abruzzo | \$72.00 |
| 2020 Montepulciano d'Abruzzo, "Aida", Marchesi de Cordano, Abruzzo | \$56.00 |
| 2019 Nero d'Avola, "Luma", Cantina Cellaro, Sicilia | \$52.00 |
| 2016 Nero d'Avola/Syrah, "Santagostino", Firriato, Sicilia | \$64.00 |
| 2019 Primitivo, "Kalema", Fabiana, Salento, Puglia | \$52.00 |

AMERICAN REDS 20

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| 2019 Petite Syrah, Stags' Leap Winery, Napa Valley | \$107.00 |
| 2020 Zinfandel, Frog's Leap, Napa Valley | \$106.00 |
| 2019 Zinfandel/Cabernet Sauvignon/Syrah, The Prisoner, Napa Valley | \$120.00 |
| 2017 Meritage, Trilogy, Floral Springs, Oakville | \$149.00 |
| 2018 Pinot Noir, Ziata, Russian River Valley | \$123.00 |
| 2021 Pinot Noir Chalk Hill, Sonoma Valley | \$68.00 |
| 2021 Pinot Noir "Thea's Selection," Lemelson, Willamette Valley | \$78.00 |
| 2021 Pinot Noir "Flowers," Sonoma Coast | \$96.00 |
| 2021 Pinot Noir "Dundee Hills," Domaine Drouhin, Willamette Valley | \$112.00 |
| 2020 Merlot, J. Lohr, Paso Robles | \$56.00 |
| 2020 Merlot, Duckhorn Vineyards, Calistoga, Napa Valley | \$99.00 |

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| 2018 Merlot, Mt. George Vineyard, Silverado, Napa Valley | \$129.00 |
| 2019 Merlot "Three Palms," Duckhorn Vineyards, Calistoga, Napa Valley | \$225.00 |
| 2020 Cabernet Sauvignon, Tuck Beckstoffer, Red Hills | \$60.00 |
| 2020 Cabernet Sauvignon "Decoy," Duckhorn, Sonoma | \$72.00 |
| 2021 Cabernet Sauvignon/Syrah/Merlot/Cabernet Franc, "The Other", Oakville | \$120.00 |
| 2018 Cabernet Sauvignon, Neyers, Napa Valley | \$99.00 |
| 2020 Cabernet Sauvignon "Artemis," Stags' Leap Wine Cellars, Napa Valley | \$127.00 |
| 2020 Cabernet Sauvignon, Caymus, Napa Valley | \$189.00 |
| 2018 Cabernet Sauvignon, Jordan Winery, Alexander Valley | \$144.00 |

ITALIAN 72

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| 1996 Amarone della Valpolicella Classico, Bertani, Venetodella Valpolicella Classico, Le Regose, Veneto | \$995.00 |
| 1998 Amarone della Valpolicella Classico, Bertani, Veneto | \$995.00 |
| 2007 Amarone della Valpolicella Classico, "Octavius", Fumanelli, Veneto | \$815.00 |
| 1990 Amarone della Valpolicella Classico, Masi, Veneto | \$595.00 |
| 1997 Amarone della Valpolicella Classico, Allegrini, Veneto | \$595.00 |
| 2000 Amarone della Valpolicella Classico, Monte Faustino, Veneto | \$455.00 |
| 1997 Cabernet Sauvignon/Cabernet Franc/Merlot/Malbec, "Cupo Di Stato", Loredan Gasparini, Veneto | \$350.00 |
| 2003 Barolo, "Cascina Francia", Conterno, Serralunga, Piemonte | \$1,325.00 |
| 2008 Barolo, "Cascina Francia", Conterno, Serralunga, Piemonte | \$1,625.00 |
| 1993 Barolo, "Cerequio", Michele Chiarlo, Piemonte | \$750.00 |
| 1999 Barolo, "Vigna d'la roul", Rocche dei Manzoni, Piemonte | \$695.00 |
| 2001 Barolo, "Vigneto Campe", La Spinetta, Piemonte | \$875.00 |
| 2004 Barolo, "Vigneto Campe", La Spinetta, Piemonte | \$540.00 |
| 2005 Barolo, "Vigneto Campe", La Spinetta, Piemonte | \$540.00 |
| 2006 Barolo, "Vigneto Campe", La Spinetta, Piemonte | \$560.00 |
| 2016 Barolo, "La Rosa", Fontanafreda, Piemonte | \$405.00 |
| 2018 Barolo, "DaGromis", Gaja, Piemonte | \$262.00 |

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| 2017 Barolo, "Sperss", Gaja, Piemonte | \$750.00 |
| 2013 Barolo, "Conteisa", Gaja, Piemonte | \$1,025.00 |
| 1989 Barolo, "Sperss", Gaja, Piemonte | \$2,275.00 |
| 1989 Barolo, "Vigna Colonnello", Bricco Bussia, Poderi Aldo Conterno, Piemonte | \$1,675.00 |
| 1999 Barolo, "Le Vigne", Sandrone, Piemonte | \$1,995.00 |
| 2003 Barolo, "Cannubi Boschis", Sandrone, Piemonte | \$775.00 |
| 1997 Barolo, "Ciabot Manzoni", Silvio Grasso, Piemonte | \$975.00 |
| 1999 Barolo, "Vecchie Vigne", Corino, Piemonte | \$655.00 |
| 1982 Barolo, "Vigna Bricotto della Bussia", Clerico, Piemonte | \$1,025.00 |
| 2008 Barbaresco, Pio Cesare, Piemonte | \$485.00 |
| 2013 Barbaresco, Produttori del Barbaresco, Piemonte | \$745.00 |
| 2008 Barbaresco, Produttori del Barbaresco, Piemonte | \$765.00 |
| 2006 Barbaresco, "Vigneto Staderi", La Spinetta, Piemonte | \$520.00 |
| 2007 Barbaresco, "Vigneto Staderi", La Spinetta, Piemonte | \$485.00 |
| 2009 Barbaresco, "Vigneto Staderi", La Spinetta, Piemonte | \$465.00 |
| 2015 Barbaresco, "Vigneto Staderi", La Spinetta, Piemonte | \$465.00 |
| 2017 Barbaresco, "Costa Russi", Gaja, Piemonte | \$1,050.00 |
| 2006 Barbaresco, Gaja, Piemonte | \$1,575.00 |
| 2019 Barbaresco, Gaja, Piemonte | \$760.00 |
| 1995 Barbaresco, Gaja, Piemonte | \$1,350.00 |
| 2009 Barbaresco, "Sori Tilden", Gaja, Langhe, Piemonte | \$1,795.00 |
| 2014 Barbaresco, "Sori Tilden", Gaja, Langhe, Piemonte | \$1,895.00 |
| 2016 Barbaresco, "Sori San Lorenzo", Gaja, Langhe, Piemonte | \$1,175.00 |
| 1982 Barbaresco, "Sori San Lorenzo", Gaja, Langhe, Piemonte | \$2,385.00 |
| 2013 Barbaresco, Pio Cesare, Il Bricco, Piemonte | \$425.00 |
| 2001 Cabernet Sauvignon, "Darmagi", Gaja, Langhe, Piemonte | \$975.00 |
| 2015 Brunello di Montalcino Riserva, San Polo, Toscana | \$425.00 |
| 2016 Brunello di Montalcino Riserva, Fuligni, Toscana | \$445.00 |

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| 1999 Brunello di Montalcino Riserva, "La Casa", Carparzo, Toscana | \$445.00 |
| 1999 Brunello di Montalcino Riserva, Col D'Orcia, Poggio Al Vento, Toscana | \$625.00 |
| 1997 Brunello di Montalcino, Poggio Alle Mura, Castello Banfi, Toscana | \$575.00 |
| 2016 Brunello di Montalcino, Poggio Alle Mura, Castello Banfi, Toscana | \$440.00 |
| 1980 Chianti Classico Riserva, Selvapiana, Toscana | \$425.00 |
| 1988 Chianti Classico Riserva, Ruffino, Toscana | \$445.00 |
| 1970 Chianti Classico Riserva, "Il Poggio", Monsanto, Toscana | \$750.00 |
| 1998 Chianti Classico Riserva, "Il Poggio", Monsanto, Toscana | \$715.00 |
| 2018 Merlot/Cabernet Sauvignon/Cabernet Franc, "Ca'Marcanda", Gaja, Toscana | \$375.00 |
| 1997 Merlot, "Girolamo", Castello di Bossi, Toscana | \$350.00 |
| 2013 Merlot, Masseto, Toscana | \$2,850.00 |
| 2008 "Tignanello", Antinori, Toscana | \$1,175.00 |
| 1988 "Tignanello", Antinori, Toscana | \$1,375.00 |
| 2019 "Tignanello", Antinori, Toscana | \$324.00 |
| 1995 "Guado Al Tasso", Tenuta Belvedere, Bolgheri, Toscana | \$925.00 |
| 1997 "Guado Al Tasso", Tenuta Belvedere, Bolgheri, Toscana | \$875.00 |
| 2018 Cabernet Sauvignon/Sangiovese, Solaia, Antinori, Toscana | \$925.00 |
| 2005 Cabernet Sauvignon/Sangiovese, Solaia, Antinori, Toscana | \$1,625.00 |
| 2019 Cabernet Sauvignon/Cabernet Franc, "Sassicaia", Tenuta san Guido, Toscana | \$875.00 |
| 2003 Cabernet Sauvignon/Cabernet Franc, "Sassicaia", Tenuta san Guido, Toscana | \$1,675.00 |
| 2005 Cabernet Sauvignon/Cabernet Franc, "Sassicaia", Tenuta san Guido, Toscana | \$1,650.00 |
| 2019 Merlot/Cabernet Sauvignon/Cabernet Franc/Petit Verdot, "Ornellaia", Tenuta dell Ornellaia, Bolgher | \$585.00 |
| 2018 Merlot/Cabernet Sauvignon/Cabernet Franc, "Ca'Marcanda", Gaja, Toscana | \$506.00 |
| 2010 Cabernet Sauvignon/Petit Verdot, "Castello dei Rampolla D'Alceo", Toscana | \$875.00 |
| 2009 Cabernet Sauvignon/Petit Verdot, "Castello dei Rampolla D'Alceo", Toscana | \$565.00 |
| 2005 Montepulciano, Emidio Pepe, Abruzzo | \$925.00 |
| 2007 Montepulciano, Emidio Pepe, Abruzzo | \$775.00 |

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| 2015 Sangiovese/Cabernet Sauvignon, "Campaccio", Terrabianca, Toscana | \$178.00 |
| 2017 Brunello di Montalcino, "Campo Giovanni", San Felice, Toscana | \$314.00 |
| 2014 Cabernet Sauvignon, Jordan Winery, Alexander Valley | \$308.00 |
| 2019 Cabernet Sauvignon, Far Niente, Napa Valley | \$650.00 |
| 2000 Barolo, "DaGromis", Gaja, Piemonte | \$1,575.00 |
| 2015 Barolo, "Serralunga", Fontanafreda, Piemonte | \$1,075.00 |
| 2020 Cabernet Sauvignon, Special Selection, Caymus, Napa Valley | \$1,270.00 |
| 1995 Cabernet Sauvignon, Special Selection, Caymus, Napa Valley | \$1,850.00 |
| 1999 Cabernet Sauvignon, Insignia, Joseph Phelps, Napa Valley | \$1,975.00 |
| 2014 "Tignanello", Antinori, Toscana | \$1,250.00 |
| 2016 "Tignanello", Antinori, Toscana | \$1,350.00 |

ANTIPASTI ¹²

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|---|----------------|
| Caesar | \$14.00 |
| Blue sky bibb lettuce & radicchio, crispy ricotta polpette | |
| Insalata Mista | \$15.00 |
| Passion fruit purée, roasted pears, parmigiano cheese crostini & spicy pecans | |
| Eggplant Bake | \$18.00 |
| Layered with bufala mozzarella, tomato coulis, eggplant bon bons | |
| Wellfleet Mussels | \$18.00 |
| Steamed with garlic, caper berries & chick pea frittelle | |
| Meatballs | \$20.00 |
| Boston's best Certified Angus Beef, served with fresh ricotta & crostini | |
| Frittura Mista | \$22.00 |
| Calamari, scallops, shrimp, pickled jalapeño, fried onion strings, tartar dip | |
| Charcuterie | \$24.00 |
| Prosciutto, Soppressata, Mortadella, Capocollo, bruschetta, olives | |
| Mozzarella di Bufala Caprese | \$20.00 |
| Vine-ripe tomatoes and basil pesto | |
| CAB Beef Carpaccio | \$24.00 |
| Arugula, parmesan and truffle essence | |
| Shrimp Scampi | \$24.00 |
| Seared with lemon, cherry tomatoes and sformatino di patate | |

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| Octopus | \$24.00 |
| Dry roasted with jalapeño ginger crust, with purple potatoes and string bean salad | |
| Zucchini Flowers | \$20.00 |
| Stuffed with truffled ricotta cheese, tempura grilled vegetables | |

LA PIZZA ⁴

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| Margherita | \$19.00 |
| Premium San Marzano tomatoes, bufala mozzarella and basil | |
| Funghi | \$22.00 |
| King oyster, shitake, cremini, and seasonal forest mushrooms trifolati | |
| Prosciutto | \$24.00 |
| San Daniele prosciutto, San Marzano tomatoes and mozzarella | |
| Salsicce e Broccoli Rapa | \$24.00 |
| Spicy Italian sausages, broccoli rabe & mozzarella | |

DESSERTS ⁹

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|---|----------------|
| Bricco's Signature Bread Pudding | \$14.00 |
| Vanilla bean bread pudding, caramelized banana & vanilla gelato | |
| Cuore Caldo al Chocolate | \$14.00 |
| Warm chocolate cake with molten center and hazelnut gelato | |
| Crème Brule | \$13.00 |
| Pan di stelle cookies | |
| Sfera di Pistacchio | \$14.00 |
| Semifreddo al pistacchio with almond cream | |
| Blueberry Cheesecake | \$14.00 |
| Homemade cake with white chocolate sauce | |
| Deconstructed Tiramisú | \$14.00 |
| Homemade ricotta pie, mixed berry limoncello reduction | |
| Homemade Gelato | \$12.00 |
| Trio of flavors: chocolate, vanilla, hazelnut | |
| Homemade Sorbetto | \$12.00 |
| Trio of flavors: lemon, mango, passionfruit | |
| Three Perfect Cheeses | \$22.00 |
| Crostoni, fig preserves | |

LIQUORE CAFFE CALDO ⁴

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|---|----------------|
| Italian Coffee | \$16.00 |
| Amaretto, kahlua, coffee, whipped cream | |
| Roman Coffee | \$14.00 |
| Sambuca, coffee, whipped cream | |
| Sicilian Coffee | \$14.00 |
| Amaretto, coffee, whipped cream | |
| Caffe Nocciola | \$14.00 |
| Hazelnut, coffee, whipped cream | |

CERTIFIED ANGUS BEEF & CHOPS 8

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| 8oz Prime Filet Mignon | \$52.00 |
| 21-day aged - Gentle, luxurious flavor | |
| 12oz Prime Filet Mignon | \$64.00 |
| 21-day aged - Gentle, luxurious flavor | |
| 22oz Prime Bone-in NY Sirloin | \$76.00 |
| 35-day dry aged - Bold, rich, nutty flavor | |
| 24oz Prime Bone-in Cowboy Ribeye | \$84.00 |
| 35-day aged - Tender bite, rich flavor | |
| 36oz. Prime Tomahawk Ribeye | \$146.00 |
| 35 Day Dry Aged - Tender Bite, Rich Flavor | |
| Veal Chop | \$62.00 |
| Marcho farms, grass fed | |
| Colorado Rack of Lamb | \$58.00 |
| Marcho Farms, pasture raised | |
| Surf & Turf | \$82.00 |
| 8oz prime sirloin, boiled 1¼ lb lobster | |

ON THE SIDE 12

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|---|----------------|
| Baby Brussels Sprouts | \$16.00 |
| pancetta, sweet black balsamic | |
| Lobster Mashed Potatoes | \$18.00 |
| Our Hand-Cut Italian Fries | \$13.00 |
| Double Mashed Potatoes | \$13.00 |
| Roasted Baby Carrots | \$13.00 |
| Creamed Corn and Parmesan Gratin | \$14.00 |

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| Market Vegetable Medley | \$18.00 |
| Parmesan Creamed Spinach | \$13.00 |
| Jumbo Asparagus | \$16.00 |
| Roasted Wild Mushrooms | \$16.00 |
| Spicy Sautéed Broccoli Rabe | \$16.00 |
| Jalapeño Fries | \$13.00 |

GRAPPA 10

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|---|----------------|
| "Darmagi," Cabernet, Gaja | \$45.00 |
| Tignanello, Sangiovese/Cabernet, Antinori | \$21.00 |
| 2014 Sassicaia, Jacopo Poli, Tuscany | \$41.00 |
| Banfi, Brunello di Montalcino, Castello | \$15.00 |
| Alexander Grappilo, Prosecco, Sandro Bottega | \$23.00 |
| Pere di Poli, Pear Brandy, Jacopo Poli | \$17.00 |
| Il Moscato di Poli, Jacopo Poli | \$23.00 |
| Milla, Camomile Liquor, Marolo | \$17.00 |
| Brunello, Marolo | \$19.00 |
| Barolo, Marolo | \$21.00 |

COGNAC 11

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|-------------------------|----------------|
| Courvoisier XO | \$35.00 |
| Courvoisier VS | \$17.00 |
| Courvoisier VSOP | \$19.00 |
| Remy Martin XO | \$39.00 |
| Remy Martin 1738 | \$19.00 |
| Remy Martin VSOP | \$21.00 |

Remy Martin Louis XIII

AVAILABLE OPTIONS

1oz: \$265.00

1½oz: \$315.00

2oz: \$365.00

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| Hennessy XO | \$35.00 |
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| Hennessy VS | \$19.00 |
| Hennessy VSOP | \$21.00 |
| Martell VS | \$17.00 |

CORDIAL ²

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|-----------------------------------|-----------------|
| Grand Marnier Cuvée 1880 | \$55.00 |
| Grand Marnier Quintessence | \$150.00 |

DESSERT WINE ¹

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| Moscato d'Asti "La Serra," Marchesi di Grassi, Piemonte 375ml | AVAILABLE OPTIONS |
| | \$14.00 |
| | \$28.00 |

PORTS ³

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|--------------------------------------|----------------|
| 10 Year Taylor Fladgate Tawny | \$16.00 |
| 20 Year Taylor Fladgate Tawny | \$22.00 |
| 30 Year Taylor Fladgate Tawny | \$26.00 |

AMARO ⁴

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| Amaro Nonino, Nonino | \$15.00 |
| Averna | \$13.00 |
| Montenegro | \$15.00 |
| Fernet | \$13.00 |

RYE WHISKEY ⁶

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|------------------------|----------------|
| Bulleit | \$16.00 |
| Knob Creek | \$16.00 |
| Sazerac | \$17.00 |
| Whistlepig | \$19.00 |
| Basil Hayden | \$16.00 |
| Thomas H. Handy | \$75.00 |

BOURBON ²³

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| Basil Hayden | \$16.00 |
| Amador Double Barrell | \$14.00 |
| Bookers | \$17.00 |
| Knob Creek | \$16.00 |
| Blanton's | \$18.00 |
| Angel's Envy | \$21.00 |
| Eagle Rare | \$17.00 |
| Buffalo Trace | \$19.00 |
| Bourbon | \$13.00 |
| Jefferson's | \$15.00 |
| Jefferson's Cask Strength | \$35.00 |
| Jefferson's Ocean | \$41.00 |
| Maker's 46 | \$15.00 |
| Rowan's Creek | \$14.00 |
| Smart Ambler "Contradiction" | \$13.00 |
| Woodford Reserve | \$17.00 |
| Mucky Muck "Orphan Barrel" 25 Year | \$38.00 |
| Colonel E.H. Taylor JR | \$45.00 |
| Rock Hills Farm | \$52.00 |
| Old Rip Van Winkle 10 Year | \$115.00 |
| Pappy Van Winkle "Lot B" 12 Year | \$135.00 |
| Eagle Rare 17 Year | \$135.00 |
| William Larue Weller | \$165.00 |

SPEYSIDE 14

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|-------------------------|--------------------------|
| Macallan 12 Year | \$19.00 |
| Macallan 18 Year | \$56.00 |
| Macallan 25 Year | AVAILABLE OPTIONS |

1½oz: \$195.00

2oz: \$250.00

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| Macallan Rare Cask | \$46.00 |
| Glenmorangie 10 Year | \$16.00 |
| Glenmorangie Nector d'Or | \$17.00 |
| Glenfiddich 14 Year | \$18.00 |
| Balvenie Double Wood 12 Year | \$19.00 |
| Balvenie Caribbean Cask 14 Year | \$23.00 |
| Balvenie 21 | \$38.00 |
| Glenlivet 12 Year | \$16.00 |
| Glenlivet 14 Year | \$18.00 |
| Glenlivet Nadurra Olorossa | \$19.00 |
| Glenlivet 18 Year | \$28.00 |

HIGHLANDS ¹

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| Oban 14 Year | \$18.00 |
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ISLAY ¹

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| Lagavulin 16 Year | \$19.00 |
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BLENDED ³

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| Johnnie Walker Black | \$16.00 |
| Johnnie Walker Platinum 18 Year | \$29.00 |
| Johnnie Walker Blue | \$54.00 |