

Bricco

Chef de Cuisine: Ashton Gentzler

Meats & Cheese

Please see the boards for choices

One.....5 Two.....9 Three.....13

Four.....16 Five.....19 Six.....22

Starters

Marinated Olives	Castelvetro olives marinated in citrus, hot peppers & garlic.....4
Roasted cashews	Roasted cashews, rosemary & garlic finished with sea salt.....3
Bruschetta	Fresh tomato & garlic-or-bleu cheese & honey-or-pepper-garlic smoked salmon with crème fraiche-or-garden pesto & goat cheese.....4
Mushroom Flatbread	Wild mushrooms, cream sauce, arugula finished with truffle oil.....10
Prosciutto Plate	Thinly sliced prosciutto, figs & melon.....11

Salads

Beet Salad	Roasted beets, mixed greens, spiced walnuts, goat cheese with orange & balsamic vinaigrette.....8
Caprese	Beefsteaks tomatoes, bufala mozzarella, basil, lemon and olive oil.....11
Summer Salad	Sugar snap peas, fava beans, mint, radishes, pecorino-romano cheese, agrumato....10
Greek Salad	Bell peppers, cucumber, tomatoes, red onion, olives, feta, oregano, olive oil & red wine vinegar.....9

Panini (all served with a spring mix salad...10)

Tuna Melt	Tuna, capers, celery, red onion, olives, mayo, olive oil with arugula & cheddar cheese
The P.A.T.	Prosciutto, arugula, tomato with a garlic aioli
Grilled Cheese	Grilled fontina & mozzarella cheese with truffle oil
Caprese	Mozzarella, tomato, basil served with a spicy mustard

Entrees

Fish of the Day	Fresh, local fish of the day. Ask your server or check the board for details.....MP
Italian Sausage	Italian sausage with polenta covered with marinara.....15
Eggplant Lasagne	Roasted eggplant, marinara, ricotta & basil topped with a three cheese blend.....16
Pork Belly	Crispy pork belly with braised radicchio, white beans and raspberry vinaigrette.....14

Sides

Grilled asparagus	Fresh grilled asparagus, shaved pecorino finished with lemon & olive oil.....6
BC potato salad	Bleu cheese, red potatoes, red onion, celery, italian parsley, mayo & olive oil.....6
Smashed peas	Pea's, organic vegetable stock, salt & pepper.....4
Mac-n-cheese	Truffled cheddar cheese sauce with bucatini pasta.....7

**Please note that eating raw or undercooked foods may increase your risk for food-borne illness*

Executive Chef/Owner: Kevin Erickson

