

# BRICCO

## APPETIZERS

FRIED DILL PICKLES with roasted garlic aioli \$6

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

pan seared CRAB CAKE with jicama slaw and caper chive remoulade \$10

house NACHOS topped with asiago cream sauce, kalamata olives, diced tomatoes, scallions, artichoke hearts and choice of chicken or chorizo sausage \$8

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

house GARLIC BREAD with tomato, basil, garlic and parmesan topped with shredded mozzarella, baked and served with marinara \$6

\*DUCK BREAST prepared daily \$9

ANAHEIM PEPPERS stuffed with italian sausage and chorizo risotto over house marinara \$8

parmesan crusted CALAMARI tossed with chorizo sausage, banana peppers, roasted red peppers and a creamy parmesan dressing \$8

chef's selection of MEAT and CHEESE \$9

TOMATO ARTICHOKE soup \$4

## PIZZA

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

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

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

grilled TENDERLOIN with caramelized onions, roasted tomatoes and a BOURSIN CHEESE cream \$15

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

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

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

SALAMI, HAM, sweet cherry peppers, red onion, kalamata olives, shredded lettuce and a lemon herb vinaigrette \$13

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

CRAB, SHRIMP, CHORIZO, anaheim peppers, caramelized onions and spicy marinara \$15

grilled CHICKEN, PESTO and fresh MOZZARELLA \$13

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

## SALADS

ROMAINE with CAESAR dressing, shaved parmesan, roasted red peppers and crustinis \$7 full/\$4 half  
with CHICKEN \$10 with SHRIMP, \*SALMON 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 lemon herb vinaigrette \$8 full/\$4 half

## PASTA

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

ROTINI with CHORIZO sausage or BLACKENED CHICKEN, caramelized onions, basil and a CHIHUAHUA CHEESE, CREAM sauce \$14

PENNE tossed with sautéed SHRIMP, roasted tomatoes, caramelized onions and ASIAGO CREAM SAUCE \$14

PENNE tossed with italian SAUSAGE, wild MUSHROOMS, anaheim PEPPERS, fresh parmesan and GARLIC OIL \$13

breaded VEAL parmesan topped with mozzarella and served with ANGEL HAIR and MARINARA \$14

baked RIGATONI with italian SAUSAGE, caramelized onions, mozzarella cheese and banana peppers in a PINK SAUCE \$14

LOBSTER RAVIOLI with a sweet corn butter and fresh vegetable \$20

tri-colored CHEESE TORTELLINI with marinara or asiago cream sauce \$11 add italian sausage \$13, chicken or shrimp \$14

ROTINI tossed with SPINACH, kalamata olives, pine nuts, feta,  
roasted tomatoes and extra virgin OLIVE OIL \$11 with CHICKEN \$14

PENNE with spicy banana peppers, italian SAUSAGE and sun-dried tomatoes tossed in a PESTO CREAM SAUCE \$14

PUMPKIN RAVIOLI with sage brown butter and parsnip chips \$15

ANGEL HAIR tossed with diced tomatoes, fresh garlic, basil and olive oil \$11  
with SCALLOPS, SHRIMP and CRAB \$19

## ENTREES

grilled \*SALMON with roasted tomato and basil risotto, CAPER BUTTER and fresh vegetable \$19

pan seared, herbed CHICKEN breast with a sun-dried tomato pesto compound butter,  
smoked mozzarella potato croquette and fresh vegetable \$16

grilled \*PORK TENDERLOIN marinated in garlic, rosemary and chili flakes  
with roasted spicy PARSLEY POTATOES, DIJON BUTTER and fresh vegetable \$18

\*STRIP STEAK (10 oz center cut) with sauteed asparagus and  
thick cut parmesan coated POTATO CHIPS topped with bacon and green onions \$26

pan seared SCALLOPS and grilled SHRIMP with apple, bacon and scallion risotto, white wine butter and fresh vegetable \$22

\*BEEF SHOULDER with house steak sauce, parmesan truffle fries and broccolini \$18

pan seared CRAB CAKES with JICAMA SLAW, caper chive remoulade and fresh vegetable \$20

\*DUCK BREAST prepared daily \$20

shaved STRIP STEAK SANDWICH on house bread topped with french fries, cole slaw, sliced tomatoes and provolone cheese \$12