



bricco
ristorante italiano

- PRIVATE DINING MENU -

Hors d'oeuvre Selection

VEGETARIAN (per person)

Bruschetta	\$4.95
Mini Pizzas	\$4.95
Olive Crostini	\$4.95
Mushroom Caps Caponata	\$5.25
Pesto and Goat Cheese Crostini	\$5.25
Wild Mushroom Canapes	\$5.50
Arancini	\$6.00
Parmesan and Caserta Olives (for 6 people)	\$45.00

CARNI (per person)

Chicken Skewers	\$5.95
Prosciutto and Melon	\$5.95
Veal Meatballs	\$5.95
Filet Mignon on Toast w/ Horseradish	\$8.50
Parmesan and Salami Platter (for 6 people)	\$50.00

PESCI (per person)

Smoked Salmon on Crostini	\$7.00
Mussels Orgeganata	\$7.00
Clams on a Half Shell	\$8.00
Grilled Jumbo Shrimps	\$9.50
Oysters	\$10.75
Caviar on Toast	MP

Private Menu One \$40 per person

ANTIPASTI (select one in advance)

Insalata di Cesare - Caesar salad Bricco style w roasted peppers

Parmigiana di Melanzane - Eggplant parmigiana

SECONDI (select two in advance)

Rigatoni with Veal Ragu

Catch of the Day Piccata - Lemon, white wine and capers

Pollo alla Bricco - Chicken filets sautéed with black olives, cherry tomatoes, wine

DOLCI (guest selection)

Tiramisu

Profiteroles with Chocolate Sauce

Brewed Coffee & Tea Service

Private Menu Two \$50 per person

ANTIPASTI

Calamari alla Griglia - Grilled calamari served on a bed of sautéed mushrooms

Insalata Tiberio - Arugola, fennel, pear in a lemon dressing

Rollatine di Zucchine - Zucchini stuffed with ricotta cheese in a light tomato sauce

PRIMI

Penne Aumm Aumm - Penne pasta with eggplant, mozzarella in a tomato sauce

SECONDI

Scaloppine di Vitello - Veal medallions with prosciutto di Parma, sage and wine

Catch of the Day - Grilled, piccata or any style of choice

Tagliata di Manzo Pizzaiola - Sliced sirloin w/ cherry tomato sauce, garlic, wine

DOLCI

Bricco Grape Pie

Torta Caprese - Flourless chocolate almond cake served with gelato

Brewed Coffee & Tea Service

Private Menu Three \$65 per person

ANTIPASTI

Bocconini - Smoked mozzarella in Parma prosciutto w/ tomato sauce, wine

Artichoke Pie - Sautéed artichokes baked in savory crust w/ gorgonzola

Insalata Bianca - Belgian endive, fennel, celery and fresh mozzarella

PASTA

Lasagna Caprese - Homemade pasta, meatballs, egg, mozzarella, parmigiano

SECONDI

Catch of the Day - Piccata Lemon, white wine and capers

Pollo Rollantine - Chicken stuffed with prosciutto, mushrooms and mozzarella

Filetto di Manzo Tre Pepe - Filet mignon w/ peppercorn sauce, brandy and cream

DOLCI

Chocolate Mousse Cake

Ricotta Lemon Cheesecake

Poached Pears - Caramelized with Barolo wine and Frangelico sauce

Brewed Coffee & Tea Service

Alcohol, Beverages, 8.75% New York State Tax and 20% Gratuity Additional