

B R I C C O PRIME

APPETIZERS

Soup of the Day \$4.50

++Tomato Artichoke Soup
creamy tomato soup, artichokes,
sautéed onions and parmesan cheese \$4.50

Fried Dill Pickles
with roasted garlic aioli \$6.50

Risotto Balls
pancetta and smoked mozzarella filled over marinara \$7.50

Goat Cheese
with spicy marinara and fried pita bread \$7.50

Tortilla Chips and Dip
red and blue housemade chips with chihuahua cheese,
chipotle and chorizo sausage bean dip \$6.50

Chips and Guacamole
fresh fried corn chips \$7.50

Buffalo Wontons
buffalo chicken and cream cheese filled with peppercorn ranch \$7

Hummus of the Day
with grilled pita or carrots and celery \$8

***Steak Sliders**
filet medallions, caramelized onions, mixed greens
and a horseradish cream on brioche slider buns \$13

Crab Cakes
mixed greens, bruschetta and basil aioli \$11

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

Brussels Sprouts
fried with parmesan aioli \$6

++Stuffed Banana Peppers
chorizo, italian sausage, mozzarella and rice over marinara \$8

++*Lamb Lollipops
grilled with poached plum sauce, brie and toasted pine nuts \$12

Eggplant Napoleon
breaded eggplant, fried mozzarella, basil and marinara \$7.50

Sauerkraut Balls
with thousand island dressing and sriracha aioli \$10

***Tuna Tacos**
seared rare with cilantro lime slaw, guacamole and pico de gallo \$10

SALADS

add the following to your salad
grilled or blackened chicken \$5, shrimp (4) \$5, *salmon \$7,
*duck breast \$8, *tuna \$9, *filet medallions \$9, *scallops (3) \$11

Caesar
chopped romaine, shaved parmesan, roasted red peppers,
crostini and caesar dressing \$9 full/\$4.50 half

++Beet
mixed greens with beets, goat cheese, almonds
and a white balsamic vinaigrette \$9 full/\$4.50 half

++Spinach
spinach, strawberries, peaches, pecans, bleu cheese, red onion
and a berry balsamic vinaigrette \$10 full/\$5 half

Wedge
iceberg wedge with baby tomatoes, crispy prosciutto,
hard boiled egg, bleu cheese crumbles
and a roasted garlic white french dressing \$9.50 full/\$4.75 half

++Garden
romaine, carrots, cucumbers, tomatoes
and a lemon dijon vinaigrette \$7 full/\$3.50 half

++Southwest
mixed greens and chopped romaine, shredded cheddar,
black bean-roasted corn tomato salsa, fried tortilla strips,
guacamole and a cilantro-lime vinaigrette \$9.50 full/\$4.75 half

++Caprese
red and yellow tomatoes, fresh mozzarella, mixed greens,
fresh basil, olive oil and a balsamic reduction \$10 full/\$5 half

++Brussels Sprouts Salad
chopped romaine, fried brussels sprouts,
dried cranberries, candied walnuts, gruyere
and a warm bacon balsamic dressing \$9.50 full/\$4.75 half

ENTRÉE SALADS

Grilled Chicken Salad
grilled chicken breast, chopped romaine, shredded cheddar,
hard boiled egg, red onion, bacon, garlic croutons
and an herbed ranch dressing \$13

***Steak Salad**
filet medallions, mixed greens, bacon, bleu cheese crumbles,
crispy onion straws and a roasted tomato vinaigrette \$16

SANDWICHES AND WRAPS

sandwiches and wraps served with your choice of french fries, fresh fruit or green beans

Steak Sandwich
shaved strip steak, provolone cheese, coleslaw, french fries, roasted garlic aioli and tomato on a hoagie \$13

Southwest Wrap
blackened *salmon, black bean-roasted corn tomato salsa, shredded cheddar, mixed greens,
guacamole, crispy fried tortilla strips and a cilantro-lime vinaigrette in a sun-dried tomato tortilla \$11

***Burger**
pepper bacon, cheddar, roasted anaheim pepper mayo, avocado spread, lettuce and tomato on a ciabatta bun \$11

Reuben
corned beef, swiss, sauerkraut and thousand island dressing on rye \$11

Turkey Burger
pepper jack cheese, pico de gallo and lime sour cream on a ciabatta bun \$10

Buffalo Chicken
grilled chicken breast with garlic rosemary hot sauce and bleu cheese spread on a ciabatta bun \$11

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS*

++DENOTES GLUTEN FREE MENU ITEMS

PASTA

substitute gluten free penne for \$2

Chicken Parmesan

hand-breaded chicken breast topped with mozzarella
over angel hair pasta tossed with marinara \$16

Tortellini

cheese tortellini with roasted red peppers, cherry tomatoes,
banana peppers, asparagus, corn and a cilantro garlic oil \$13
with chicken or chorizo sausage \$17

Spinach Ravioli

spinach florentine ravioli with roasted red peppers
and a spinach cream sauce \$13
add chicken, italian sausage or shrimp \$16

Baked Penne

penne with italian sausage, caramelized onions and banana peppers
in pink sauce topped with mozzarella cheese and baked \$15

Crab Mac and Cheese

rotini with crab, caramelized onions, smoked gouda
and a sherry cream sauce \$15

Spinach Rotini

rotini with spinach, kalamata olives, roasted tomatoes,
pine nuts, feta cheese and garlic oil \$12
with chicken \$15

Shrimp Alfredo

penne with shrimp, roasted tomatoes,
caramelized onions and alfredo \$15

Cajun Chicken

angel hair with a blackened chicken breast, green onions,
diced tomatoes and a cajun cream sauce \$15

***Steak Rotini**

grilled twin filet medallions over rotini pasta with wild mushrooms
and caramelized onions in a bleu cheese alfredo sauce \$17

***Seafood Pasta**

penne with scallops, shrimp, salmon, calamari,
spinach, cherry tomatoes and a pesto cream sauce \$22

Eggplant

breaded and lightly fried eggplant and mozzarella
over angel hair with marinara and a balsamic drizzle \$14

JOIN US FOR RETAIL WINE ON MONDAY AND TUESDAY

PIZZA

Mexican

blackened chicken, chihuahua cheese, chipotle and chorizo sausage
bean dip, roasted tomatoes, scallions, roasted red peppers,
cheddar and mozzarella, topped with fried tortilla strips \$14

Tomato Basil

sliced tomatoes, fresh basil, parmesan,
mozzarella and extra virgin olive oil \$11

Chorizo Sausage

chorizo sausage, italian sausage, crispy prosciutto and mozzarella
choice of alfredo or spicy marinara \$14

Veggie

artichoke hearts, caramelized onions, roasted red peppers,
wild mushrooms, boursin, mozzarella and marinara \$13.50

Five Cheese

mozzarella, cheddar, feta, goat and parmesan cheese
choice of garlic oil or marinara \$11

Chicken Pesto

grilled chicken, pesto, roasted red peppers,
artichoke hearts, fresh and shredded mozzarella \$14

Chicken Alfredo

grilled chicken, bacon, roasted tomatoes,
spinach, alfredo and mozzarella \$14

Reuben

corned beef, sauerkraut, swiss cheese
and thousand island dressing \$14

Turkey Bacon

turkey, bacon, sun-dried tomatoes, cheddar, mozzarella,
shredded lettuce and a honey chipotle drizzle \$14

Steak

shaved strip steak, roasted tomatoes,
caramelized onions, boursin and mozzarella \$15

ENTRÉES

Veggie Stirfry

rice, vegetables, quinoa, sweet potato orzo and an orange teriyaki sauce \$12 choice of chicken or shrimp \$15 *salmon \$17

++*Shrimp and Scallops

sautéed with apple, bacon, scallion risotto, white wine butter and green beans \$24

++*Salmon

seared medium with truffle corn risotto, prosciutto wrapped asparagus, beurre blanc and a fresh tomato salsa \$22

++*Chicken

pan seared boneless breasts with chihuahua cheese, pico de gallo, guacamole and a cilantro lime rice \$18

++*Pork Chop

grilled parmesan crusted with roasted tomato basil risotto and broccolini \$21

++*Filet

8oz grilled, boursin mashed potatoes, asparagus and a port wine cherry sauce \$26

++*Sirloin Steak

10oz grilled, roasted potatoes, broccolini and a chimichurri sauce \$21

++*Ribeye

honey balsamic mushrooms, prosciutto wrapped asparagus and tarragon mashed potatoes \$33

++*Lamb Rack

lemon herb rub, cilantro lime rice and a grilled eggplant, hummus and tzatziki salad \$30

++*Duck Breast

pan-seared medium rare with mixed greens, strawberries, blueberries, almonds, goat cheese and a balsamic reduction \$23

++*Tuna

sesame crusted with pineapple mango salsa, sweet chili glaze and cilantro lime rice \$23