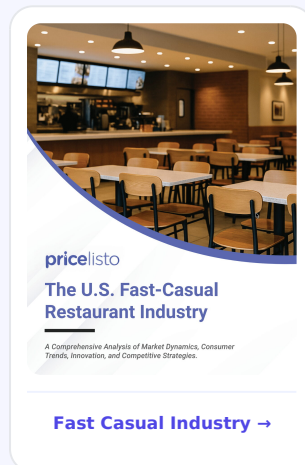




Briciola

Menu Prices — July 31, 2026

Restaurant & Food Industry Reports



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SMALL PLATES (Cicchetti)

ITEM	PRICE
COSTICINE di AGNELLO Grilled Lamb Chops, Balsamic Vinegar, Roasted Potatoes	\$17.00
MELANZANE e CAPRINO Grilled Eggplant, Goat Cheese, Basil	\$17.00
CALAMARI in UMIDO Stewed Calamari, Capers, Olives, Tomato Sauce	\$17.00
BRUSCHETTA ai FUNGHI e MONTASIO Mushroom Bruschetta, Montasio Cheese	\$17.00
COZZE MARINATE Sautéed Mussels, Garlic, Tocai White Wine	\$17.00
OLIVE e FETA OLIVE e FETA Marinated Olives, Feta Cheese	\$17.00
CAPRINO alle ERBE Warm Herbed Goat Cheese, Tomato Sauce	\$17.00
MOZZARELLA SAPORITA Prosciutto Wrapped Warm Mozzarella, Radicchio	\$17.00

PASTA (Paste)

ITEM	PRICE
TAGLIATTELLE BOLOGNESE Traditional Bolognese Sauce	\$19.00
GNOCCHI SORRENTINA Hand-Rolled Gnocchi, Tomato Sauce	\$19.00
FETTUCCINE ai FUNGHI Wild Mushrooms & Truffle Oil	\$19.00
TORTELLONI d'ARAGOSTA Lobster Ravioli, Pink Vodka	\$19.00
SPAGHETTI e POLPETTE Spaghetti & Meatballs	\$19.00
RIGATONI e GAMBERI Spicy Grilled Shrimp, Garlic, Tomato	\$19.00
LINGUINE VONGOLE Linguine & Clams	\$19.00
PENNE PESTO e CARCIOFI Pesto Sauce, Artichokes, Parmesan	\$19.00
ORECCHIETTE SALSICCIA RAPINI Italian sausage, Garlic, Broccoli Rabe	\$19.00
MACCHERONI ai TARTUFO Slow Baked Mac & Cheese, Black Truffle Carpaccio	\$19.00

SALAD(Insalate)

ITEM	PRICE
PECORINO e KALE Pecorino, Organic Kale, Red Onions, Lemon Vinaigrette, Almonds	\$15.00

ITEM	PRICE
CESARE Caesar Salad, Parmesan, Anchovies, Garlic	\$15.00
ARUGULA e PARMIGIANO Arugula, Parmesan, Balsamic Vinegar	\$15.00
BIETOLE e CAPRINO Roasted Red Beets, Herbed Goat Cheese	\$15.00
MOZZARELLA POMODORO BASILICO Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil	\$15.00
FETA e PEPERONI Feta, Olives, Peppers, Cucumber, Tomatoes, Arugula	\$15.00
INSALATA NIZZARDA Traditional Tuna Nicoise Salad	\$15.00
MISTE e PERE Mixed Market Greens, Organic Pears, Balsamic Vinegar	\$15.00

SIDES (Contorni)

ITEM	PRICE
SPINACI Garlic Baby Spinach	\$9.00
RAPINI Sauteed Broccoli Rabe	\$9.00
FAGIOLINI Sautéed French Beans, Garlic	\$9.00
PATATE ARROSTO Roasted Rosemary Potatoes	\$9.00
BIETOLE Roasted Red Beets.	\$9.00
PATATE Black Truffle Mashed Potatoes	\$9.00

SOUP(Zuppe)

ITEM	PRICE
MINISTRONE MINISTRONE Vegetable Soup	\$11.00

CURED ITALIAN (Salumi)

ITEM	PRICE
PROSCIUTTO The Famous Italian Dry-Cured Ham	\$10.00
SOPPRESSATA Italian Dry Salami	\$10.00
MORTADELLA Large Italian Sausage made of finely Hashed or Ground, Heat-Cured Pork	\$10.00
BRESAOLA Italian Air-Dried, Salted Beef	\$10.00

IMPORTED CHEESE (Formaggi)

ITEM	PRICE
ROBIOLA Italian Soft-Ripened Cheese of the Stracchino Family	\$9.00
TALEGGIO Semisoft, Washed-Rind, Smear-Ripened Italian cheese	\$9.00
PARMIGIANO REGGIANO Italian Hard, Granular Cheese	\$9.00
GORGONZOLA Italian Blue Cheese	\$9.00

DESSERTS (Dolci)

ITEM	PRICE
TIRAMISU Traditional Sponge Cake, Mascarpone, Cocoa	\$11.00
RICOTTA CHEESECAKE Ricotta Cheesecake, Fresh Strawberries	\$11.00
WARM CHOCOLATE SOUFFLÉ Flourless Warm Chocolate Cake, Crème Anglaise	\$11.00

BEVERAGES (Bevande)

ITEM	PRICE
COKE	\$5.50
SAN PELLEGRINO (750ML)	\$9.00
DIET COKE	\$5.50
PANNA STILL WATER (750ML)	\$9.00
GINGERALE	\$5.50
SPRITE	\$5.50