QUICK BITES

Marinated olives 6 - Bread basket & aromatic butter 7 - Bruschetta classica 7

TO START

Panelle e crocche 7
Chickpea fritters, potato croquettes

Caponata di melanzane 14
Fried aubergine, sweet-sour dressing

Burrata 15
Grilled leeks, lemon crumble

Tagliere di salami e Parmigiano 18
Salami selection, 24-month Parmigiano

Tartare di tonno rosso 26
Bluefin tuna, avocado, citrus dressing

Polpette Bricco 7
Deep fried meatballs, capo mayo

Parmigiana di melanzane 15
Fried aubergine, tomato sauce, parmesan

Brisket sandwich 16
Pan de cristal, wagyu brisket, pickle

Beef carpaccio 22
Parmesan cream, fried capers, tomatoes

PASTA & GRILL

Rigatoni alla Norma 18
Tomato sauce, fried aubergine, ricotta

Tortellini 24
Parmesan sauce, demi glace

Chicken spatchcock 28
Salmoriglio, glazed baby gem

Sirloin 30 days aged 45
Choice of a side

Tagliatelle al Ragu' 24
Slow-cooked dry aged beef mince, tomato

Cauliflower steak 20
Cauliflower sauce, hazelnuts, veggie demi

Octopus 30
Salmoriglio, glazed red chicory, potato foam

Filet mignon 50
Choice of a side

Bricco signature pasta

Spaghetti Wagyu-nara 45
A5 Japanese Wagyu, egg yolk, pecorino, wagyu dripping

SIDES

Hand cut chips 8 | Baby roasted potatoes 8 | Bricco salad 8
Tomato salad 10 | Chilli tenderstem broccoli 10 | Grilled veggies 10

STEAK ON THE BONE EXPERIENCE

DRY-AGED BEEF SELECTION:

Shorthorn - UK £130 per Kg

Marbling / Marezzatura ✓✓○○○
Softness / Tenerezza ✓✓✓○○
Flavour / Intensità ✓✓✓○○

- Chianti Classico Riserva, Antinori
- Noa', Cusumano
- Brunello Di Montalcino, Poggio Antico

Marango - Italy £160 per Kg

Marbling / Marezzatura ✓✓✓○○
Softness / Tenerezza ✓✓✓○○
Flavour / Intensità ✓✓✓✓○

- Torcicoda, Tomaresca
- Chianti Classico Riserva, Antinori
- Tignanello, Antinori

Rubia Gallega - Spain £170 per Kg

Marbling / Marezzatura ✓✓✓○○
Softness / Tenerezza ✓✓✓○○
Flavour / Intensità ✓✓✓✓✓

- Torcicoda, Tomaresca
- Cabernet Sauvignon, Tasca
- Osar, Masi

WAGYU SELECTION:

UK - on the bone £160 per Kg

Marbling / Marezzatura ✓✓✓✓○
Softness / Tenerezza ✓✓✓✓○
Flavour / Intensità ✓✓✓✓○

- Benuara, Cusumano
- Cabernet Sauvignon, Tasca
- Chianti Gran Selezione, Badia a Passignano

Spain - on the bone £190 per Kg

Marbling / Marezzatura ✓✓✓✓○
Softness / Tenerezza ✓✓✓✓✓
Flavour / Intensità ✓✓✓✓✓

- Valpollicella Superiore, Zenato
- Sagana', Cusumano
- Rosso Del Conte, Tasca

Japanese - off the bone £60 per 100g

Marbling / Marezzatura ✓✓✓✓✓
Softness / Tenerezza ✓✓✓✓✓
Flavour / Intensità ✓✓✓✓✓

- Cygnus, Tasca
- Amarone Classico, Masi
- Baffonero, Rocca di Frassinello

Chateaubriand on hot salt stone

Italian filet, choice of two sides £100 (400 gr)
Dry aged depending on availability £22 per 100 gr

Peppercorn sauce 5 | Demi glace 7

Cooked rare. Finished on Himalayan salt stone.
Recommended for 2 people - or just for a good big steak lover!

In case of allergies, intolerances or dietary requirements, please speak to your waiter before ordering.
A discretionary service charge of 13.5% will be added to your bill.