

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, roasted potatoes

Sirloin 30 days aged 40

Choice of a side

Tagliatelle al Ragu’ 24

Slow-cooked dry aged beef mince, tomato

Roasted aubergine 20

BBQ-glazed, roasted hazelnut tahini, parsley oil

Octopus 30

Salmoriglio, glazed red chicory, potato foam

Filet mignon 45

Choice of a side

Bricco signature pasta

Spaghetti Wagyu-nara 40

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 £110 per Kg

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

👉 Chianti Classico Riserva, Antinori
👉 Noa’, Cusumano
👉 Brunello Di Montalcino, Poggio Antico

Marango - Italy £140 per Kg

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

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

Rubia Gallega - Spain £150 per Kg

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

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

WAGYU SELECTION:

UK - on the bone £145 per Kg

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

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

Spain - on the bone £170 per Kg

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

👉 Valpollicella Superiore, Zenato
👉 Sagana’, Cusumano
👉 Rosso Del Conte, Tasca

Japanese - off the bone £50 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

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.