

# Briscola

## TRATTORIA

### BRUNCH

<b>OLIVE MARINATE</b> cerignola olives, orange .....	\$ 7
<b>FRITTELLE</b> ..... squash, sage, grana padano	\$16
<b>TOMINO ELETTRICO</b> .....	\$ 16
mely Piemontese cheese, bagnetto verde, toasted focaccia	
<b>PUNTARELLE</b> .....	\$ 19
chicory, fennel, bufala mozzarella, chili	
<b>CIAMBELLE PUGLIESI</b> .....	\$ 17
Apulian doughnuts, blackberries	
<b>FRITTATA DI PASTA</b> .....	\$ 18
eggs, spaghetti, smoked mozzarella, caramelized onion, basil, chili oil, greens	
<b>UOVA IN CAMICIA</b> .....	\$ 19
two poached eggs, toasted focaccia, truffle parmigiano fonduta, roasted mushroom	
<b>TOAST DI BACCALA'</b> .....	\$ 19
cod fish sandwich, insalata russa, greens	
<b>RAVIOLI DI ZUCCA</b> .....	\$ 25
squash, brown butter, sage, amaretti	
<b>MEZZI RIGATONI ZOZZONA</b> .....	\$ 24
tomato, sausage, guanciale, pecorino, egg yolk	
<b>LASAGNA AL RAGÙ</b> .....	\$ 26
pork and beef ragu', spinach pasta, bechamel, Parmigiano	
<b>COSTOLETTA</b> .....	\$ 30
breaded pork chop filled with fontina and prosciutto cotto, served with greene salad	
<b>SALSICCIA</b> pork sausage.....	\$ 7
<b>UOVA</b> eggs any style .....	\$ 8
<b>PATATE FRITTE</b> .....	\$ 10
crispy baby potatoes, pecorino, black pepper	



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### VINO DELLA CASA

**BIANCO** [glass / 0,5L / 1L] ..... \$ 9 / \$ 32 / \$ 55

**ROSSO** [glass / 0,5L / 1L] ..... \$ 9 / \$ 32 / \$ 55

### WINE BY THE GLASS

#### SPARKLING

**2023 PEDALO' BIANCO  
TREBBIANO FRIZZANTE SUR LIE** ..... \$ 12  
Emilia Romagna

**2023 ROSSO DI SALVATAGGIO  
LAMBRUSCO GRASPAROSSA** ..... \$ 12  
Emilia Romagna

#### WHITE WINE

**2023 OSVALDO BARBERIS  
ANI LANGHE NASCETTA** ..... \$ 15  
Piemonte

#### ORANGE WINE

**2023 PETRACAVALLO, VERDECA** ..... \$ 15  
Puglia

#### ROSÉ WINE

**2022 CATALDO CALABRETTA  
CIRO' ROSATO** ..... \$ 15  
Gaglioppo, Calabria

#### RED WINE

**2022 CORDERO SAN GIORGIO,  
TIAMAT** ..... \$ 16  
Pinot Nero, Lombardia

**2022 LE RAGNAIE, TRONCONE** ..... \$ 16  
Sangiovese, Toscana

### COCKTAILS

**SPRITZ** ..... \$ 12  
Casoni, prosecco, soda

**NEGRONI** ..... \$ 14  
Francoli gin, red bitter, sweet vermouth

**GARIBALDINO** ..... \$ 15  
Cocchi Rosa, Orange Juice, Crodino

**BLOODY CIGAR** ..... \$ 15  
Mezcal, Tomato, lemon

**GIBSON GIARDINIERA** ..... \$ 15  
Gin, Martini dry, brine, salt

**SPUMA NERA** ..... \$ 15  
Lambrusco, Cynar, Chinotto

### BEER

**ULTIMA MODA, LAGER, NY** ..... \$ 9

**BARRIER, MONEY IPA, NY** ..... \$ 9

### ANALCOLICI

**CRODINO** ..... \$ 6

**GINGER LEMON** ..... \$ 8

**FRESH OJ** ..... \$ 6

**BLOOD ORANGE** ..... \$ 6

**CHINOTTO** ..... \$ 6

**MOLE COLA** ..... \$ 6

