

BRICCO

Antipasti

BUTTER LETTUCE 8

Applewood smoked bacon, tomatoes, red onion and Moody blue dressing

*TRUFFLED BURRATA 10

Marinated roasted mushrooms, shallots and grilled ciabatta

BRICCO ROMAINE 8

Roasted garlic dressing, white anchovies, cherry tomatoes and parmigiano

*LOCAL ARUGULA AND RED OAK 9

Pistachio crusted goat cheese, roasted pears, beets and maple vinaigrette

ROASTED PRAWNS 12

Rosemary white bean puree and arugula

HERB ROASTED CHICKEN SOUP 6

Spinach, ricotta gnudi and winter vegetables

STEAMED MUSSELS 10

Red wine verjus, leeks and thyme

SICILIAN CALAMARI 10

Pine nuts, currants, couscous and spicy tomato brodo

*Spuntini Freddi

Cold Small Plates

FIRE-ROASTED PEPPERS

Two-year aged balsamic vinegar

MARINATED ARTICHOKEs

Lemon, basil, onions, carrots and EVOO

OLIVE TAPENADE

With garlic and capers

CAPONATA

Sicilian eggplant with raisins, pine nuts and roasted peppers

BEEt SALAD

Ricotta salata and walnuts

Selection of Two 8 Three 10 Five 18

Fruits De Mer

CALAMARI SALAD 8

Chilies, lemon, garlic and basil

GRANDE TOWER

Oysters, shrimp, little necks, lump crab, and marinated calamari
One Tier (three of each) 38
Two Tiers (six of each) 76

SHELLFISH

With cocktail sauce and remoulade sauce

Little Neck Clams each 1.5

Chilled Poached Shrimp each 3

Lump Blue Crab Cocktail 14

OYSTERS

each 2.5

With cocktail sauce and mignonette

Connecticut Blue Point

Long Island Sound, Connecticut

Malpeque

Prince Edward Island, Canada

\$1 Oyster Del Giorno

Monday through Friday

5:00 - 7:00

**Indicates a Vegetarian Selection*

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BRICCO

Salumeria

*All served with fruit mostarda
and sweet and sour cucumbers*

CREMINELLI SALAMÉ BAVOLO 8

*Piedmonte style, Barolo lingers in
this robustly artisan salami*

BRICCO DUCK PROSCIUTTO 7

*House cured, aromatic
seasoned moulard breast*

FERMIN JAMON IBERICO 12

*Hand carved, two-year aged,
Spanish acorn-fed Iberico ham*

PROSCIUTTO DI PARMA 7

Italian dried ham, aged 18 months

BRICCO LOMO 8

House-cured, local Berkshire pork loin

Stone Oven Pizzas

***“SOMA” MARGHERITA 11**

*Aged mozzarella, San Marzano tomatoes,
parmesan and basil*

TUSCAN SAUSAGE 14

*Fennel, onions, tomato and
smoked mozzarella*

***KENNET SQUARE MUSHROOM 14**

*Burrata, caramelized onions
and white truffle oil*

BRICCO “GYRO” 14

*Lamb sausage, red onion, tomatoes, local
feta, cucumber and tzatziki sauce*

PROSCIUTTO DI PARMA 14

*Fresh mozzarella, parmesan
and local arugula*

PIZZA DEL GIORNO

MEATBALL PARMESAN 12

*Tomato sauce, mozzarella,
pepperoncini and parmesan cheese*

BRICCO STEAK AND CHEESE 12

*Braised short ribs, red onion marmalade
and mozzarella*

Primi

SAGE PAPPARDELLE 11/22

*Braised duck, red wine
and pancetta ragout*

***SWEET POTATO RAVIOLI 9/18**

Sage, ricotta salata and amaretti

LINGUINE 11/22

*Little neck clams with pancetta, white
wine, fresh basil, leeks and chilies*

RICCOTA GNUDI 11/22

*Scallops, artichokes,
caper berries and lemon*

RISOTTO DEL GIORNO

SPINACH GNOCCHI 9/18

*Sausage fennel ragout with tomato
passata and lemon ricotta*

SPAGHETTI CARBONARA 9/18

*Pecorino Romano, guanciale
and cracked black pepper*

BRICCO

Secondi

CARNE POLLAME

(Meat and Poultry)

BRAISED BEEF SHORT RIBS 27

Breakfast radishes, carrots, potato pufée, pickled red onions and red wine sauce

BRICCO BOLOGNESE 26

Pancetta, mortadella, sausage, meatballs, chicken and polenta

DUCK "SHEPHERD'S PIE" 24

Braised duck, pancetta, celery, carrots, haricot vert and truffle potato crust

PESCATA FRESCA PER TE

(Fish Caught For You)

WHOLE ROASTED BRONZINI 32

Brussels sprouts, pancetta and tomatoes

BRICCO CIOPPINO 29

Clams, calamari, scallops, prawns, mussels and market fresh fish

LARDO CRUSTED COD 26

Winter vegetables, couscous and clam brodo

DELLA NOSTRA MACELLERIA

(From our Butcher Shop)

Your server will assist with today's offerings from Olewine's Meat and Cheese House. All of our steaks are seasoned with an espresso-smoked paprika rub.

Two contorni accompany your selection.

<i>Dry Aged Beef Striploin</i>	<i>12oz</i>	<i>\$34</i>
<i>CAB Tenderloin</i>	<i>8oz</i>	<i>\$36</i>
<i>CAB Ribeye</i>	<i>14oz</i>	<i>\$34</i>
<i>Highbourne Venison Saddle Chop</i>	<i>8oz</i>	<i>\$36</i>
<i>Local Pork Chop</i>	<i>14oz</i>	<i>\$24</i>

*CONTORNI

(Side Dishes)

AN INDIVIDUAL SELECTION 5

Yukon Gold Potato Puree

Roasted garlic

Anson Mills Polenta

Parmesan cheese

Bricco French Fries

Truffle aioli

Wilted Spinach

With garlic

Brussel Sprouts

Pancetta and tomatoes

Local Mushrooms

Sautéd shallots

Haricot Vert

Guanciaie and onions



Bricco is proud to be a member of the PA Preferred program.

A complete list of participating vendors is available at the front desk.