

BRICCO

Antipasti

Appetizers

*CAPRESE DI BURRATA 8

Local tomatoes, baby basil and white truffle honey vinaigrette

BUTTER LETTUCE AND LOLLA ROSSA 8

Applewood smoked bacon, tomatoes, red onion and Point Reyes blue dressing

BRICCO ROMAINE 8

Roasted garlic dressing, white anchovies, cherry tomatoes, ciabatta croutons and parmigiano

*LOCAL ARUGULA AND FRISEE 8

Pistachio crusted goat cheese, watermelon, pickled rind and lemoncello vinaigrette

ZUPPA DEL GIORNO 6

STEAMED MUSSELS 9

Red wine verjus, leeks and thyme

SICILIAN CALAMARI 9

Pine nuts, currants, couscous and spicy tomato brodo

FRESH RICOTTA 7

With pork neck bone gravy

*BAKED CACIOCAVALLO 6

With white truffle oil

GRILLED EGGPLANT ROLLOTINI 8

Roasted pepper, ricotta and salsa verde

*Spuntini Freddi

Cold Small Plates

GRILLED ASPARAGUS

With pecorino

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

Local goat cheese and pistachios

Selection of Two 6 Three 9 Five 15

Fruits De Mer

Seafood

CALAMARI SALAD 9

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 2

Lump Blue Crab Cocktail 12

OYSTERS

each 2.5

With cocktail sauce and mignonette

Komo Gwan Oysters

Baynes Sound, British Columbia, Canada

Dabob Bay Oysters

Dabob Bay, Hood Canal, Washington

\$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

Delicatessen

*All served with fruit mostarda
and pickled cucumbers*

BRICCO DUCK PROSCIUTTO 7

*House cured, aromatic
seasoned moulard breast*

FERMIN JAMÓN 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

FRA MANI SALAMETTO PICCANTE 7

*Spanish influenced dry chorizo with
pimentori de la vera*

Pizze di Pietra del Forno

Stone Oven Pizzas

***"SOMA" MARGHERITA 11**

*Fresh mozzarella, tomato sauce
and basil*

TUSCAN SAUSAGE 12

*Fennel, onions, tomato and
smoked mozzarella*

***KENNETT SQUARE MUSHROOM 14**

*Burrata, caramelized onions
and white truffle oil*

BRICCO "GYRO" 12

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

PIZZA DEL GIORNO

BRICCO STEAK AND CHEESE CALZONE 12

*Braised short ribs, red onion marmalade
and aged provolone*

***QUATTRO STAGIONI 11**

*Artichokes, roasted peppers, grilled
zucchini and portobello mushrooms
topped with shaved grana*

POLPETTINE 12

*Meatballs topped with giardiniera, basil
and red chili*

Primi

First Plates

SAGE PAPPARDELLE 10/20

*Braised duck, red wine
and pancetta ragout*

LINGUINE 10/20

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

RISOTTO DEL GIORNO

SPINACH GNOCCHI 8/16

*Sausage fennel ragout with tomato
passata and lemon ricotta*

***CAVATELLI 7/14**

*Burrata, spinach, lemon and
moroccan almonds*

***FETTUCINE 7/14**

*Organic tomatoes, sweet basil and extra
virgin olive oil*

** Gluten free and whole wheat pasta available upon request*

BRICCO

Secondi

Second Plates

CARNE POLLAME

Meat and Poultry

BRAISED BEEF SHORT RIBS 26

English peas, carrots, potato purée, horseradish crust and red wine sauce

GRILLED QUAIL 24

Chianti cooked capellini with crimini mushrooms, peas and pecorino

BOLLITO MISTO 24

Cotechino sausage, smoked chicken and pork confit

PESCATA FRESCA PER TE

Fish Caught For You

ALASKAN HALIBUT 30

Peekytoe crab, mire poix vegetables, maitake mushrooms, sherry and Anson Mills polenta

BRICCO CIOPPINO 28

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

ALASKAN KING SALMON 30

Braised leeks and fennel with black truffles

SUSTAINABLE FISH OF THE DAY

Market Price

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>CAB Flat Iron Steak</i>	<i>10oz</i>	<i>\$26</i>
<i>CAB Tenderloin</i>	<i>8oz</i>	<i>\$34</i>
<i>CAB Ribeye</i>	<i>16oz</i>	<i>\$34</i>
<i>Local Pork Chop</i>	<i>14oz</i>	<i>\$22</i>
<i>Bronzini - Whole Roasted Sea Bass</i>	<i>500g</i>	<i>\$32</i>

CAB — Certified Angus Beef

*CONTORNI

Side Dishes

AN INDIVIDUAL SELECTION 5

*Potato Puree
Roasted garlic*

*Anson Mills Polenta
Parmesan cheese*

*Bricco French Fries
Truffle aioli*

*Wilted Spinach
With garlic*

*Local Mushrooms
Pearl onions*

*Asparagus
Lemon brown butter*

English Peas and Carrots



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

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

BRICCO

Thank you for dining with us!

Bricco is a collaboration between the Olewine School of Culinary Arts at Harrisburg Area Community College and Harrisburg Hotel Corporation, managing general partner of The Hilton Harrisburg. In our kitchens, HACCC's chefs and restaurateurs of the future perfect their skills alongside some of the brightest stars in the industry today.

Bricco was made possible through a gift of Benjamin Olewine III and his family. A visionary, Mr. Olewine realized that a facility of this quality would allow the Olewine School of Culinary Arts to position itself amongst the elite of culinary programs in the country. Mr. Olewine's passion for the food service industry started in 1932 when, as a young boy, he worked behind the counter of his father's business, Olewine's Cheese House, located in the Chestnut Street Market, just steps away from our restaurant. He steadfastly built the business into one of the top seventy-five institutional food companies in the country before selling to Sysco Foods in 1988. Throughout his career, he was known for his passion, loyalty, commitment to quality and his benevolence. It is Bricco's goal to honor Mr. Olewine and his family by embracing his legacy of quality, integrity and service.

We have worked diligently to create an environment that is both fun and sophisticated. Sample our signature seafood tower or try one of our gourmet Wood Stone pizzas.

We believe that great cuisine features the freshest and best quality ingredients on the market. As such, we emphasize the use of Pennsylvania agricultural products and local producers through the PA Preferred Program. Pennsylvania is a world leader in the production of high quality agricultural products, Bricco's Mediterranean cuisine serves as the gastronomic canvas upon which Pennsylvania products are used to create a culinary masterpiece. Our students gain invaluable experience learning how to source local producers and utilize them as partners in the creation of world class cuisine.

We hope you enjoy your experience and we look forward to the pleasure of serving you often.

BUON APPETITO!