

BRICCO

Lunch

*Spuntini Freddi

Cold Small Plates

ROASTED ASPARAGUS
With pecorino

FIRE-ROASTED PEPPERS
Two-year aged balsamic vinegar

MARINATED ARTICHOKE
*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

Zuppa

Soups

POMODORA 6
*Tomato soup with fresh basil
and shaved parmigiano*

ZUPPA DEL GIORNO 6

Insalata

Salads

SUMMER SEASONAL SALAD 4/8
*Brogue Hydroponics lettuce
with local tomatoes, cucumbers, olives,
red onion and balsamic vinaigrette*

BRICCO ROMAINE 4/8
*Roasted garlic dressing,
white anchovies, cherry tomatoes
and parmigiano*

BUTTER LETTUCE AND LOLLA ROSSA 8
*Applewood smoked bacon,
tomatoes, red onion
and Point Reyes blue dressing*

***BABY ARUGULA AND FRISEE 8**
*Pistachio crusted goat cheese,
watermelon, pickled rind and lemoncello
vinaigrette*

Add:

Grilled Chicken Breast 4

Tuscan Chicken Salad 4

Grilled King Salmon 5

Grilled Beef Tenderloin 5

**Indicates a Vegetarian Selection*

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

Pizza For Two

\$18

PIZZA DEL GIORNO
*And Bricco local greens salad
with balsamic vinaigrette*

Includes non-alcoholic beverage

Stone Oven Pizzas

Share one for an appetizer

***"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,
cucumber and tzatziki sauce*

PIZZA DEL GIORNO

***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*

BRICCO

Lunch

Panini e Prima

Sandwiches and Pasta

“CHESAPEAKE” SLIDER 12

Broiled crab cakes, lettuce and tomato with remoulade

TUSCAN CHICKEN SALAD 11

Almonds, dried cherries, red onion and butter lettuce on a house made stone oven roll

SMOKED CHICKEN CLUB 11

Applewood smoked bacon, butter lettuce, tomatoes and whole grain mustard aioli on a pretzel roll

SAGE PAPPARDELLE 10/20

Braised duck, red wine and pancetta ragout

SPINACH GNOCCHI 8/16

Sausage fennel ragout with tomato passata and lemon ricotta

FETTUCINE 7/14

Organic tomatoes, sweet basil and extra virgin olive oil

CHESTNUT ST BURGER 16

*12 oz Burger with swiss cheese, bacon and mushrooms
(as featured in the Patriot News)*

SUSTAINABLE FISH OF THE DAY

Market Price

The Capital City Lunch

\$10

RISOTTO DEL GIORNO

FRITTATA DEL GIORNO

HALF SANDWICH AND ZUPPA

Choice of Tuscan chicken salad or smoked chicken club

GRILLED CHEESE

Caciocavallo on ciabatta served with pomodora soup

BRICCO STEAK AND CHEESE CALZONE

Braised short ribs, red onion marmalade and aged provolone

Includes non-alcoholic beverage

*CONTORNI

Side Dishes

AN INDIVIDUAL SELECTION 4

*“Bricco” French Fries
With truffle aioli*

*“Bricco” Potato Chips
With horseradish aioli*

* Gluten free and whole wheat pasta available upon request



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

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