

## ANTIPASTI

Boston Bibb, candied walnuts, granny smith apple, Gorgonzola piccante & champagne vinaigrette\* 9

Zuppa del giorno (check with server) AQ

Caputo Brothers Creamery mozzarella "al minuto" handmade to order, kabocha squash puree, grilled bruschetta & raw salt\* 14

## SPUNTINI FREDDI - Small plates

Olive tapenade, capers, garlic & EVOO 6

Crispy Brussels sprouts, sriracha, honey & lime vinaigrette 7

Housemade bread and butter pickles & shaved Parmesan 5

Salt-roasted beets, pistachio vinaigrette & shaved Keswick Gearhouse beer washed tomme 5

Spinach hummus, lemon & house made cracker bread 5

## PIZZA

Gluten-free pizza & bread service available, add \$4

Margherita, San Marzano tomatoes, basil, Caputo Brothers mozzarella & EVOO 15

Florentine, baby spinach, roasted garlic, pearl onions & baby Swiss cheese 13

Kennett Square mushrooms, caramelized onions, Caputo Brothers mozzarella, & truffle oil 16

## BOARDS

Cheese Board\* 20  
with membrillo, fig cake, crostini & candied walnuts

- Chef's choice local cheese
- Smoked Cheddar, Raw Cow, Lykens Valley Creamery, Millersburg PA
- Gearhouse Beer Washed Tomme, Raw Cow, Keswick Creamery, Newburg PA
- Gouda, Goat, Linden Dale Farm, Ronks PA

Vegetable Board\* 18  
with basil pesto & roasted garlic

- Roasted cauliflower
- Marinated roasted pepper
- Marinated Kennett Square mushrooms
- Autumn squash agrodolce

## PRIMI - Handmade in house

Gluten-free pasta available, add \$3

PETITE/FULL

Cavatelli, Kennett Square mushrooms, rosemary & roasted onion\* 10/20

## SECONDI

"Polenta of the table" creamy polenta & chef's preparation (Check with server) AQ

Kennett Square mushroom lasagna, spinach, Caputo Brothers mozzarella & caramelized onion 28

## CONTORNI

Creamy Parmesan polenta\* 7

Sweet potato puree\*

Seasonal local vegetables\*

Masser's roasted fingerling potatoes\*

Kennett Square mushrooms & garlic\*

Bricco fries & preserved lemon aioli\*

# BRICCO