

ANTIPASTI

Roasted butternut squash bisque & pumpkin seed granola	7
Boston bibb, candied walnuts, granny smith apple, Gorgonzola piccante & champagne vinaigrette*	9
Jumbo lump crab & kale fonduta, Parmesan, truffle oil & crostini	15
Slow stewed meatballs, tomato sauce & baked Parmesan	12
Bricco chopped salad, roasted pears, pepperoni, peppadew peppers, pepperoncini, mozzarella, olives & red wine vinaigrette	10
Zuppa del giorno	AQ
Roasted bone marrow, pumpkin seed crust, cinnamon pear butter & crostini	16
Caputo Brothers mozzarella "al minuto" handmade to order, kabocha squash puree, grilled bruschetta & raw salt*	14
Steamed middleneck clams, thyme, ver jus & grilled baguette	DOZEN / 12

PIZZA

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

Pizza del Giorno	AQ
Margherita, San Marzano tomatoes, basil, Caputo Brothers mozzarella & EVOO*	15
Jamison Farm roasted pepper lamb sausage, cucumber, tomato, red onion & Linden Dale Farm yogurt tzatziki	18
Pepperoni, roasted cauliflower, peppadew peppers & Lykens Valley Creamery smoked cheddar	17
Florentine, baby spinach, roasted garlic, pearl onions & baby Swiss cheese*	13
Kennett Square mushrooms, caramelized onions, Caputo Brothers mozzarella, & truffle oil*	16

PRIMI - Handmade in house

Gluten-free pasta available, add \$3

Sage pappardelle, duck ragout, pancetta & Parmesan	16/32
Gnocchetti, braised rabbit, thyme, Brussels sprouts & Thomas' Urban Farming broccoli greens	15/30
Fettucine, Sheppard Farms beef bolognese, rapini, autumn squash & Pecorino Ginepro	11/22
Cavatelli, Kennett Square mushrooms, rosemary & roasted onion*	10/20
Risotto del Giorno	AQ

SECONDI

Whole roasted branzino, Masser's fingerling potatoes, buttered beets, Tuscan kale & roasted lemon olive oil	36
Braised beef short rib, honey glazed carrots, parsnips, sweet potato puree & demi-glace	34
Kennett Square mushroom lasagna, spinach, Caputo Brothers mozzarella & caramelized onion*	28
Sustainable fish del giorno	AQ
Organic chicken breast, prosciutto braised heirloom beans, Thomas' Urban Farming sunflower sprouts & pearl onion	26
"Polenta of the table" creamy polenta & chef's preparation	AQ
Herb crusted cod, pancetta, cauliflower, Tuscan kale & beet vinaigrette	28
Jamison Farm lamb loin chops, kabocha squash, stewed green lentils, rapini & demi-glace	38
Steak Bricco, 10 oz grass fed beef flat iron steak, Bricco fries, seasonal local vegetables & house made Worcestershire sauce	33
Cioppino, clams, shrimp, calamari, market fish, spicy fennel pepper broth, crostini & pesto	30

FRUTTI DI MARE

Oysters on the half shell, cocktail sauce & mignonette	1/2 DOZEN / 18
Jumbo lump crab, tomato conserve, crispy kale & preserved lemon aioli	18
Poached shrimp, lemon & cocktail sauce	1/2 DOZEN / 18

SPUNTINI FREDDI - Small plates

Olive tapenade, capers, garlic & EVOO*	6
Crispy Brussels sprouts, sriracha, honey & lime vinaigrette*	7
House-made 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

BOARDS

Cured Meat Board	20
Whole grain mustard, bread and butter pickles, olive tapenade & crostini <ul style="list-style-type: none"> Prosciutto di Parma, speck, pepperoni & soppressata 	
Cheese Board* <ul style="list-style-type: none"> 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 	20
Vegetable Board* <ul style="list-style-type: none"> with basil pesto & roasted garlic Roasted cauliflower Marinated roasted pepper Marinated Kennett Square mushrooms Autumn squash agrodolce 	18

CONTORNI

Creamy Parmesan polenta*	7
Sweet potato puree*	
Seasonal local vegetables*	
Masser's roasted fingerling potatoes*	
Honey glazed carrots & parsnips	
Kennett Square mushrooms & garlic*	
Prosciutto braised heirloom beans	
Bricco fries & preserved lemon aioli*	

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 Hilton Harrisburg. In our kitchens, HACC'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 among the elite 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 Foodservice 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 excellence, integrity and service. *Buon appetito!*

Vegetarian menu items are noted with asterisk (*). Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness