

ANTIPASTI

Baby spinach salad, pickled beets, red onion, crispy 6 minute egg & port wine dressing*	10
Boston bibb, candied walnuts, granny smith apple, Gorgonzola piccante & champagne vinaigrette* (🍷)	10
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 (🍷)	9
Zuppa del giorno	AQ
Duck liver mousse, citrus pear butter & crostini	9
Caputo Brothers mozzarella "al minuto" handmade to order, mushroom duxelle, truffle oil, grilled bruschetta & raw salt*	14
Steamed middleneck clams, thyme, ver jus & grilled baguette	DOZEN / 11

PIZZA

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

Pizza del Giorno	AQ
Margherita, San Marzano tomatoes, basil, Caputo Brothers mozzarella & EVOO*	14
Meatball, pepperoncini, roasted garlic & Parmesan	15
Pepperoni, grilled red onion, rapini & feta cheese	15
House smoked salmon, crema fresca, capers & crispy potato	16
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
Sweet potato ravioli, sage brown butter, amaretti cookie & Caputo Brothers ricotta salata	11/22
Fettucine, Gulf shrimp, rapini & lemon Parmesan cream	13/26
Cavatelli, Rettland Farm braised pork sugo & crispy parsnips	12/24
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, horseradish butter crust, Brussels sprouts, creamy polenta & demi-glace	34
Ceci bean ragout, sweet potato, Marcona almonds, cauliflower, feta & ras el hanout * (🍷)	22
Sustainable fish del giorno	AQ
Organic chicken breast, nebrodini mushrooms, brown butter spaghetti squash & rosemary jus (🍷)	23
"Polenta of the table" creamy polenta & chef's preparation	AQ
Maple glazed salmon, toasted quinoa & rapini (🍷)	27
Braised Jamison Farm lamb shoulder, stewed carrots, potato puree & Thomas' Urban Farming baby arugula (🍷)	33
Steak Bricco, 10 oz grass fed beef flat iron steak, Bricco fries, seasonal local vegetables & house made Worcestershire sauce	33

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
House pickled beets, Linden Dale Farm chevre & Thomas' Urban Farm baby red Russian kale* (🍷)	5
Spinach hummus, lemon & house made cracker bread*	5

BOARDS

Cured Meat Board	18
Whole grain mustard, bread and butter pickles, olive tapenade & crostini <ul style="list-style-type: none">Prosciutto di Parma, speck, pepperoni & soppressata	
Cheese Board* with membrillo, fig cake, crostini & candied walnuts <ul style="list-style-type: none">Chef's choice local cheeseSmoked Cheddar, Raw Cow, Lykens Valley Creamery, Millersburg PADragons Breath, Raw Cow, Keswick Creamery, Newburg PAChevre, Goat, Linden Dale Farm, Ronks PA	18
Vegetable Board* with basil pesto & roasted garlic <ul style="list-style-type: none">Roasted cauliflowerGarlic rapiniMarinated Kennett Square mushroomsHouse pickled beets	16

CONTORNI

Creamy Parmesan polenta* (🍷)	7
Roasted garlic potato puree* (🍷)	
Winter vegetables* (🍷)	
Rapini, garlic & chili flake (🍷)	
Kennett Square mushrooms & garlic* (🍷)	
Brown butter spaghetti squash* (🍷)	
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 (*).

(🍷) indicates Gluten Free.

Various other items may be served gluten-free with the substitution of gluten-free bread, pizza or pasta. Ask your server for details.

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