

RAW

Oysters on the half shell, cocktail sauce & mignonette ☞	1/2 DOZEN / 18
Tuna crudo, charred chili, mint pistachio pesto, grilled orange, fried garlic & micro arugula	16
Beef tartare, anchovy, arugula, Pecorino, preserved lemon & Chianti mustard	15

INSALATA & SPUNTINI

Bricco house salad, spring mix, pickled blueberry, red onion, tomato, radish & balsamic * ☞	10
Radicchio and arugula, Caputo Bros. Ricotta Salata, roasted pepper, olive & orange honey vinaigrette * ☞	12
Panzanella, toasted foccacia, cherry tomato, radish, red onion, pepperoncini & red wine vinaigrette *	8
Burrata, cucumber and tomato bruschetta, mint, white balsamic & raw salt *	12
Warm goat milk ricotta, strawberry mustarda, olive oil & baguette *	10
Grilled olives, rosemary, citrus rind & foccacia *	5
Romanesco, Marcona almond, pepperoncini, tonnato sauce ☞	7
Chicken liver mousse, black currant preserve & crostini	9

PRIMI - Handmade in house

Gluten-free pasta available, add \$3

PETITE/FULL

Sage pappardelle, braised duck sugo, pancetta & Pecorino	14/28
Risotto nero, squid ink, calamari, clams, tomato, charred chili & carrot insalata ☞	12/24
Potato gnocchi, prawns, long hots, preserved lemon & tuna ragout	13/26
Bucatini carbonara, fava bean, duck egg, cracked pepper, pancetta & Parmesan	11/22
Tortellini cacciatore, chicken liver, smoked chicken thigh, cipollini & pea tendrils	12/24
Risotto del Giorno	AQ

SECONDI

Roasted mushroom manicotti, morels, roasted garlic, fontina & marinara *	28
Yellowfin tuna, Castelvetrano olive, radish, duck egg, marinara & tartufo crostini	28
Monkfish Osso Bucco, clams, roasted pepper brodetto, fava bean, fingerling potato & basil ☞	26
Whole roasted fish del giorno	AQ
Smoked Rettland Farm chicken breast, roasted garlic, escarole, cannellini bean, chile flake & lemon ☞	25
Lamb Milanese, Anson Mills polenta, cipollini, oil poached tomato & Thomas' Urban Farming baby arugula	32
Short rib, Kennett Square mushroom farrotto, asparagus & pea tendrils	32
Espresso rubbed 6oz tenderloin, poached asparagus, Tuscan roasted fingerlings & demi-glace ☞	34
Hand-cut 16 oz Prime ribeye, rosemary, sage, cracked pepper, garlic & choice of one contorni ☞	40

ANTIPASTI

Cured meat and Pennsylvania cheese board, quince paste, cornichon, Chianti mustard & crostini	20
Fried softshell crab, oyster mushroom, romesco sauce & lime	16
Steamed little neck clams, preserved lemon, rosemary & roasted garlic ☞	16
Caputo Brothers Provola Piccante arancini, pepperoncini marmelletta, & crispy Prosciutto	10
Jamison Lamb meatball, Pecorino Romano, mint pistachio pesto & polenta	12
Pork spare rib, cannellini bean, escarole & marninara ☞	12

PIZZA

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

Pizza del Giorno	AQ
Margherita, San Marzano tomatoes, basil, mozzarella & olive oil *	15
Smoked chicken, grilled escarole, duck egg & Genoa salami	17
Verdura, asparagus, cipollini, carrot, goat milk ricotta & chili flake *	16
Kennett Square roasted mushrooms, caramelized onions, fior di latte & white truffle oil *	16

CONTORNI

7

Anson Mills Parmesan polenta * ☞
Roasted mushroom trifolati * ☞
Cannellini bean ragout ☞
Poached asparagus, lemon & butter ☞
Tuscan roasted fingerling potatoes * ☞

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.