

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

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 & marinara ☞	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