

RAW

Oysters on the half shell, cocktail sauce, mignonette GF	1/2 DOZEN / 18
Calamari salad, olives, pepperoncini, carrot, arugula, white balsamic vinaigrette GF	14
Sea scallop ceviche, tomato, shallot, cucumber, citrus & jalapeno GF	16

INSALATA & SPUNTINI

Romaine, cherry tomato, Parmesan, crouton, anchovy, lemon parmesan vinaigrette	10
Baby lettuce, grilled peaches, shaved Pecorino, Prosciutto, Balsamic vinaigrette * GF	10
Hydroponic butter lettuce, grilled corn, tomato, candied walnut, strawberry vinaigrette * GF	11
"Mozzarella Caprese", hand stretched mozzarella, heirloom tomatoes, baby basil, fig Balsamic glaze, crostini *	12
Balsamic brined mushrooms, artichokes, lemon, extra virgin olive oil, crostini *	6
Grilled Greek olives, rosemary, citrus rind * GF	5
Grilled broccolini, Marcona almonds, garlic, pepperoncini vinaigrette * GF	6
Poached golden beets, English peas, apple dressing, ricotta salata * GF	6

PRIMI - Handmade in house

Gluten-free pasta available, add \$3

Sage pappardelle, braised duck sugo, pancetta, Pecorino	14/28
Ricotta gnudi, English pea puree, roasted shallot, blistered tomatoes, speckled pea shoots *	12/24
Bucatini, Italian sausage, kale, roasted garlic, tomato ragu	12/24
Sweet corn & ricotta ravioli, roasted pepper cream, zucchini, pignoli, corn shoots	11/22
Risotto del Giorno	AQ

SECONDI

Tomato orzo pilaf, zucchini, artichoke, sweet corn, toasted hazelnuts, vegetable ash *	22
Sockeye Salmon, fennel, English peas, toasted couscous, tomato oregano brodo	30
Seared Barramundi, poached asparagus, golden beets, anchovy butter, capers, baby basil GF	26
Chef's selection of sustainable fish with seasonal preparation	AQ
Grilled Tuscan chicken half, Chianti risotto, carrot, haricot verts, salmoriglio GF	30
Creamy Parmesan polenta with daily ragu preparation	AQ
Braised beef short rib, red lentil ragu, Marsala mushrooms, horseradish gremolata GF	34
Seared sea scallops, leek puree, braised kale, roasted heirloom tomatoes, fennel pollen GF	28
Veal leg scallopini, roasted onion, English peas, marinara, polenta, Pecorino	28
Hand-cut 16 oz Prime ribeye, espresso rub, demi-glaze, choice of contorni GF	40

ANTIPASTI

Formaggio Board - Local Cheese Selections	18
• Lykens Valley Creamery Havarti, Raw Cow	
• Caputo Bros. Ricotta Salata, Cow	
• Lindendale Laughing Lindy, Raw Goat	
• Calkins Creamery Levon's Luck, Raw Cow	
Plum spread, fig cake, crostini	
Charcuterie Board	18
• Prosciutto di Parma	
• Sweet Abruzesse	
• Mortadella	
• Hot Capicola	
Whole grain mustard, cornichons, crostini	
Grilled Chesapeake oysters, salmoriglio, Parmesan, lemon GF	16
Steamed PEI mussels, pancetta, pepperoncini, orange, chili flake	16
Sweet corn & fontina arancini, pesto, pancetta dust	10
Bricco meatballs, tomato ragu, whipped herbed ricotta	12

PIZZA

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

Pizza del Giorno	AQ
Margherita, marinated heirloom tomatoes, basil, mozzarella, olive oil *	16
Italian sausage, roasted peppers, broccolini, Lindendale chevre, marinara	16
Capicola, roasted peaches, toasted pistachios, crema fresca	16
Kennett Square roasted mushrooms, caramelized onions, fior di latte, white truffle oil *	16
Marinated artichokes, grilled zucchini, roasted onion, Greek olive, Lykens Valley havarti *	15
CONTORNI	6
Brown butter gnudi *	
Roasted mushroom trifolati * GF	
Creamy tomato orzo *	
Poached asparagus, lemon, butter * GF	
Creamy Parmesan polenta * GF	

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 (*).

GF 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.