

ANTIPASTA

Ostriche Crude 1/2 Dozen / 18

oysters on the half shell,
cocktail sauce, mignonette GF

Tuna Crudo 16

tuna, micro mustard greens, crispy capers,
lemon vinaigrette

Cocktail di Gamberi 18

6 poached shrimp, cocktail sauce, lemon GF

Insalata Romana 10

romaine, cherry tomato, crouton,
anchovy, lemon Parmesan vinaigrette

Insalata di Rucola e Finocchio 10

arugula, roasted fennel, Gorgonzola dolce,
dried cherries, blood orange vinaigrette * GF

Insalata di Lolla Rosa 12

Lolla Rosa, Caputo Bros. ricotta salata, cucumber,
roasted butternut squash, pistachio dressing * GF

Fiore del Latte 14

hand stretched mozzarella, poached beets,
arugula pesto, pine nuts, crostini *

Barbabietola Arrostita 6

roasted beets, shaved fennel,
pistachio vinaigrette, pecorino romano * GF

Tapenade di Olive 5

olive tapenade, crostini *

Cavolfiore Arrosto 6

roasted cauliflower, peppadews,
Marcona almond, raisins, coriander yogurt * GF

Bruxelles Croccante 7

crispy brussels sprouts, chili, honey, citrus *

Polpette 12

Bricco meatballs, tomato ragu,
whipped herbed ricotta

Calamari Fritti 16
fried calamari, Aleppo pepper aioli

Cacio e Pepe 10
angel hair, rock shrimp, Parmesan,
cracked pepper, arugula

Arancini 10
bacon, butternut puree, fennel agro dolce,
fig balsamic glaze

Baccala Mantecato 13
salt cod spread, olive oil,
tomato conserva, crispy polenta

Formaggio 18
Chef's daily cheese selection
quince paste, fig cake, crostini

Salumeria 18
Prosciutto di Parma, Speck,
hot Capicola, Genoa salami
whole grain mustard, cornichons, crostini

PRIMI

Gluten-free pasta available, add \$3

Pappardelle alla Salvia 14/28

sage pappardelle, braised duck sugo, pancetta, Pecorino

Cavatelli 12/24

sausage, truffle cream, kale, Marcona almonds

Fettucini di Calamari 12/24

calamari, tomato broth, pine nuts, roasted garlic, rapini

Ravioli 11/22

sweet potato, sage brown butter, amaretti dust, Caputo Bros. ricotta salata *

Risotto del Giorno AQ

PIZZA

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

Pizza del Giorno AQ

Margherita 16

Roma tomatoes, basil, mozzarella, olive oil *

Polpette 16

Bricco meatballs, rapini, roasted garlic, peppadews, parmesan, red sauce

Calzone di Manzo 16

braised beef, red onion marmalade, Havarti cheese

Kennett Square Funghi Arrostiti 16

roasted mushrooms, caramelized onions, fior di latte, white truffle oil *

Gamberetti 16

rock shrimp, roasted cauliflower, kale, balsamic glaze

SECONDI

Risotto al Spelt 22

cauliflower, Kennett Square mushrooms, pea sprouts *

Tonno 28

tuna, quinoa pilaf, cherry tomato, fagioli verdi, salsa verde

Branzino 32

whole roasted branzino, asparagus, fennel butternut agro dolce

Pesce Sostenibile AQ

Chef's selection of sustainable fish with seasonal preparation

Pollo alla Cacciatora 23

chicken quarter, Italian sausage, kale, cremini mushroom, gnocchetti

Polenta alla Spianatora AQ

creamy Parmesan polenta with daily ragu preparation

Brasato di Costine di Manzo 34

braised short rib, rapini, smashed red potato, gorgonzola butter crust, demi glace

Braciola di Maiale 24

apple-brined pork chop, cannellini bean ragout, roasted parsnip, mustard microgreens

Braciola d'Agnello 34

pasture raised Jamison lamb chops, celery root puree, Beluga lentil, cippolini, carrot, demi glace GF

Bistecca 32

10 oz flat iron, roasted shallot, grilled asparagus, demi glace GF

CONTORNI

Smashed red potatoes GF
Roasted Kennett Square mushrooms * GF
Bricco mac & cheese

Roasted winter vegetables * GF
Creamy Parmesan polenta * GF
Bricco French fries, Aleppo pepper aioli *

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.