

VEGETARIAN

ANTIPASTI

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 *

Barbabetola 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 *

PIZZA

Margherita 16

Roma tomatoes, basil, mozzarella, olive oil *

Kennett Square Funghi Arrostiti 16

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

PRIMI

Ravioli 11/22

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

SECONDI

Risotto al Spelt 22

cauliflower, Kennett Square mushrooms, pea sprouts *

CONTORNI

Roasted Kennett Square mushrooms * GF

Roasted fall vegetables * GF

Creamy Parmesan polenta * GF

Bricco French fries, truffle aioli *

BRICCO

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General Manager: Joseph Benkovic
Executive Chef: Devin Witmer