

# 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 \*

## **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 \*

## **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

**BRICCO**

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General Manager: Joseph Benkovic  
Executive Chef: Devin Witmer