

## STARTERS

½ Dozen Oysters, Cocktail Sauce, Mignonette, Lemon Wedge \$18

Tuna Crudo, Basil Aioli, Micro Greens, Garlic Toast, Shallot, Lemon Prosecco Vinaigrette \$16

House Made Burrata, Raspberry Preserve, Mint and Cucumber Bruschetta, Grilled Baguette, EVOO \$14

Golden Beets, Grapefruit, Cucumber, Pine Nuts, Pinot Gris Vinaigrette \$8

Olive Tapenade, Crostini \$5

Chicken Liver Mousse, Tangerine Marmalade \$6

Bricco Meatballs, Roasted Garlic, Herbed Ricotta, Marinara \$12

Warm Orange Ricotta, Chives, Rosemary Focaccia \$9

Pepperoni Arancini, Oregano Cream \$10

Grilled Roman Style Artichoke, Parmesan, Lemon Aioli \$12

Chef's Selection of Charcuterie and Pennsylvania Cheeses, Whole Grain Mustard, Fig Cake, Crostini \$18

## SALADS

Romaine, Sun-Dried Tomato, Crouton, White Anchovy, Pinot Gris and Reggiano Vinaigrette \$10

Baby Greens, Olives, Pepperoncini, Marcona Almond, Heirloom Tomato, Roasted Pepper, Gorgonzola Dolce, Champagne Vinaigrette \$12

Arugula, Radicchio, Prosciutto di Parma, Taleggio, Grilled Corn, Tangerine Vinaigrette \$10

## PIZZA

Pizza of the Day

Margherita, Heirloom Tomato, Mozzarella, Basil, EVOO\*\$15

Kennet Square Mushrooms, Caramelized Onions, Mozzarella, White Truffle Oil \$16

Herb Roasted Chicken, Zucchini, Sweet Peppers, Castelvetrano Olives, Taleggio \$16

Smoked Salmon, Chives, Grilled Corn, Broccolini, Caputo Bros Provolone \$16

## PASTA

Sage Pappardelle, Duck Sugo, Pancetta, Pecorino \$14/\$28

Cavatelli, Italian Sausage Radicchio, Peas, Ricotta \$12/\$24

Fettuccini, Mussels, Fava Bean, Leeks, Black Garlic Broth \$12/\$24

Lobster Ravioli, Sweet Peppers, Asparagus, Prosecco Lemon Butter, Chili Flake \$14/\$28

Risotto of the Day

## ENTREE

Eggplant Rolatini Parmesan, Roasted Pepper, Herbed Ricotta, Marinara, Mozzarella \$18

Roasted Norwegian Salmon, Fava bean, Fregula Sarda, Saffron Mashed Cauliflower, Gremolata \$28

Grilled Swordfish, Zucchini, Corn, Heirloom Tomato, Mussel Brodo \$30

Fish of the Day

Sauv Blanc Marinated Chicken Breast, Red Potatoes, Broccolini, Baby Carrot, Pan Jus \$24

Veal Saltimbocca, Prosciutto di Parma, Sage, Kennett Square Mushrooms, Caramelized Onions, Asparagus \$26

Braised Beef Short Rib, Garlic Whipped Potatoes, Eggplant, King Oyster Mushroom, Demi \$34

7 oz CAB Tenderloin Filet, Grilled Asparagus, Braised Vidallia Onion, Chive and Black Garlic Butter \$38