

SPUNTINI FREDDI - Small plates

Olive tapenade, capers, garlic & EVOO*	6
Grigliato asparago, limone zest & raw honey*	6
Housemade bread and butter pickles & shaved Parmesan*	5
Golden beets, spring piselli & mustard vinaigrette*	6
Spinaci hummus, limone & house made cracker bread*	5

INSALATA

Boston bibb & dandelion, Lindendale yogurt, toasted pinoli, blueberry dressing & raw honey*	10
Spinaci, shaved ravanello, grigliato asparago, Parmesan croccante, golden beet & limone vinaigrette*	10
Rock shrimp salad, baby greens, cherry tomatoes, shaved finocchio, sweet pepe & balsamic vinaigrette	17
Antipasti salad, baby greens, Genoa salami, cherry tomatoes, pepperoncini, peppadew, fresh mozzarella & red wine vinaigrette	15

Enhance your salad with one of these additions:

Chicken breast 5oz	6	Flat iron steak 5oz	10
Rock shrimp 3oz	7	Chicken salad 4oz	6

BOARDS

Cured Meat Board pickled mustard seeds, bread and butter pickles, olive & crostini	20
<ul style="list-style-type: none">Prosciutto di Parma, culatella,bresola & Genoa salami	
Cheese Board* with membrillo, fig cake, crostini & candied walnuts	20
<ul style="list-style-type: none">Vermeer, Raw Cow, Keswick Creamery, Newburg PABaby Swiss, Cow, Lykens Valley Creamery, Millersburg PAChevre, Goat, Camelot Valley, Dover PALaughing Lindy, Raw Goat, Linden Dale Farm, Ronks PA	
Vegetable Board* with green garlic pesto & roasted garlic	18
<ul style="list-style-type: none">Grigliato asparagoSweet pepeMarinato fungoRavanello arrostito	

PIZZA Gluten-free pizza available, add \$4.

Margherita, marinato Roma, basil, fior di latte & EVOO*	15
Prosciutto di Parma, spinaci, crispy patata & ricotta	18
Rock shrimp, marinato sweet pepe & green garlic pesto	18
Pepperoni, finocchio, pomodoro verde, chili flake & Parmesan	17
Kennett Square fungo, fior di latte, caramelized onions & tartufo oil*	16

PASTA All pasta served with a small garden salad. Gluten-free pasta available, add \$3.

Sage pappardelle, duck ragout, pancetta & Parmesan	21
Garganelli fra diavolo, rock shrimp, Prince Edward Island mussels, clams & basil	21
Ravioli, Kennett Square fungo, Camelot Valley chevre, spring onion & oregano*	19
Ricotta gnudi, piselli crema, Wanye Nell & Sons smoked bacon, asparagus & piselli shoots	20
Bill's mac and cheese & toasted bread crumb	17

PANINI

Bricco chicken salad sandwich, Rettland Farm chicken, almond, cherries & antipasti salad	14
Grilled cheese & pomodoro soup, Lykens Valley Creamery Baby Swiss & antipasti salad	12

SPECIALITÀ DEL GIORNO - AQ

Sustainable fish del giorno	Zuppa del giorno
Frittata del giorno	Pizza del giorno

Gluten-free pizza & bread service available, add \$4 • Gluten-free pasta available, add \$3

Vegetarian menu items are noted with asterisk (*). Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

COCKTAILS

Limoncello de Bricco Deep Eddy Lemon Vodka, limoncello, ginger ale & cranberry	10
Mango Daquiri Bacardi Mango Rum & fresh lime juice	12
Diablo Mule El Mayor Blanco Tequila, muddled jalapeños, lime & ginger beer	11
Thyme Lemonade Deep Eddy Lemon Vodka, fresh squeezed lemons & thyme simple syrup	11
Fool Moon Bluecoat Gin, Rothman & Winter Cremem de Violette, fresh mint & lemon	13
Don Draper Rebellion Bourbon, house made root beer bitters & sarsaparilla simple syrup	12
The Parasol Lillet, St Germain, lemon juice, honey & Rotari Brut	11
Ruby Red Greyhound Martini Deep Eddy Ruby Red Vodka & Ruby Red grapefruit juice	15
Barrel-Aged Manhattan Barrel-Aged Gentleman Jack, Italian Vermouth, bitters & bourbon cherries	16
Rosemary Clementine Martini Svedka Clementine Vodka & house made rosemary simple syrup	10
Sazerac Bulleit Rye, Vieux Carré Absinthe, Peychaud's Bitters, sugar & lemon	14
Bombay Cetriolo Bombay Gin, muddled cucumber, fresh lime juice & dill	11
Smoked Old Fashioned Remy Martin VSOP, Appleton Jamaican Rum, Maker's Mark, Peychaud's Bitters & orange bitters	16

SEASONAL SANGRIA

House made Red, White, Rose or Sparkling	9
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BOTTLED BEERS & CIDER

Pennsylvania draft beers	AQ
Amstel Light, Lager, Netherlands	5.25
Appalachian Brewing Co., Hoppy Trails IPA, Harrisburg, Pennsylvania	5
Bass, Pale Ale, England	5.25
Becks Haake NA, Germany	3.75
Blue Moon, Belgian White, Golden, Colorado	4
Bud Light, Lager, America	3.50
Heineken, Pale Lager, Netherlands	5.25
Ithaca, Apricot Wheat, Ithaca, New York	5.25
Michelob Ultra, Light Lager, St. Louis	3.75
Miller Lite, Pilsner, Wisconsin	3.75
Modelo, Lager, Mexico	5
Lagunitas, Little Sumpin' Sumpin' Ale, Petaluma, California	5.25
Lindemans, Framboise, Brussels, Belgium	6.50
Peroni, Pale Lager, Italy	5
Stella Artois, Euro Pale Lager, Leuven, Belgium	4.75
Tröegs, LaGrave, Triple Golden Ale, Hershey, Pennsylvania	8
Wyndridge Farm, Crafty Cider, Dallastown, Pennsylvania	4.50

2017 TRES BONNE ANNEE FEATURED WINES

102 Prosecco Superiore, LaLuca, DOC, Italy NV	7 44 bottle
351 Pinot Grigio, DueTorri, DOC, Delle Venezie, Italy 2016	8 12 28 bottle
236 Valpolicella Classico, Cesari, Quinzano, Italy 2015	16 24 68 bottle
269 Valpolicella Ripasso, Mara, Cesari, Veneto, Italy 2013	52
279 Chianti Classico, Carpineto, DOCG, Tuscany 2013	15 22 52 bottle
704 Pinot Noir, Roux Pere & Fils, Burgundy, France 2014	48
974 Garnacha, La Maldita, Rioja, Spain 2015	45
224 Barbera d'Alba, Viberti La Gemella, Piedmont, Italy 2015	37

ALSO AVAILABLE BY THE GLASS:

Sparkling

Marquis de la Tour, Brut, Loire Valley, France NV - 187 ml	15
Lambrusco, Secco Cuvée "Bollino Rosso," Caprari Reggio Emilia, Italy NV	7
Prosecco Superiore, LaLuca, Veneto, DOC, Italy NV	7
Rotari Talento Brut, Trentino-Alto Adige, Italy NV	8
Secco Italian Bubbles, Charles Smith, Veneto, Italy 2012	6
Brachetto, Rosa Regale, Piemonte, Italy NV	9

White & Rose

Available by the glass and quartino

349 Rosé Bordeaux, Rose de Bonnet, France 2015 (38 per bottle)	10 15
Chardonnay, Cambria, Katherine's Vineyard, Santa Maria Valley, California 2014	12 17
Chardonnay, Tormaresca, IGT, Puglia, Italy 2016	9 14
Evolution White, 19th Edition, Sokol Blosser, Oregon NV	11 17
Grüner Veltliner, Count Karolyi, Hungary 2015	9 14
Moscato, Piquitos Valentino, Valencia, Spain 2016	8 12
Pecorino, Giulia, Cataldi Madonna, IGT, Italy 2016	9 14
Pinot Grigio, DueTorri, DOC, Delle Venezie, Italy 2016	8 12
Riesling, 14 Hands, Yakima Valley, Washington 2015	9 14
Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California 2016	13 18
San Vincenzo, Anselmi, IGT, Veneto, Italy 2016	10 15

Red

Available by the glass and quartino

Barbera d'Asti, Damilano, Piedmont, Italy 2016	12 18
Barolo, Priore, Cantine Povero, DOCG, Italy 2013	17 26
Cabernet Sauvignon, Cuvée Alexandre, Lapostolle, Valle de Colchagua, Chile 2014	12 18
Cabernet Sauvignon, Main Street Winery, California 2015	9 14
Chianti Classico, Carpineto, DOCG, Tuscany 2013	15 22
Grenache Blend, Complicated Red Wine, Central Coast, California 2014	16 24
Malbec, The Show, Argentina 2015	9 14
Merlot, Vitner's Reserve, Kendall-Jackson, Sonoma County, California 2014	9 14
Pinot Noir, Byron, Santa Maria Valley, California 2014	13 19
Pinot Noir, La Vis Dipinti, DOC, Trentino-AltoAdige, Italy 2016	9 14
Rosso di Toscana, Mazzoni, IGT, Toscana, Italy 2012	14 21
Shiraz, Guardian Peak, South Africa 2015	12 18
Zinfandel, Edmeades, Mendocino County, California 2014	12 18
Valpolicella Classico, Cesari, Quinzano, Italy 2015	16 24

Ask your server for our complete 'Wine Spectator' Award of Excellence wine list
Vintages subject to change without notice