



**BRERA**

## TRAY PASSED

### PIZZA

MARGHERITA fior di late, san marzano tomatoes, oregano

DIABOLINA san marzano tomatoes, mozzarella, spicy salame, scallions

FENNEL SAUSAGE broccoli rabe, ricotta, garlic

### APPETIZERS

SQUASH BLOSSOMS cheese filled & crispy fried, marinated tomatoes, parsley aioli (seasonal)

BRUSCHETTA toasted ciabatta, tomatoes, shallots, basil, chickpea purée, grana padano

SALMON butter lettuce, capers, gremolata aioli

LARDO AL PEPE cured pork back fat, watercress, hazelnut dressing, crostini

CROSTONE MUSHROOM TOAST field mushrooms, provolone, reggiano, herbs

TEMPURA FRIED CAULIFLOWER spicy calabrian chili aioli

ARANCINI risotto balls, prosciutto, english peas, fior di latte

CALAMARETTI lightly battered squid, lemon aioli

MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread

CHICKEN LIVER MOUSSE toasted bread, pistachios, truffled salt

Selection of 3 \$25 per person | Selection of 5 \$35 per person | Selection of 8 \$55 per person

## DISPLAY

ASSORTED ITALIAN CURED MEATS pickled vegetables, roasted peppers, marinated olives \$11 per person

ASSORTED IMPORTED CHEESES seasonal fruit, mostarda, crostino \$10 per person

POACHED SHRIMP SALAD red onions, cucumber, kohlrabi, celery, tomatoes \$15 per person

BRERA PASTRIES assortment of pastries, cookies and sweet treats \$11 per person

CITRUS CURED SALMON endive, cucumber, pink peppercorn, stracchino \$16 per person

ROASTED LEG OF LAMB ciabatta bread, roasted eggplant, olive aioli \$15 per person

\*All food is subject to market availability\*