

BRERA

ostea
ria.

APERITIVO HOUR

vegetarian

CREAMED SPINACH parmigiano reggiano, mascarpone, pasta chips 12
HEIRLOOM TOMATOES stracciatella, sea salt, sicilian olive oil 14
CHARRED CAULIFLOWER fregula, almonds, romesco 9

meat

MEATBALLS beef & pork, san marzano tomato sauce, mozzarella 9
CRISPY LAMB LASAGNETTA sundried tomato nebbiolo reduction 15
DRY AGED BEEF SLIDERS provolone, dijon aioli, house pickles 15

fish

*PAN SEARED SALMON little gem lettuce, caper aioli 14
*SHRIMP scampi style, spinach, pepper jam 14
*CANNOLI tuna salad filled, olives, capers, calabrian aioli 14

pizza wood fired, served as ready

MARGHERITA san marzano, fior di latte, oregano 12.5
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 14.5
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 14.5
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 14
SALSICCIA fior di latte, sausage, gorgonzola dolce latte 15.5
COPPIA san marzano, ricotta, sausage, arugula, prosciutto, grana 15.5
FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 16.50

Available 3:00-5:00 PM
Restrictions & Blackout Dates Apply

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi
pascal bolduc

serving you

matteo ferdinandi
rhiannon dye

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness