

ostea  
**BRERA**

## APERITIVO HOUR

### vegetarian

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

### meat

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

### fish

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

### pizza wood fired, served as ready

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

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 plumb

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