

BRERA

ostea
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APERITIVO HOUR

vegetarian

CREAMED SPINACH parmigiano reggiano, mascarpone, pasta chips
EGGPLANT PARMIGIANA bechamel, pomodoro, basil
CHARRED CAULIFLOWER fregola, almonds, romesco

meat

TAGLIERI italian cured meats, marinated olives
MEATBALLS beef & pork, san marzano tomato sauce, mozzarella
DRY AGED BEEF SLIDERS provolone, dijon aioli, house pickles

raw bar

*SALMON CRUDO avocado, red onion, cucumber, lemon aioli
*EAST COAST OYSTERS ON THE HALF SHELL mignonette, 1/2 dozen
*BAY SCALLOP pickled persimmon, preserved lemon sauce, cilantro
CHILLED SHRIMP cocktail sauce, celery leaf
KING CRAB clarified butter, cocktail sauce, honey mustard aioli

pizza wood fired, served as ready

MARGHERITA san marzano, fior di latte, oregano
DIAVOLINA tomato sauce, mozzarella, spicy salame, scallions
CAMPO eggplant, spinach, filoncino, parmigiano reggiano
AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion
SALSICCIA italian sausage, broccolini, gorgonzola dolce
COPPIA san marzano, ricotta, sausage, arugula, prosciutto, grana
FUNGHI castelrosso crema, brussels sprouts, field mushrooms

Available 2:00-5:00 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