

**BRERA**

ostea  
ria.

## APERITIVO HOUR

### small plates

EGGPLANT PARMIGIANA bechamel, pomodoro, basil

CHARRED CAULIFLOWER fregola, almonds, romesco

TAGLIERI italian cured meats, marinated olives

MEATBALLS beef & pork, san marzano tomato sauce, mozzarella

DRY AGED BEEF SLIDERS provolone, dijon aioli, house pickles

GLAZED PORCHETTA sweet and spicy glaze, carrots, fresno

\*BAY SCALLOP pickled persimmon, preserved lemon sauce, cilantro

SAUTEED SHRIMP spinach, white wine butter sauce

### 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