

BRERA

ostea
ria.

APERITIVO HOUR

small plates

CREAMED SPINACH parmigiano reggiano, mascarpone, pasta chips

EGGPLANT PARMIGIANA bechamel, pomodoro, basil

PANCETTA DATES medjool dates, gorgonzola dolce, balsamic reduction

TAGLIERI italian cured meats, seasonal mostarda

MEATBALLS beef & pork, san marzano tomato sauce, mozzarella

DRY AGED BEEF SLIDERS provolone, dijon aioli, house pickles

*BAY SCALLOP pickled persimmon, preserved lemon sauce

SAUTEED SHRIMP spinach, white wine butter sauce

pizza wood fired, served as ready

MARGHERITA san marzano, buffalo bocconcini, oregano

DIAVOLINA tomato sauce, mozzarella, spicy salame, scallions

CAMPO eggplant, spinach, filoncino, parmigiano reggiano

AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion

SALSICCIA spicy 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