

BRERA

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APERITIVO HOUR

SMALL PLATES

CREAMED SPINACH *parmigiano reggiano, mascarpone, pasta chips*

UBE GNOCCHI FRITTO *fried gnocchi, parmigiano fonduta, crispy prosciutto, aged balsamic*

TAGLIERI *italian cured salami, formaggio, pickled vegetables*

MEATBALLS *beef & pork, san marzano tomato sauce, mozzarella*

***DRY AGED BEEF SLIDERS** *caramelized onions, cheddar cheese*

SAUTEED SHRIMP *fregola, root vegetables, white wine butter sauce*

BRUSCHETTA *grilled focaccia, stracciatella, peperonata*

ARANCINI *three cheese risotto, english peas, truffle butter*

PIZZA WOOD FIRED, SERVED AS READY

MARGHERITA *san marzano, fior di latte, oregano*

DIAVOLINA *tomato sauce, mozzarella, spicy salame, scallions*

COPPIA *san marzano, sausage, arugula, ricotta, speck, grana*

AMATRICIANA *tomato sauce, goat cheese, pancetta, caramelized onions*

VINCE *mozzarella, mortadella, pistachio pesto, orange zest*

SALSICCIA *italian sausage, rapini, gorgonzola dolce*

FUNGHI *garlic confit crema, fontina, field mushrooms, spinach*

AVAILABLE 2:00-5:00 PM

RESTRICTIONS & BLACKOUT DATES APPLY

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi

serving you

matteo ferdinandi
rhiannon plumb

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