BRERA osteria

APERITIVO HOUR

vegetarian

MARINATED OLIVES chili, orange, rosemary 6
REGGIANO FONDUTA grilled bread, extra virgin olive oil 8
CHARRED CAULIFLOWER fregula, almonds, romesco 8

meat

MEATBALLS beef & pork, san marzano, mozzarella 8
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots 12
BRUSCHETTA grilled ciabatta, gorgonzola dolce, mortadella, pistachio, orange zest 9

fish

*MARINATED SALMON crescenza cheese, fried dough 11
*SHRIMP sauteed white shrimp, garlic chili crema 12

pizza wood fired, served as ready

MARGHERITA san marzano, fior di latte, oregano 12.5
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 14.5
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 14.5
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 14
SALSICCIA fior di latte, sausage, gorgonzola dolce latte 15.5
COPPIA san marzano, ricotta, sausage, arugula, prosciutto, grana 15.5
FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 16.50

Available 2:00-6:00 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 dye

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