



BRERA

Aperitivo hour

vegetarian

BRUSCHETTA tomatoes, shallots, basil, white bean puree, ciabatta 9
MARINATED OLIVES chili, orange, rosemary 6
CHEESE FONDUTA grilled bread, extra virgin olive oil 8
CHARRED CAULIFLOWER couscous, almonds, bagna cauda 8

meat

MEATBALLS beef & pork, san marzano, mozzarella 8
*LARDO AL PEPE cured pork back fat, watercress, hazelnut dressing, crostini 9
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, egg yolk 16

fish

*MARINATED SALMON crescenza cheese, fried dough 11
MUSSELS crispy salt spring mussels, onions, guanciale, tomatoes 9
*SHRIMP sauteed white shrimp, garlic chili crema 12

pizzello

DIAVOLINA san marzano, mozzarella, spicy salame, scallions 9
VINCE mortadella, mozzarella, buratta, pistachio, orange zest 8
MARGHERITA san marzano, fior di latte, oregano 7
FUNGHI mozzarella, field mushrooms, roasted garlic, arugula 10

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi
pascal bolduc

serving you

matteo ferdinandini
candice kinsey

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