

brieco  
trattoria



4PM-6PM

- STUFFED HOT CHERRY PEPPERS *prosciutto & provolone* 6
- SHAVED BRUSSELS SPROUTS *lemon, EVO & pecorino romano* 6
- BRE'S CHOPPED ANTIPASTO SALAD *romaine, provolone, genoa salami, string beans, tomatoes, chick peas & parmesan* 6
- MARINATED YOUNG BEETS & STRACCIATELLA *arugula salad & pistachios* 6
- ½ LOBSTER GRILLED CHEESE SANDWICH *lobster, havarti & Italian greens* 8
- HAPPY HOUR CHEESEBURGER *lettuce, tomato, provolone, brioche bun* 6
- OUR MEATBALLS *parmigiano & garlic bread crumbs* 6
- ARTISAN PIZZA *your selection from our dinner menu* 7
- CAVATELLI PASTA *Our pork sugo* 7
- ARANCINI *arborio rice, tomato, basil & smoked mozzarella* 6
- SALUMI & CHEESE BOARD *imported/domestic meats & cheeses* 6
- TRUFFLE FRIES *ricotta salata, truffle sea salt* 5
- MUSSELS *tomato, white wine, garlic, gigante beans & nduja* 7
- OCTOPUS CARPACCIO *green olive vinaigrette & arugula* 9



COCKTAILS 6



- THE SUB-LIME MULE *Absolut Lime Vodka, Ginger beer, Fresh Lime*
- THE SPICY MANGO *Tanteo Jalapeno Tequila, Patron Mango Citronge*
- OUR NEGRONI *Gin, Campari, Sweet Vermouth & Pellegrino Aranciata*
- DON'T MAKE ME BLUSH MARTINI *Gin, St. Germain, Ruby Red Grapefruit*
- VENETIAN MARTINI *Absolut citron, Aperol, Prosecco & Lime*
- GRANTS FLIRTINI *Absolut raspberry, prosecco, lime & cranberry*
- BLOOD ORANGE VODKATINI *Ozone Blood Vodka, Triple Sec, OJ & Prosecco*



WINE 6

JOLANDO PROSECCO

REDWOOD PINOT GRIGIO ♦ CHARDONNAY ♦ CABERNET ♦ PINOT NOIR

DRAFT BEER

DRAFT DOMESTICS 3 ♦ IMPORTS 4 ♦ CRAFTS 5

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