

brieco  
trattoria



4PM-6PM

<b>HOT BUTTERED CORN ON THE COB</b> <i>tarragon &amp; sea salt</i>	2 per piece
<b>½ LOBSTER GRILLED CHEESE SANDWICH</b> <i>lobster, havarti &amp; Italian greens</i>	8
<b>HAPPY HOUR CHEESEBURGER</b> <i>lettuce, tomato, provolone, brioche bun</i>	6
<b>ITALIAN ROAST PORK SANDWICH</b> <i>broccoli rabe, provolone, brioche bun</i>	6
<b>OUR MEATBALLS</b> <i>parmigiano &amp; garlic bread crumbs</i>	6
<b>ARTISAN PIZZA</b> <i>your selection from our dinner menu</i>	7
<b>CAVATELLI PASTA</b> <i>Our pork sugo</i>	7
<b>ARANCINI</b> <i>arborio rice, tomato, basil &amp; smoked mozzarella</i>	6
<b>SALUMI &amp; CHEESE BOARD</b> <i>imported/domestic meats &amp; cheeses</i>	6
<b>SUMMER BEANS PIZZAIOLO</b> <i>pepperoni, bell peppers, tomato &amp; gorgonzola</i>	5
<b>BRE'S CHOPPED ANTIPASTO SALAD</b> <i>romaine, provolone, genoa salami, string beans, tomatoes, chick peas &amp; parmesan</i>	6
<b>MARINATED YOUNG BEETS &amp; STRACCIATELLA</b> <i>arugula salad &amp; pistachios</i>	6
<b>EGGPLANT FRIES</b> <i>arrabiata sauce &amp; parmigiano</i>	5
<b>TRUFFLE FRIES</b> <i>ricotta salata, truffle sea salt</i>	5
<b>MUSSELS</b> <i>tomato, white wine, garlic, gigante beans &amp; nduja</i>	7
<b>OCTOPUS CARPACCIO</b> <i>green olive vinaigrette &amp; arugula</i>	9



**COCKTAILS 6**



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



**WINE 6**

**JOLANDO PROSECCO**

**REDWOOD PINOT GRIGIO ♦ CHARDONNAY ♦ CABERNET ♦ PINOT NOIR**

**DRAFT BEER**

**DRAFT DOMESTICS 3 ♦ IMPORTS 4 ♦ CRAFTS 5**

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