

brieco
trattoria



3PM-5PM DAILY

AVAILABLE IN THE BAR AND CAFE ONLY

CHOPPED ANTIPASTO SALAD <i>romaine, provolone, genoa salami, string beans, tomatoes, chick peas & parmesan</i>	7
WHIPPED RICOTTA TOAST <i>Pugliese bread, local honey</i>	7
HAPPY HOUR CHEESEBURGER <i>lettuce, tomato, provolone, brioche bun</i>	13
OUR MEATBALLS <i>parmigiano & garlic bread crumbs</i>	10
ARTISAN PIZZA <i>your selection from our dinner menu</i>	10
CAVATELLI PASTA <i>pork sugo</i>	11
MIKEY'S WINGS <i>sweet Calabrian chili - add gorgonzola \$1</i>	10
GRILLED ARTICHOKE <i>crushed hazelnuts, lemon, parm cheese</i>	8
SALUMI & CHEESE BOARD <i>imported/domestic meats & cheeses</i>	9
TRUFFLE FRIES <i>ricotta salata, truffle sea salt</i>	7
CHEESY GARLIC BREAD <i>4 cheeses & marinara</i>	7
FRIED FIORE DI LATTE MOZZARELLA <i>arrabbiata sauce</i>	7
FRIED CALAMARI <i>cherry peppers</i>	10
ARANCINI <i>arrabbiata sauce, shaved Grana Padano, arugula</i>	7



COCKTAILS 9



POMEGRANITE MULE <i>Belvedere Vodka, Pomegrante, Lime, Ginger Beer</i>
THE SPICY MANGO <i>Tanteo Jalapeno Tequila, Patron Mango Citronge</i>
OUR NEGRONI <i>Gin, Campari, Sweet Vermouth & Pellegrino Aranciata</i>
VENETIAN MARTINI <i>Absolut citron, Aperol, Prosecco & Lime</i>
GRANTS FLIRTINI <i>Absolut raspberry, prosecco, lime & cranberry</i>
BLOOD ORANGE VODKATINI <i>Blood Orange Vodka, Triple Sec, OJ & Prosecco</i>



WINE 8

JOLANDO PROSECCO ♦ ROSE
PINOT GRIGIO ♦ CHARDONNAY ♦ CABERNET ♦ PINOT NOIR

DRAFT BEER

DRAFT DOMESTICS 5 ♦ IMPORTS 6 ♦ CRAFTS 7

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