

BRERA

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starters

- ARUGULA lemon, shaved grana, extra virgin olive oil 16
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 19
SQUASH BLOSSOMS tempura fried, three cheese filled, english peas, spicy aioli 19
BRUSCHETTA DI LINGUA double braised veal tongue, tonnata sauce, radish, peperoncini 19
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 21
CREMELLA fresh mozzarella, roasted beets, mushrooms, green beans, frisee 21
HEIRLOOM TOMATOES stracciatella, tomato crema, basil 23
DONZELLE fried tuscan style dough, prosciutto, lardo, salame, reggiano fonduta 32
*YELLOWTAIL CRUDO kohlrabi, cucumber, radish, ginger scented cantaloupe 23
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 23
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, mayo 24
FRITTO MISTO fried calamari, mushrooms, peppers, calabrian aioli 25
*POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree 26
*HALF DOZEN OYSTERS east coast, fennel mignonette 28
*BRERA SEAFOOD TOWER whole maine lobster, mussels, shrimps, oysters, caldari, sauce trio 95

today's additions

- CHARRED CAULIFLOWER 23
couscous, almonds, bell pepper sauce
*RIB CHOP (for two) 165
43oz prime rib chop, roasted potatoes,
blistered tomatoes, chimichurri, nebbiolo

pizza

- MARGHERITA san marzano, fior di latte, oregano 22
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 23
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 24
FUNGHI fior di latte, field mushrooms, roasted garlic, arugula 25
SALSICCIA fior di latte, sausage, gorgonzola dolce latte 26
COPPIA san marzano, ricotta, sausage, arugula, speck, grana 27

pasta & risotto

- CACIO E PEPE extruded spaghettoni, pecorino, reggiano, black pepper 23
VEGANA extruded garganelli, cauliflower, basil, tomato crema 24
AMATRICIANA extruded bucatini, guanciale, shaved grana, sage 25
PISAREI bread gnocchi, braised lamb sugo, mint, pecorino romano 25
GNOCCHI potato dumpling, burrata, arugula pesto, reggiano cream 25
FETTUCCELLE egg pasta, classic beef bolognese, reggiano crema 26
PAPPARDELLE hand cut egg pasta, braised wild boar sugo 29
TORTELLI braised veal filled pasta, mushrooms, butter, thyme, roasting jus 29
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, roasting jus 33
PASTA DI MARE extruded kale infused mafalde, scallops, shrimp, calamari, salmon, chili 38

seafood, meat & poultry

- *SHRIMP garlic spinach, confit tomatoes, yellow pepper crema 36
*SALMON eggplant puree, zucchini, puttanesca sauce, parsley 38
*BRANZINO mediterranean sea bass, white bean puree, gremolata 41
*SEA SCALLOPS white corn puree, roasted peppers, leeks, 'nduja, coriander 43
ROASTED HALF CHICKEN tuscan kale, fine herbs, garlic, pan jus 34
BRAISED BEEF CHEEK parmesan risotto, pea shoots, natural jus 42
*LAMB CHOPS fregola, artichokes, parsley almond & raisin gremolata 65
*EYE OF THE RIBEYE 10oz prime, roasted potatoes, pan seared brussels sprouts, chimichurri 65
*NY STEAK 14oz prime flannery dry-aged beef, roasted potatoes, caramelized red onion, chimichurri 76

If you want happiness for an hour – take a nap.
If you want happiness for a day – go fishing.
If you want happiness for a year – inherit a fortune.
If you want happiness for a life time – help someone else.

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi
pascal bolduc

serving you

matteo ferdinandi
riccardo santamaria

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

desserts & more

dolce

- PASSION FRUIT CHEESECAKE graham cracker crust, tropical fruit sauce 12
CROSTATA mixed berry filling, fresh fruit, vanilla gelato 15
PISTACHIO CREME BRULEE whipped cream, candied pistachio 15
TIRAMISU espresso-soaked cake, mascarpone, caramel, chocolate sauce 15
AFFOGATO danesi espresso, choice of gelato 12
PANNA COTTA mango sauce, pineapple compote, fresh mint 14

please choose two flavors

HOUSE MADE GELATO

vanilla, pistachio, caramel, chocolate 10

HOUSE MADE SORBET

strawberry, peach, raspberry 10

dessert cocktail

FERNET ABOUT IT maker's mark, fernet branca, espresso 15

caffé

- ESPRESSO 6
DOPPIO ESPRESSO 7
MACCHIATO 6
LATTE 7
CAPPUCCINO 7
AMERICANO 6

grappa

- POLI DI SASSICAIA, toscana 35
POGGIO ALLE MURA BRUNELLO, toscana 18

amaro

- AVERNA sicilia 12
BRAULIO lombardia 12
CIOCIARO roma, lazio 12
FERNET BRANCA milano, lombardia 12
MONTENEGRO bologna, emilia romagna 12
NONINO QUINTESSENTIAL friuli 18

dessert wine

PASSITO DI PANTELLERIA donnafugata "ben rye", sicilia, italy 2016 15