

# BRERA

## starters

- INSALATA wild arugula salad, fennel, orange, olives, grana, chili vinaigrette 17  
BRUSCHETTA ciabatta crostini, fava beans, peas, pickled vegetables, shaved parmigiano 17  
FRITTURA crispy zucchini, fennel, polenta, basil aioli, paprika 18  
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 19  
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 21  
SQUASH BLOSSOMS tempura fried, three cheese filled, english peas, spicy aioli 23  
CREMELLA white and green asparagus, frisee, tomato bread crumbs, champagne vinaigrette 23  
\*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 26  
\*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, mayo 27  
FRITTO MISTO fried calamari, mushroom, mussels, bell pepper, calabrian aioli 27  
\*POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree 28  
\*BLUEFIN TUNA CRUDO black olives, capers, sundried tomatoes, sicilian olive oil 29  
DONZELLE fried tuscan style dough, prosciutto, lardo, salame, reggiano fonduta 32  
\*HALF DOZEN OYSTERS west coast, fennel mignonette 33

## sides

- SAUTEED BROCCOLINI 14  
CHARRED BRUSSELS SPROUTS 14  
EGGPLANT PARMIGIANA 19

## pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 23  
GNOCCHI potato dumpling, burrata, arugula pesto, reggiano cream 25  
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 26  
CALAMARATA braised lamb sugo, english peas, mint, pecorino romano 26  
TORTELLI braised veal filled pasta, mushrooms, butter, thyme, roasting jus 33  
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, roasting jus 33  
MAFALDE DI MARE kohlrabi green infused pasta, scallops, shrimp, calamari, salmon, chili 39  
PAPPARDELLE hand cut egg pasta, braised wild boar sugo, winter black truffles 49

## meat, poultry, seafood

- \*SHRIMP farrotto, truffle creamed spinach, lemon garlic, yellow pepper crema 39  
\*BRANZINO mediterranean sea bass, white bean puree, gremolata 39  
\*SALMON ora king salmon, zucchini spaghetti, sweet and sour pepper jam 43  
\*SEA SCALLOPS english peas puree, cipollini tapenade, lemon butter caper sauce 46  
ROASTED HALF CHICKEN tuscan kale, fine herbs, garlic, pan jus 34  
BRAISED PORK SHANK parmesan risotto, celery hearts, reggiano foam, natural jus 46  
\*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 65  
\*NY STEAK prime flannery dry-aged beef, roasted potatoes and red onions, chimichurri 85  
\*RIBEYE 14oz roasted cauliflower, rapini, red wine reduction 95  
\*RIB CHOP (for two) 43oz prime rib chop, roasted potatoes, blistered tomatoes, chimichurri, nebbiolo 165

## go vegan (enjoy a la carte or as a menu, pick four for 55)

- SPRING CHOPPED SALAD english pea puree, fava beans, farro, asparagus, baby zucchini, lemon zest 19  
VEGANA garganelli pasta, cauliflower, onion tomato crema, garlic bread crumbs 24  
FARRO RISOTTO beet puree, eggplant, crispy kale, frisee 27  
CAULIFLOWER almonds, bell pepper romesco, cous cous, kale pesto 25  
EGGPLANT roasted tomatoes, eggplant crema, harissa, tuscan kale, basil 26  
SPICED POLENTA roasted king oyster mushroom, mushroom consome, rosemary 28

## pizza

- MARGHERITA san marzano, fior di latte, oregano 23  
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 24  
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 24  
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 24  
SALSICCIA fior di latte, sausage, gorgonzola dolce latte 26  
COPPIA san marzano, ricotta, sausage, arugula, prosciutto, grana 27  
FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 29

### at the stove

angelo auriana  
eduardo perez

### suggesting your wine

francine diamond-ferdinandi  
pascal bolduc

### erving you

matteo ferdinandi  
riccardo santamaria

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