

BRERA

starters

- BRUSCHETTA ciabatta crostini, white bean spread, tomatoes, shallots, basil, reggiano 16
INSALATA wild arugula salad, fennel, orange, olives, grana, chili vinaigrette 16
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 18
CAPRESE heirloom tomatoes, cremella, red onions, basil, tuscan olive oil 23
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 19
SQUASH BLOSSOMS tempura fried, three cheese filled, english peas, spicy aioli 21
*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 & mussels, mushrooms, bell peppers, calabrian aioli 28
*HALF DOZEN OYSTERS west coast, fennel mignonette 28
*POLPO charred octopus, mussels, 'nduja, chickpea puree 29
DONZELLE fried tuscan style dough, prosciutto, lardo, salame, reggiano fonduta 32
*SEARED RARE BLUEFIN TUNA sun dried tomato-olive tapenade, capers, basil, sicilian olive oil 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, arugula pesto, reggiano cream, burrata 23
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 26
CALAMARATA lamb sugo, english peas, mint, pecorino romano 26
RAVIOLI braised greens & ricotta filled pasta, cherry tomato shallots crema, stracciatella, prosciutto 27
TORTELLI veal filled pasta, mushrooms, butter, sage, roasting jus 31
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, demiglace 33
MAFALDE DI MARE kale infused pasta, scallops, shrimp, calamari, salmon, chili 34
PAPPARDELLE hand cut egg pasta, braised wild boar sugo, australian black truffles 46

meat, poultry, seafood

- *SHRIMP farrotto, truffle creamed spinach, lemon, garlic, yellow pepper crema 38
*BRANZINO mediterranean sea bass, white bean puree, tomato confit, gremolata 38
*SALMON ora king salmon, zucchini spaghetti, sweet and sour pepper jam 39
*SEA SCALLOPS forbidden rice, bell peppers, cipollinis, corn puree 39
ROASTED HALF CHICKEN tuscan kale, peperonata, sweet garlic crema 36
BRAISED PORK SHANK parmesan risotto, celery hearts, reggiano foam, natural jus 41
*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 65
*NY STEAK 14oz prime flannery dry aged beef ny strip, roasted potatoes and red onions 80
*RIBEYE 14oz prime dry aged rib eye, roasted cauliflower, rapini, red wine reduction 85
*RIB CHOP (for two) 43oz prime rib chop, roasted potatoes, blistered tomatoes, chimichurri, nebbiolo 185

go vegan (enjoy a la carte or as a menu, pick four for 55, price per person, ask server for details)

- GREEN CHOPPED SALAD baby zucchini, cucumbers, red onions, avocado, yellow bell pepper sauce 19
VEGANA garganelli pasta, cauliflower, cherry tomatoes, garlic, basil, bread crumbs 24
FARRO RISOTTO arthichoke, roasted peppers, roasted red onion crema 24
CAULIFLOWER almonds, bell pepper romesco, cous cous, kale pesto 25
EGGPLANT marinated tomatoes, eggplant puree, basil, harissa 24
FREGULA grilled king mushroom, roasted garlic, parsley, tomato sauce 25

pizza

- MARGHERITA san marzano, fior di latte, oregano 22
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 23
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 23
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 23
SALSICCIA fior di latte, sausage, gorgonzola dolce latte 25
COPPIA san marzano, ricotta, sausage, arugula, prosciutto, grana 26
FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 28

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

- PANNA COTTA mango sauce, pineapple, fresh mint 14
TAPIOCA PANNA COTTA passion fruit sauce, seasonal berries 14
BANANA BREAD PUDDING banana, chocolate, caramel gelato 14
PEACH CROSTATA short bread crust, pastry cream, honey gelato 16
PISTACHIO CREME BRULEE whipped cream, candied pistachio 15
PROFITEROLES hot fudge chocolate, whipped cream, vanilla gelato 15
COCONUT CHEESECAKE pineapple compote, strawberry, toasted coconut 15

please choose two flavors

HOUSE MADE GELATO

vanilla, pistachio, caramel, chocolate 10

HOUSE MADE SORBET

strawberry, peach, raspberry 10

AFFOGATO danesi espresso, choice of gelato 12

dessert cocktail

ESPRESSO MARTINI kahlua, vodka, baileys, espresso 19

caffé

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

grappa

- ROMANO LEVI, moscato, piemonte 24
POGGIO ALLE MURA, brunello, toscana 18

amaro

- BRAULIO lombardia 14
CIOCIARO roma, lazio 14
FERNET BRANCA milano, lombardia 14
MONTENEGRO bologna, emilia romagna 14
NONINO QUINTESSENTIAL friuli 18

amaro flight

your choice of 3 amaros 20