

# BRERA

## starters

- 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

## sides

- SAUTEED BROCCOLINI 14  
CHARRED BRUSSELS SPROUTS 14  
EGGPLANT PARMIGIANA 19

## pizza

- wood fired, served as ready  
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

## 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  
PAPPARDELLE hand cut egg pasta, braised wild boar sugo 26  
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, chili 34

## 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 north sea salmon, zucchini spaghetti, sweet and sour pepper jam 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 certified black angus ny strip, roasted potatoes and red onions 75  
\*RIBEYE 14oz prime dry aged rib eye, roasted cauliflower, rapini, red wine reduction 79  
\*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, onions, extra virgin olive oil 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

### 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

## cocktails

### seasonal

ROSA olmeça plata tequila, prickly pear, candied pineapple, gold lollipop 18  
SAN MARCO hendrick's gin, st-germain, cucumber, raspberry, lemon 18  
ICEBREAKER huckleberry vodka, yellow chartreuse, olmeça reposado, candied lime, popcorn 18  
RITA olmeça reposado tequila, tuaca, cucumber, candied lime, thyme 18  
BRERA SANGRIA barbera d'alba, apple cider, orange, cherry 18  
WATERMELON WONDER watermelon kombucha, olmeça plata tequila, apple cider 19

### brera standards

BLOOD ORANGE MARTINI ketel one citron vodka, cointreau, blood orange 18  
STA'SCHISC mezcal, aperol, fresno chili, rhubarb, lime, basil 18  
GENTLEMAN'S BREAKFAST old forester bourbon, averta, walnut & angostura bitters 18

### negroni

CLASSICO citadelle gin, campari, carpano antica 18  
TRAMONTO vida mezcal, sherry fina, vermouth, amaro ciociaro 18  
BRUTTO barrel aged gin, bruto americano, amaro zucca, carpano antica vermouth 17  
SBAGLIATO campari, carpano antica, prosecco, club soda 17

### spritz

APEROL SPRITZ aperol, prosecco borgoluce, club soda, olives 17  
CAMPARI SPRITZ campari, prosecco borgoluce, lemon soda 17  
BLACKBERRY SPRITZ creme de cassis, franciacorta ca'del bosco, club soda 18

## beers & more

### draft

SIERRA NEVADA ipa, hazy little thing, california 6.7% abv 12  
BAD BEAT hefeweizen, bluffing isn't weisse, nevada 5.1% abv 12  
SIERRA NEVADA pale ale, california 5.6% abv 12

### bottle

PERONI nastro azzuro, italy 5.1% abv 10  
STELLA ARTOIS lager, belgium 5% abv 10  
ACE apple cider, california, usa 5% abv 9  
ACE pear cider, california, usa 5% abv 9

## wine by the glass

### sparkling

PROSECCO BORGOLUCE, "BRUT" lampo, veneto, italy nv 19  
FRANCIACORTA FERGHETTINA, "BRUT" lombardia, italy nv 25  
CHAMPAGNE BERNARD GAUCHER, "BRUT" cote de bar, aube, france nv 27

### white

GAVI la mesma, piemonte, italy 2019 17  
PINOT GRIGIO valdadige, alto adige, italy 2020 18  
CHABLIS domaine gueguen, burgundy, france 2019 21  
FALANGHINA san salvatore, campania, italy 2019 18  
RIESLING montinore, oregon, usa 2019 17  
SAUVIGNON zorzettig, friuli, italy 2020 19  
CHARDONNAY rickshaw, napa valley, usa 2018 24

### rose

AGLIANICO san salvatore "vetere", campania, italy 2020 17

### red

BARBERA D'ALBA roagna, piemonte, italy 2019 18  
CHIANTI RISERVA ghibello, toscana, italy 2016 21  
NERO D'AVOLA criseria luna nuova, sicilia, italy 2019 18  
CABERNET SAUVIGNON peju, napa valley, usa 2016 28  
AMARONE cesari veneto, italy 2016 33

### non-alcoholic

SYNERGY RAW KOMBUCHA watermelon wonder 12  
SYNERGY RAW KOMBUCHA gingerade 12  
SPARKLING CIDER martinelli's 7

wine director  
Francine Diamond Ferdinandi  
Pascal Bolduc