

BRERA

osteria

starters

- SUNCHOKES SOUP pan roasted scallop, leeks, cream, crisp parsnips 23
INSALATA wild arugula salad, fennel, orange, olives, grana, allepo vinaigrette 18
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 19
BEET SALAD roasted beets, pistachio walnut pesto, belgian endive, la tur, pickled mushrooms 21
ITALIAN CHOP SALAD castel franco, romaine, kale, chickpea, ricotta salata, salami, red wine vinaigrette 22
SQUASH BLOSSOMS tempura fried, three cheese filled, calabrian aioli 23
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 23
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 31
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon mayonnaise 33
FRITTO MISTO fried calamari & shrimp, mushrooms, bell peppers, calabrian aioli 31
PROSCIUTTO DI PARMA la tur three cream cheese, arugula, grilled crostini 25
*HALF DOZEN OYSTERS west coast, fennel mignonette, parsley pesto 33
*POLPO charred octopus, shrimp, 'nduja, chickpea puree 33
*TUNA seared rare blue fin tuna, sea salt, olive tapenade 36

sides

- SAUTEED BROCCOLINI 14
CHARRED BRUSSELS SPROUTS 14
EGGPLANT PARMIGIANA 19

pizza

- wood fired, served as ready
LOBSTER white truffle butter poached australian lobster tail, leeks 49
MARGHERITA san marzano, fior di latte, oregano 29
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 33
SALSICCIA fior di latte, sausage, gorgonzola dolce latte 31
COPPIA san marzano, ricotta, sausage, arugula, prosciutto, grana 33
FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 33

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 25
GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 24
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 31
CALAMARATA braised lamb sugo, mint, pecorino romano 33
PAPPARDELLE hand cut egg pasta, braised wild boar sugo 29
TORTELLI veal filled pasta, baked mushrooms, sage butter, pan roasting jus 33
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, demiglace 34
MAFALDE DI MARE kale infused pasta, scallops, shrimp, calamari, chili 41

meat, poultry, seafood

- *SHRIMP farrotto, truffle creamed spinach, lemon, garlic, yellow pepper crema 39
*BRANZINO mediterranean sea bass, white bean puree, tomato confit, gremolata 43
*SALMON north sea salmon, umbrian lentils, fennel puree, leeks, beet aioli 43
ROASTED HALF CHICKEN tuscan kale, peperonata, sweet garlic crema 39
BRAISED PORK SHANK parmesan risotto, celery hearts, reggiano foam, natural jus 45
*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 71
*NY STEAK 14oz certified black angus ny strip, roasted potatoes and red onions 85
*RIBEYE 14oz prime dry aged rib eye, roasted cauliflower, rapini, red wine reduction 89
*RIB CHOP (for two) 43oz prime rib chop, roasted potatoes, blistered tomatoes, chimichurri, nebbiolo 195

go vegan

- GREEN CHOPPED SALAD carrots, celery root, squash, cucumbers, red onions, avocado, yellow pepper crema 19
VEGANA garganelli pasta, cauliflower, cherry tomatoes, garlic, basil, bread crumbs 25
CAULIFLOWER almonds, bell pepper romesco, cous cous, kale pesto 25

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi
pascal bolduc

serving you

matteo ferdinandi
paulo duran

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