

BRERA

starters

- INSALATA wild arugula salad, fennel, orange, olives, grana, allepo vinaigrette 18
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 19
CHOP SALAD castelfranco, romaine, kale, chickpeas, 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
FRIED BRUSSELS SPROUTS paprika, toasted almonds, lemon juice 14
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 29
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 31
FRITTO MISTO fried calamari & mussels, mushrooms, peppers, calabrian aioli 29
GNOCCO FRITO cured meats, prosciutto di parma, finocchiona, spicy salame, shaved parmigiano 35
BRUSCHETTA ciabatta, roasted eggplant, zucchini, pickled cabbage, grana, goat cheese, cream cheese 21
*HALF DOZEN OYSTERS west coast, fennel mignonette, parsley pesto 30
*POLPO charred octopus, mussels, 'nduja, chickpea puree 33
*TUNA CRUDO seared rare bluefin tuna, sundried tomato-olive tapenade, evoo 26

sides

- SAUTEED BROCCOLINI 14
ROASTED POTATOES 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 28
AMATRICIANA spaghettoni pasta, guanciale, onion crema, shaved grana, fresh basil 32
FETTUCELLE egg pasta, classic beef bolognese, shaved parmigiano 32
PAPPARDELLE hand cut egg pasta, braised wild boar sugo, shave parmigiano 39
TORTELLI veal filled pasta, baked mushrooms, sage butter, pan roasting jus 32
CALAMARATA braised lamb sugo, goat cheese, parsley pesto 33
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, demiglace 34
MUSHROOM RISOTTO mushrooms cream, english peas, fontina, parmigiano 33
MAFALDE DI MARE kale infused pasta, scallops, shrimp, calamari, chili 42

meat, poultry, seafood

- *SHRIMP rapini, artichokes, sundried tomatoes, yellow pepper crema 39
*BRANZINO mediterranean sea bass, white bean puree, tomato confit, gremolata 43
*SALMON north sea salmon, plum tomatoes, olives, capers, saffron crema, gremolata 43
*SEA SCALLOPS caramelized onion puree, almonds, pickled cabbage, crisp pancetta, aged balsamic 43

- VEAL PARMIGIANA spaghettoni pomodoro, mozzarella, parsley, grana padano, microbasil 65
ROASTED HALF CHICKEN tuscan kale, peperonata, sweet garlic crema 36
BRAISED PORK SHANK parmesan risotto, celery hearts, reggiano foam, natural jus 45
*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 71
*RIBEYE 14oz prime dry aged rib eye, roasted cauliflower, rapini, red wine reduction 89
*FILLET 8oz mignon prime, red onions, cherry tomatoes, roasted potatoes, green peppercorn sauce 65
*NY STEAK 14oz certified black angus ny strip, roasted potatoes, red onions 85

go vegan

- GREEN CHOPPED SALAD kale, zucchini, asparagus, cucumbers, red onions, avocado, farro, yellow pepper crema 19
VEGANA housemade garganelli pasta, cauliflower, cherry tomatoes, garlic, basil, bread crumbs 28
CAULIFLOWER almonds, bell pepper romesco, couscous, kale pesto 25

at the stove

angelo auriana
eduardo perez

serving you

matteo ferdinandi
paulo duran

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