

BRERA

starters

- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 18
INSALATA wild arugula salad, fennel, orange, olives, grana, chili vinaigrette 15
CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette 22
SQUASH BLOSSOMS tempura fried, three cheese filled, calabrian aioli 21
MEATBALLS beef & pork, san marzano, mozzarella, grilled bread 17
FRIED BRUSSELS SPROUTS paprika, toasted almonds, lemon juice 14
POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree 31
BRUSCHETTA ciabatta, roasted eggplant, zucchini, pickled cabbage, grana, goat cheese, cream cheese 21
FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy sauce 26
PROSCIUTTO DI PARMA straciatella, arugula, grilled crostini 24
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 28

brunch additions

- WAFFLE 18
pineapple-apple mostarda, whipped cream,
powdered sugar
EGGS BENEDICT 21
olive crostone, poached organic eggs,
capicola, hollandaise sauce
STEAK & EGGS 49
5oz tenderloin, sunny side up
organic eggs, roasted potatoes, romesco

pizza

- wood fired, served as ready
MARGHERITA san marzano, fior di latte, oregano 25
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 29
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 29
COPPIA san marzano, sausage, arugula, ricotta, prosciutto, grana 31
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 28
SALSICCIA fior di latte, sausages, gorgonzola dolcelatte, reggiano 31
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
VEGANA housemade garganelli pasta, cauliflower, onion crema, garlic bread crumbs 24
AMATRICIANA spaghettoni pasta, guanciale, onion crema, shaved grana, fresh basil 29
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 29
PAPPARDELLE parsley infused egg pasta, braised wild boar sugo 29
TORTELLI veal filled pasta, mushrooms, butter, sage, roasting jus 31
CALAMARATA braised lamb sugo, goat cheese, parsley pesto 33
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, demiglace 33
MUSHROOM RISOTTO mushrooms cream, english peas, fontina, parmigiano 30

main courses

- CAULIFLOWER kale pesto, almonds, bell pepper romesco, couscous 25
*SHRIMP rapini, artichokes, sundried tomatoes, yellow pepper crema 39
*SALMON north sea salmon, plum tomatoes, olives, capers, saffron crema, gremolata 41
*BRANZINO mediterranean sea bass, white bean puree, tomato confit, gremolata 41
VEAL PARMIGIANA spaghettoni pomodoro, mozzarella, parsley, grana padano, microbasil 48
ROASTED HALF CHICKEN tuscan kale, peperonata, sweet garlic crema 36
*BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri 51
*LAMB CHOPS fregola, artichokes, cauliflower, parsley, almond-raisin gremolata 65
*NY STEAK 14oz certified black angus ny strip, roasted potatoes and red onions 80

If you want happiness for an hour – take a nap.
If you want happiness for a day – go fishing.
If you want happiness for a year – inherit a fortune.
If you want happiness for a life time – help someone else.

at the stove
angelo auriana
eduardo perez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran