

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
- TOMATO SALAD heirloom tomatoes, cucumbers, ricotta, onion crema red wine vinaigrette 21
- BRUSCHETTA heirloom charred tomatoes, stracciatella, extra virgin olive oil, basil 18
- 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
- PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini 28
- *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
- *HALF DOZEN OYSTERS west coast, fennel mignonette, parsley pesto 30
- *POLPO charred octopus, mussels, 'nduja, chickpea puree 33

sides

- SAUTEED BROCCOLINI 14
- ROASTED POTATOES 14
- EGGPLANT PARMIGIANA 19

pizza wood fired, served as ready

- TARTUFO australia black truffles, reggiano crema, mozzarella, sausage 45
- MARGHERITA san marzano, fior di latte, oregano 25
- DIAVOLINA san marzano, mozzarella, spicy salame, scallions 27
- SALSICCIA fior di latte, sausage, gorgonzola dolce latte 26
- COPPIA san marzano, ricotta, sausage, arugula, prosciutto, grana 28
- FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 31

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 23
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 25
- AMATRICIANA spaghettoni pasta, guanciale, onion crema, shaved grana, fresh basil 28
- FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 29
- PAPPARDELLE hand cut egg pasta, australian winter black truffle, braised wild boar sugo 50
- TORTELLI veal filled pasta, baked mushrooms, sage butter, pan roasting jus 29
- CALAMARATA braised lamb sugo, goat cheese, arugula pesto 28
- RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, demiglace 31
- MUSHROOM RISOTTO mushrooms cream, english peas, fontina, parmigiano 33
- MAFALDE DI MARE saffron infused pasta, mussels, scallops, shrimp, calamari, chili 41

meat, poultry, seafood

- *SHRIMP rapini, artichokes, sundried tomatoes, yellow pepper crema 39
- *BRANZINO mediterranean sea bass, white bean puree, tomato confit, gremolata 39
- *SALMON north sea salmon, spaghetti zucchini, plum tomatoes, olives, capers, gremolata 43
- *SEA SCALLOPS cauliflower puree, crisp pancetta, pickled cabbage, chili oil 45

- VEAL PARMIGIANA spaghettoni pomodoro, mozzarella, parsley, grana padano, basil 65
- ROASTED HALF CHICKEN tuscan kale, corn, pancetta, cherry tomato, cous cous, pan butter sauce 36
- BRAISED PORK SHANK parmesan risotto, celery hearts, reggiano foam, natural jus 45
- *LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 68
- *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

- 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 ariana
eduardo perez

serving you

matteo ferdinandi
paulo duran

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