

BRERA

starters

- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 18
TOMATO SALAD heirloom tomatoes, cucumbers, whipped ricotta, onion crema, red wine vinaigrette 19
INSALATA wild arugula salad, fennel, orange, olives, grana, chili vinaigrette 15
CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette 19
SQUASH BLOSSOMS tempura fried, three cheese filled, calabrian aioli 21
BRUSCHETTA heirloom charred tomatoes, stracciatella, extra virgin olive oil, basil 18
MEATBALLS beef & pork, san marzano, mozzarella, grilled bread 23
POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree 31
FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy sauce 26
PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini 28
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 28

pizza

wood fired, served as ready

- MARGHERITA san marzano, fior di latte, oregano 23
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 25
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 25
COPPIA san marzano, sausage, arugula, ricotta, prosciutto, grana 26
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 24
SALSICCIA fior di latte, sausages, gorgonzola dolcelatte, reggiano 28
FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 29

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 21
GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 23
VEGANA housemade garganelli pasta, cauliflower, onion crema, garlic bread crumbs 26
AMATRICIANA spaghettoni pasta, guanciale, onion crema, shaved grana, fresh basil 27
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 28
CALAMARATA braised lamb sugo, goat cheese, arugula pesto 27
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, demiglace 29
MUSHROOM RISOTTO mushrooms cream, english peas, fontina, parmigiano 29

main courses

- CAULIFLOWER kale pesto, almonds, bell pepper romesco, couscous 25
*SHRIMP spring veggie farrotto, lemon, garlic, yellow pepper crema 39
*SALMON north sea salmon, spaghetti zucchini, plum tomatoes, olives, capers, gremolata 41
*BRANZINO mediterranean sea bass, white bean puree, tomato confit, gremolata 43
VEAL PARMIGIANA spaghettoni pomodoro, mozzarella, parsley, grana padano, microbasil 48
ROASTED HALF CHICKEN tuscan kale, corn, pancetta, cherry tomato, cous cous, pan butter sauce 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