

BRERA

seafood starters

- FRITTO MISTO fried calamari, mussels, mushrooms, peppers, calabrian aioli 33
POLPO charred octopus, mussels, 'nduja, chickpea puree, crostone 36
*PERUVIAN BAY SCALLOPS champagne mignonette, ginger, fresno chili, micro cilantro 19
*BLUE FIN TUNA seared rare, olive tapenade, tarragon aioli 35

more starters

- TOMATO SOUP heirloom tomato soup, herbed ciabatta, caciocavallo, ricotta 18
INSALATA wild arugula salad, rainbow carrots, fennel, orange, pistachio, grana, allepo vinaigrette 18
BRUSCHETTA stracciatella, balsamic fig jam, prosciutto, arugula 21
BURRATA heirloom tomatoes, tomato crema, red onion, basil 26
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 21
CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili dressing 22
TRICOLORE BEETS pistachio pesto, castelrosso fonduta, frisee, ligurian olive oil 19
FRIED BRUSSELS SPROUTS paprika, toasted almonds, lemon juice 23
SQUASH BLOSSOMS tempura fried, three cheese filled, parsley aioli 25
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 23
PROSCIUTTO DI PARMA stracciatella, grilled peaches, aged balsamic, charred crostini 32
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 33

sides

- SAUTEED BROCCOLINI 16
ROASTED POTATOES 16
EGGPLANT PARMIGIANA 19

pizza

wood fired, served as ready

- MARGHERITA san marzano, fior di latte, oregano 25
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 27
SALSICCIA fior di latte, sausage, gorgonzola dolce 29
VINCE mozzarella, mortadella, stracciatella, pistachio, orange zest 25
COPPIA san marzano, ricotta, sausage, arugula, speck, grana 28
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 26
FUNGHI field mushrooms, fior di latte, brussels sprouts 31

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 25
GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella 25
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 25
PAPPARDELLE parsley infused egg pasta, wild boar sugo, extra virgin olive oil 32
LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley 29
TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus 33
MUSHROOM RISOTTO english peas, parmigiano reggiano, mushroom crema, extra virgin olive oil 33
LINGUINI dungeness crab, tarragon lemon crema, salmon roe, chervil 42
PASTA DI MARE saffron infused spugnette, scallops, calamari, shrimp, mussels, crustacean sauce, chili 42

meat, poultry, seafood

- SHRIMP farrotto, cream spinach, yellow pepper crema, confit tomatoes 41
BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata 43
*NORTH SEA SALMON spaghetti zucchini, lemon caper sauce, bell pepper chutney, beet puree aioli 43
BRAISED BEEF CHEEK saffron infused aged aquerello risotto, pan roasting jus 55
ROASTED HALF CHICKEN corn puree, pancetta, kale, pepperonata, parsley 40
CHICKEN PARMIGIANA oregano, mozzarella, parmigiano reggiano, arugula 36
*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 68
VEAL PARMIGIANA spaghettoni pomodoro, mozzarella, parsley, grana padano, basil 65
*NY STEAK 16oz certified black angus ny strip, roasted potatoes, seared zucchini, chimichurri 81
*FILET MIGNON 8oz mignon prime, grilled romaine hearts, roasted potatoes, green peppercorn sauce 65
*RIBEYE 16oz prime dry aged rib eye, roasted cauliflower, broccolini, red wine reduction 84

go vegan

- VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs 25
CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds 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