

# BRERA

## seafood starters

- FRITTO MISTO fried calamari, mussels, mushrooms, peppers, nardello pepper aioli 33  
POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree, crostone 36  
\*PERUVIAN BAY SCALLOPS champagne mignonette, ginger, fresno chili, micro cilantro 19

## more starters

- HEIRLOOM TOMATO SOUP ciabatta cheese sandwich, whipped ricotta, basil 18  
INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, allepo vinaigrette 18  
BRUSCHETTA stracciatella, balsamic fig jam, prosciutto di parma, arugula 21  
HEIRLOOM TOMATOES burrata, onion crema, basil 26  
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini 21  
CHOPPED SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili dressing 22  
WINTER BEETS baby beets, walnut pesto, horseradish crema, frisee, evoo 21  
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  
\*BEEF TARTARE american wagyu beef, ciabatta, anchovies, capers, shallots, lemon aioli 33

## sides

- SAUTEED BROCCOLINI 16  
ROASTED POTATOES 16

## 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 spaghetti, 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 32  
LASAGNA lamb sugo, bechamel sauce, pomodoro, pecorino romano, parsley 29  
TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus 33  
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, veal reduction 33  
MACCHERONCELLI field mushrooms, english peas, mushroom crema, grana, parsley 33  
PASTA DI MARE squid ink calamarata, scallops, calamari, shrimp, mussels, crustacean sauce, chili 42

## meat, poultry, seafood

- SHRIMP farrotto, creamed spinach, nardello pepper crema, confit tomatoes 41  
BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata 43  
\*NORTH SEA SALMON umbrian lentils, lemon caper sauce, spinach, beet aioli 43  
BRAISED BEEF CHEEK aged aquerello risotto, parmesan foam, pan roasting jus 55  
ROASTED HALF CHICKEN garlic crema, pancetta, kale, pepperonata, parsley 40  
CHICKEN PARMIGIANA oregano, mozzarella, parmigiano reggiano, arugula 36  
\*WELSH LAMB CHOPS fregola, artichokes, parsley almond & raisin gremolata 68  
VEAL PARMIGIANA pomodoro, mozzarella, parsley, grana padano, basil 65  
\*NY STEAK 16oz certified black angus ny strip, 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

## vegetarian friendly

- VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs 25  
CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds 25  
EGGPLANT PARMIGIANA pomodoro, bechamel, stracciatella, basil 28

### at the stove

angelo auriana  
eduardo perez

### suggesting your wine

francine diamond-ferdinandi  
pascal bolduc

### serving you

matteo ferdinandi  
rhiannon dye

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