

BRERA

seafood starters

FRITTO MISTO fried calamari, mussels, mushrooms, peppers, nardello pepper aioli

POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree, crostone

*PERUVIAN BAY SCALLOPS champagne mignonette, ginger, fresno chili, micro cilantro

more starters

MINESTRA SOUP cannellini beans, vegetable medley, kale, crostini

INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette

BRUSCHETTA stracciatella, balsamic fig jam, prosciutto di parma, arugula

CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini

BURRATA peperonata, tomato crema, crostini, parsley

CHOPPED SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili dressing

TRICOLORE BEETS baby beets, walnut pesto, horseradish crema, frisee, evoo

FRIED BRUSSELS SPROUTS paprika, toasted almonds, lemon juice

SQUASH BLOSSOMS tempura fried & three cheese filled, parsley aioli

MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread

*BEEF TARTARE american wagyu beef, ciabatta, anchovies, capers, shallots, lemon aioli

sides

SAUTEED BROCCOLINI

ROASTED POTATOES

pizza

wood fired, served as ready

MARGHERITA san marzano, fior di latte, oregano

DIAVOLINA san marzano, mozzarella, spicy salame, scallions

SALSICCIA fior di latte, sausage, gorgonzola dolce

VINCE mozzarella, mortadella, stracciatella, pistachio, orange zest

COPPIA san marzano, ricotta, sausage, arugula, speck, grana

CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini

FUNGHI field mushrooms, fior di latte, brussels sprouts

pasta & risotto

CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano

PAPPARDELLE parsley infused egg pasta, wild boar sugo

LASAGNA lamb sugo, bechamel sauce, pomodoro, pecorino romano, parsley

RISOTTO field mushrooms, english peas, parmigiano reggiano, extra virgin olive oil

TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus

RISOTTO MILANESE saffron infused aged acquerello risotto, bone marrow, veal reduction

LINGUINI dungeness crab, tarragon lemon crema, salmon roe, chervil

PASTA DI MARE squid ink calamata, scallops, calamari, shrimp, mussels, crustacean sauce, chili

meat, poultry, seafood

SHRIMP farro, creamed spinach, nardello pepper crema, confit tomatoes

BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata

*NORTH SEA SALMON umbrian lentils, lemon caper sauce, spinach, beet aioli

SEA SCALLOPS butternut squash, farrotto, pancetta, saffron spuma, aged balsamic

BRAISED BEEF CHEEK aged aquerello risotto, parmigiano reggiano, pan roasting jus

ROASTED HALF CHICKEN garlic crema, pancetta, kale, peperonata, parsley

*WELSH LAMB CHOPS fregola, artichokes, parsley almond & raisin gremolata

CHICKEN PARMIGIANA oregano, mozzarella, parmigiano reggiano, arugula

VEAL PARMIGIANA pomodoro, mozzarella, parsley, grana padano, basil

*NY STEAK 16oz certified black angus ny strip, seared zucchini, chimichurri

*FILET MIGNON 8oz mignon prime, grilled romaine hearts, roasted potatoes, green peppercorn sauce

*RIBEYE 16oz prime dry aged rib eye, roasted cauliflower, broccolini, red wine reduction

vegetarian friendly

VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs

CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds

EGGPLANT PARMIGIANA pomodoro, bechamel, stracciatella, basil

at the stove

angelo auriana

eduardo perez

suggesting your wine

francine diamond-ferdinandi

pascal bolduc

serving you

matteo ferdinandi

rhiannon plumb

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