

BRERA

OSTIA
D'ALTA

starters

- MINESTRA SOUP cannellini beans, vegetable medley, kale, crostini
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini
INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette
CHOPPED SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette
BURRATA peperonata, tomato crema, crostini, parsley
TRICOLORE BEETS baby beets, walnut pesto, horseradish crema, frisee, evoo
SQUASH BLOSSOMS tempura fried & three cheese filled, parsley aioli
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread
POLPO charred octopus, calabrian 'nduja, chickpea puree, crostone
FRITTO MISTO fried calamari, mushrooms, peppers, nardello pepper aioli
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli

pizza wood fired, served as ready

- MARGHERITA san marzano, fior di latte, oregano
DIAVOLINA san marzano, mozzarella, spicy salame, scallions
VINCE mozzarella, mortadella, stracciatella, pistachio, orange zest
COPPIA san marzano, sausage, arugula, ricotta, prosciutto, grana
SALSICCIA fior di latte, sausage, gorgonzola dolce, reggiano
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini
FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper
GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
VEGANA housemade garganelli pasta, cauliflower, onion crema, garlic bread crumbs
CARBONARA spaghettini, organic egg yolk, pecorino romano, guanciale, tricolore cracked pepper
LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano
PAPPARDELLE parsley infused egg pasta, braised wild boar sugo
TORTELLI veal filled pasta, porcini mushrooms, butter, sage, roasting jus
RISOTTO field mushrooms, english peas, parmigiano reggiano, extra virgin olive oil
PASTA DI MARE squid ink calamata, scallops, calamari, shrimp, mussels, crustacean sauce, chili

main courses

- CAULIFLOWER kale pesto, almonds, bell pepper romesco, couscous
EGGPLANT PARMIGIANA pomodoro, bechamel sauce, stracciatella, basil
SHRIMP farro, creamed spinach, nardello pepper crema, confit tomatoes
*NORTH SEA SALMON umbrian lentils, lemon caper sauce, spinach, beet aioli
BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata
VEAL PARMIGIANA pomodoro, mozzarella, parsley, grana padano, basil
CHICKEN PARMIGIANA oregano, mozzarella, parmigiano reggiano, arugula
ROASTED HALF CHICKEN garlic crema, pancetta, kale, peperonata, parsley
*BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, green peppercorn sauce
*WELSH LAMB CHOPS fregola, artichokes, cauliflower, parsley, almond-raisin gremolata
*NY STEAK 16oz bone-in certified black angus ny strip, seared zucchini, chimichurri

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