

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

- CELERY ROOT SOUP black truffles, sage gremolata, reggiano crisp, evoo 18
INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette 18
BRUSCHETTA stracciatella, balsamic fig jam, prosciutto di parma, arugula 21
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini 21
BURRATA peperonata, tomato crema, crostini, parsley 26
CHOPPED SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili dressing 22
TRICOLORE 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 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 32
LASAGNA lamb sugo, bechamel sauce, pomodoro, pecorino romano, parsley 29
RISOTTO field mushrooms, english peas, parmigiano reggiano, extra virgin olive oil 33
TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus 33
RISOTTO MILANESE saffron infused aged acquerello risotto, bone marrow, veal reduction 33
LINGUINI dungeness crab, tarragon lemon crema, salmon roe, chervil 42
PASTA DI MARE squid ink calamata, scallops, calamari, shrimp, mussels, crustacean sauce, chili 42

meat, poultry, seafood

- SHRIMP farro, 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
SEA SCALLOPS butternut squash, farrotto, pancetta, saffron spuma, aged balsamic 46
BRAISED BEEF CHEEK aged acquerello risotto, parmigiano reggiano, pan roasting jus 55
ROASTED HALF CHICKEN garlic crema, pancetta, kale, peperonata, parsley 40
*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 27

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