

BRERA

OSTERIA

starters

- CELERY ROOT SOUP black truffles, sage gremolata, reggiano crisp, evoo 18
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini 19
INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette 16
CHOPPED SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette 20
BURRATA peperonata, tomato crema, crostini, parsley 24
TRICOLORE BEETS baby beets, walnut pesto, horseradish crema, frisee, evoo 18
SQUASH BLOSSOMS tempura fried & three cheese filled, parsley aioli 23
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 21
POLPO charred octopus, calabrian 'nduja, chickpea puree, crostone 33
FRITTO MISTO fried calamari, mushrooms, peppers, nardello pepper aioli 29
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 33

pizza wood fired, served as ready

- MARGHERITA san marzano, fior di latte, oregano 23
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 25
VINCE mozzarella, mortadella, stracciatella, pistachio, orange zest 25
COPPIA san marzano, sausage, arugula, ricotta, prosciutto, grana 27
SALSICCIA fior di latte, sausage, gorgonzola dolce, reggiano 26
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 24
FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 26

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 23
GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella 25
VEGANA housemade garganelli pasta, cauliflower, onion crema, garlic bread crumbs 25
CARBONARA spaghettoni, organic egg yolk, pecorino romano, guanciale, tricolore cracked pepper 29
LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley 29
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 25
PAPPARDELLE parsley infused egg pasta, braised wild boar sugo 29
TORTELLI veal filled pasta, porcini mushrooms, butter, sage, roasting jus 28
RISOTTO field mushrooms, english peas, parmigiano reggiano, extra virgin olive oil 33
PASTA DI MARE squid ink calamata, scallops, calamari, shrimp, mussels, crustacean sauce, chili 42

main courses

- CAULIFLOWER kale pesto, almonds, bell pepper romesco, couscous 25
EGGPLANT PARMIGIANA pomodoro, bechamel sauce, stracciatella, basil 26
SHRIMP farro, creamed spinach, nardello pepper crema, confit tomatoes 41
*NORTH SEA SALMON umbrian lentils, lemon caper sauce, spinach, beet aioli 41
BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata 43
VEAL PARMIGIANA pomodoro, mozzarella, parsley, grana padano, basil 61
ROASTED HALF CHICKEN garlic crema, pancetta, kale, peperonata, parsley 36
*BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, green peppercorn sauce 56
*WELSH LAMB CHOPS fregola, artichokes, cauliflower, parsley, almond-raisin gremolata 69
*NY STEAK 16oz bone-in certified black angus ny strip, seared zucchini, chimichurri 76

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