

BRERA

seafood starters

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

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

*EAST COAST OYSTERS half dozen on the shell, champagne mignonette

*PERUVIAN BAY SCALLOPS preserved lemon sauce, fresno chili, pickled persimmon, micro cilantro

more starters

MINESTRA SOUP cannellini beans, vegetable medley, kale, crostini

BUTTERNUT SQUASH SALAD frisee, endive, stracchino, aged balsamic, toasted pepitas, pomegranate seeds

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

TOMATO BRUSCHETTA stracciatella, grana padano, 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

SQUASH BLOSSOMS tempura fried & three cheese filled, parsley aioli

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

PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini

*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 italian sausage, broccolini, gorgonzola dolce

AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion

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

CAMPO eggplant, spinach, filoncino, parmigiano reggiano

FUNGHI castellosso crema, field mushrooms, brussels sprouts

pasta & risotto

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

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

FETTUCELLE 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

CAPPELLACCI cheese filled ravioli, tomato crema, basil

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, uni butter, salmon roe, chervil

PASTA DI MARE squid ink calamarata, scallops, calamari, shrimp, 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

BRAISED BEEF CHEEK aged acquerello 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