

BRERA

bread service, for the table

CIABATTA AND FOCACCIA baked fresh daily, extra virgin olive oil, calabrian chili butter

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

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

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

SQUASH BLOSSOMS tempura fried & three cheese filled, parsley aioli

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

PROSCIUTTO DI PARMA straciatella, arugula, grilled crostini

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

sides

SAUTEED BROCCOLINI

ROASTED POTATOES

FRIED BRUSSELS

pasta & risotto

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

GNOCCHI potato dumpling, arugula pesto, reggiano cream, straciatella

FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano

TORTELLINI DI FUNGHI fontina sauce, mushrooms, ligurian olive oil

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 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, saffron 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, straciatella, basil

at the stove

angelo auriana

eduardo perez

armando galicia

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