

# BRERA

OSTERIA

## bread service, for the table

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

### 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, chili 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, mussels, calabrian 'nduja, chickpea puree, crostone

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

PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini

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

**pizza** wood fired, served as ready

MARGHERITA san marzano, fior di latte, oregano

REGGIANO fennel sausage, 'nduja, egg yolk, scallions

DIAVOLINA san marzano, mozzarella, spicy salame, scallions

AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion

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

SALSICCIA italian sausage, broccolini, gorgonzola dolce

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

VEGANA housemade garganelli pasta, cauliflower, onion crema, garlic bread crumbs

TORTELLINI DI FUNGHI fontina sauce, mushrooms, ligurian olive oil

CARBONARA spaghettoni, 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, crustacean sauce, chili

### main courses

CAULIFLOWER kale pesto, almonds, bell pepper romesco, couscous

WAFFLE pear mostarda, whipped cream, mixed berries, powdered sugar

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, saffron 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

\*FILETTO AND EGGS 4 oz tenderloin medallion, roasted potatoes, organic sunny side up eggs

\*LAMB CHOPS fregola, artichokes, cauliflower, parsley, almond-raisin gremolata

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

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness