

# BRERA

## bread service, for the table

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

## seafood starters

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

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

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

## more starters

TAGLIERE prosciutto, calabrian salame, gnoccho fritto, finocchiona, reggiano

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

WINTER 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

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

## sides

SAUTEED BROCCOLINI

ROASTED POTATOES

FRIED BRUSSELS

## 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 castelrosso crema, field mushrooms, brussels sprouts

## pasta & risotto

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

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano

LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley

PAPPARDELLE parsley infused egg pasta, wild boar sugo

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, yellow 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 pistachio crusted, fregola, artichokes, 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

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