

BRERA

bread service, for the table

CIABATTA, FOCACCIA & OLIVE SOURDOUGH bread baked fresh daily, extra virgin olive oil, nardello chili butter

seafood starters

*EAST COAST OYSTERS half dozen, champagne mignonette, kale pesto, lemon

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

PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini

FRIED BRUSSELS almonds, paprika, lemon

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

CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini

BUFFALO MOZZARELLA peperonata, tomato crema, crostini, parsley

CHOPPED SALAD castelfranco, romaine, kale, 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

pizza wood fired, served as ready

MARGHERITA san marzano, buffalo bocconcini, oregano

DIAVOLINA san marzano, mozzarella, spicy salame, scallions

SALSICCIA spicy 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, beef cheek sugo, whipped ricotta, parsley

LASAGNA classic beef bolognese, bechamel sauce, pomodoro, parmigiano reggiano

PAPPARDELLE parsley infused egg pasta, wild boar sugo

CAPPELLACCI braised lamb filling, goat cheese, fava beans, asparagus, mint

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 red stone 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 saffron cream, livornese sauce, sauteed spinach

CHICKEN MARSALA field mushrooms, parsley infused potatoes

CHICKEN PICCATA 10oz mary's organic chicken, asparagus, romesco

*WELSH LAMB CHOPS pistachio crusted, fregola, artichokes, raisin gremolata

VEAL PARMIGIANA pomodoro, mozzarella, parsley, grana padano, basil

*NY STEAK certified black angus ny strip, parmesan potato puree, caramelized cipollini, 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 dye

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