

BRERA

seafood starters

*EAST COAST OYSTERS half dozen, champagne mignonette, lemon wedge

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

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

more starters

PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini

BRUSCHETTA black mission fig jam, goat cheese, prosciutto di parma, arugula

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

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

CHOPPED SALAD castelfranco, romaine, kale, ricotta salata, salami, cucumber, fried chickpea, chili dressing

BUFFALO MOZZARELLA peperonata, tomato crema, parmigiano crisp, crostini

BABY BEETS pine nut and pistachio pesto, goat cheese, horseradish cream, extra virgin olive oil

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, fior di latte, oregano

DIAVOLINA san marzano, mozzarella, spicy salame, scallions

SALSICCIA spicy italian sausage, broccolini, gorgonzola dolce

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

VINCE mozzarella, mortadella, pistachio pesto, orange zest

AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion

FUNGHI confit garlic crema, fontina, field mushrooms, spinach

pasta & risotto

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

VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

FETTUCELLE basil infused egg pasta, braised veal sugo, parmigiano reggiano, basil

PAPPARDELLE parsley infused pasta, wild boar sugo, shaved grana padano

LASAGNA classic beef bolognese, bechamel sauce, pomodoro, mozzarella

UBE GNOCCHI rabbit sugo, crispy prosciutto, fried sage, aged balsamic

TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus

RISOTTO field mushrooms, english peas, parmigiano reggiano, truffle butter

RISOTTO MILANESE saffron infused aged acquerello risotto, bone marrow, veal reduction

SAFFRON LINGUINI red crab, sofrito cream sauce, tarragon, basil, salmon caviar, chervil

PASTA DI MARE squid ink calamarata, scallops, calamari, shrimp, crustacean sauce, chili

main courses

CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds

EGGPLANT PARMIGIANA pomodoro, parmigiano reggiano, stracciatella, basil pesto

SHRIMP forbidden rice, confit tomatoes, root vegetables, artichokes, lemon-caper butter sauce

BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata

*NORTH SEA SALMON livornese sauce, sauteed spinach, olive tapenade, gremolata

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

*WELSH LAMB CHOPS pistachio pesto, fregola, tricolore cauliflower, almond-raisin gremolata

*DRY AGED NY STEAK 16 oz prime, herb roasted potatoes, crimini-nebbiolo reduction sauce

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

*FILET MIGNON 8oz mignon prime, parmigiano potato puree, arugula, green peppercorn sauce

*RIB EYE STEAK 16oz prime, black angus, roasted cauliflower, broccolini, red wine reduction

bread service, for the table

CIABATTA, FOCACCIA & OLIVE SOURDOUGH bread baked fresh daily, whipped citrus zest butter, pomegranate reduction

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi

serving you

matteo ferdinandi
rhiannon plumb

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