

# 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

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

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

BUFFALO MOZZARELLA peperonata, tomato crema, parmigiano crisp, crostini

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

BABY BEETS pine nut & pistachio pesto, goat cheese, horseradish cream, beet puree, 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

## pizza wood fired, served as ready

MARGHERITA san marzano, fior di latte, oregano

DIAVOLINA san marzano, mozzarella, spicy salame, scallions

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

VINCE mozzarella, mortadella, pistachio pesto, orange zest

AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion

SALSICCIA spicy italian sausage, broccolini, gorgonzola dolce

FUNGHI confit garlic crema, fontina, field mushrooms, spinach

## pasta & risotto

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

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

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

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

LASAGNA classic beef bolognese, bechamel sauce, pomodoro, mozzarella

PAPPARDELLE braised wild boar sugo, grana padano, parsley

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

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

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

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

## brunch

CARBONARA spaghettini, organic egg yolk, pecorino romano, guanciale, tricolore cracked pepper

WAFFLE berry mostarda, whipped cream, maple syrup, powdered sugar

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

## main courses

CAULIFLOWER kale pesto, almonds, bell pepper romesco, couscous

EGGPLANT PARMIGIANA pomodoro, parmigiano reggiano, stracciatella, basil pesto

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

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

BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, chili oil

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

\*TOP SIRLOIN STEAK grilled romaine, roasted potatoes, chimichurri

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

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

\*RIBEYE 16oz prime, black angus, roasted cauliflower, broccolini, red wine reduction

## bread service, for the table

CIABATTA, FOCACCIA & STREGA baked fresh daily, whipped citrus zest butter, pomegranate reduction

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

### serving you

matteo ferdinandi

rhiannon plumb

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