

BRERA

seafood starters

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

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

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

more starters

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

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

BUFFALO MOZZARELLA prosciutto di parma, arugula, grilled crostinis, aged balsamic

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

BABY BEETS pine nut & 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

pizza

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, tricolore pepper

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

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

FETTUCCELLE basil infused egg pasta, classic beef bolognese, parmigiano reggiano, parsley

PAPPARDELLE parsley infused pasta, lamb sugo, english peas, mint, whipped goat cheese

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

LINGUINI saffron and kale infused pasta, rabbit sugo, crispy prosciutto, fried sage

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

MAFALDE DI MARE kale infused pasta, scallops, shrimp, calamari, mussels, spicy crustacean sauce

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, dijon peppercorn sauce, romesco, roasted potatoes, organic sunny side up eggs

main courses

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

EGGPLANT PARMIGIANA pomodoro, parmigiano reggiano, stracciatella, basil pesto

SHRIMP forbidden rice, peperonata, castelvetro olives, capers, lemon butter sauce

*ORA KING SALMON lemon cream sauce, spring vegetables, blistered tomatoes, gremolata

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

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

*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 bread baked fresh daily, prickly pear butter, pomegranate reduction

mocktail of the month

POMEGRANATE LEMONADE lemon juice, pomegranate, sprite

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

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness.