

BRERA

seafood starters

- SEAFOOD SALAD king crab, maine lobster, gulf shrimp, cucumber, kohlrabi, lemon aioli 31
*PERUVIAN BAY SCALLOPS champagne mignonette, ginger, fresno chili, micro cilantro 19
FRITTO MISTO fried calamari, mussels, mushrooms, peppers, calabrian aioli 29
*POLPO charred octopus, mussels, 'nduja, chickpea puree 33

more starters

- BUTTERNUT SQUASH SOUP butter poached lobster, black truffle gremolata, fried sage 21
INSALATA wild arugula salad, fennel, orange, olives, grana, allepo vinaigrette 18
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 19
CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette 22
BURRATA roasted peppers, eggplant, olives, onion crema, crostone, ligurian olive oil 23
BEET SALAD baby beets, walnut pesto, goat cheese fonduta, frisee, evoo 21
FRIED BRUSSELS SPROUTS paprika, toasted almonds, lemon juice 14
SQUASH BLOSSOMS tempura fried, three cheese filled, parsley aioli 23
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 23
PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini 28
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 33

sides

- SAUTEED BROCCOLINI 14
ROASTED POTATOES 14
EGGPLANT PARMIGIANA 19

pizza wood fired, served as ready

- MARGHERITA san marzano, fior di latte, oregano 25
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 27
SALSICCIA fior di latte, sausage, gorgonzola, dolce latte 26
COPPIA san marzano, ricotta, sausage, arugula, prosciutto, grana 28
FUNGHI field mushrooms, fior di latte, brussels sprouts 31
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 26

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 25
GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 25
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 29
PAPPARDELLE parsley infused egg pasta, wild boar sugo 31
LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley 29
TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus 33
MUSHROOM RISOTTO english peas, parmigiano reggiano, mushroom crema, extra virgin olive oil 33
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, veal reduction 31
PASTA DI MARE saffron infused pasta, scallops, mussels, calamari, chili 43

meat, poultry, seafood

- *SHRIMP forbidden rice, sauteed spinach, confit tomato, champagne cream sauce 41
*BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata 46
*SALMON north sea salmon, ratatouille, calabrian tomato sauce, salsa verde aioli 43
*SEA SCALLOPS red kuri squash puree, crisp pancetta, pickled cabbage, reggiano spuma 45
ROASTED HALF CHICKEN tuscan kale, squash, pancetta, cous cous, lemon butter sauce 39
CHICKEN PARMIGIANA oregano, mozzarella, parmigiano reggiano, arugula 34
*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 68
BRAISED SHORT RIB potato croquette, rainbow carrots, cipollini, gremolata 65
VEAL PARMIGIANA spaghettoni pomodoro, mozzarella, parsley, grana padano, basil 65
*NY STEAK 14oz certified black angus ny strip, roasted potatoes, red onions, herb oil 85
*RIBEYE 14oz prime dry aged rib eye, roasted cauliflower, broccolini, red wine reduction 89
*SURF N' TURF 6oz filet mignon, king crab, roasted potatoes, hollandaise sauce 85

go vegan

- VEGANA housemade garganelli pasta, cauliflower, tomatoes, garlic, basil, breadcrumbs 28
CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds 25

at the stove

angelo ariana
eduardo perez

serving you

matteo ferdinandi
paulo duran

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