

BRERA

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seafood starters

- FRITTO MISTO fried calamari, mussels, mushrooms, peppers, calabrian aioli 33
POLPO charred octopus, mussels, 'nduja, chickpea puree, crostone 36
*PERUVIAN BAY SCALLOPS champagne mignonette, ginger, fresno chili, micro cilantro 20
CHILLED KING CRAB LEG cocktail sauce, dijon mustard aioli 95

more starters

- INSALATA wild arugula salad, rainbow carrots, fennel, orange, pistachio, grana, allepo vinaigrette 19
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 20
CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette 22
BURRATA farro, rutabaga, turnips, white balsamic vinaigrette 23
HEIRLOOM BEETS baby beets, walnut pesto, goat cheese fondua, frisee, evo 21
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 35
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 35

sides

- SAUTEED BROCCOLINI 16
ROASTED POTATOES 16
EGGPLANT PARMIGIANA 20

pizza

- wood fired, served as ready
- MARGHERITA san marzano, fior di latte, oregano 27
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 29
SALSICCIA fior di latte, sausage, gorgonzola dolce 29
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 27
COPPIA san marzano, ricotta, sausage, arugula, speck, grana 29
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 27
FUNGHI field mushrooms, fior di latte, brussels sprouts 31

pasta & risotto

- CACIO E PEPE housemade spaghettini, pecorino, reggiano, black pepper 27
GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 27
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 31
PAPPARDELLE parsley infused egg pasta, wild boar sugo 33
LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley 31
TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus 35
MUSHROOM RISOTTO english peas, parmigiano reggiano, mushroom crema, extra virgin olive oil 33
PASTA DI MARE saffron infused pasta, scallops, mussels, calamari, chili 45

meat, poultry, seafood

- SHRIMP farrotto, cream spinach, yellow pepper crema, confit tomatoes 44
BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata 46
*NORTH SEA SALMON savoy cabbage, saffron crema, candied orange gremolata, beet puree aioli 46
BRAISED BEEF CHEEK saffron infused aged aquerello risotto, pan roasting jus 55
ROASTED HALF CHICKEN tuscan kale, bell peppers, pancetta, cous cous, lemon butter sauce 45
*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 73
VEAL PARMIGIANA spaghetti pomodoro, mozzarella, parsley, grana padano, basil 75
*NY STEAK 16oz certified black angus ny strip, roasted potatoes, red onions, herb oil 85
*FILET MIGNON 10oz mignon prime, red onions, cherry tomatoes, roasted potatoes, green peppercorn sauce 75
*RIBEYE 16oz prime dry aged rib eye, roasted cauliflower, broccolini, red wine reduction 91
*BONE-IN PRIME 44 OZ RIBEYE STEAK roasted potatoes, broccolini, cauliflower, trio of sauces 195

go vegan

- VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs 31
CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds 29

at the stove
angelo auriana
eduardo perez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran