

BRERA

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seafood starters

*SHELLFISH TOWER king crab, maine lobster, gulf shrimp, kusshi oysters, mussels, cocktail sauce, fennel mignonette, lemon aioli, drawn butter 175

FRITTO MISTO fried calamari, mussels, mushrooms, peppers, calabrian aioli 29

POLPO charred octopus, mussels, 'nduja, chickpea puree, crostone 33

more starters

CELERY ROOT SOUP butter poached lobster, winter black truffle gremolata, fried leeks 21

BRUSCHETTA roasted vegetables, ciabatta bread, roasted eggplant, garlic confit, marinated tomatoes 21

CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 19

CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette 22

BURRATA farro, rutabaga, turnips, white balsamic vinaigrette 21

WINTER BEETS baby beets, walnut pesto, goat cheese fondua, frisee, evoo 21

FRIED BRUSSELS SPROUTS paprika, toasted almonds, lemon juice 23

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 32

*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 33

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 29

VINCE mozzarella, mortadella, burrata, pistachio, orange zest 25

COPPIA san marzano, ricotta, sausage, arugula, proscuitto, grana 29

CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 26

FUNGHI field mushrooms, fior di latte, brussels sprouts 31

pasta & risotto

CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 25

GNOCHI 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, winter black truffles 53

LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley 29

RAVIOLI cheese filled pasta, tomato crema, castelrosso fondua, basil pesto 28

TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus 33

MUSHROOM RISOTTO english peas, parmigiano reggiano, mushroom crema, extra virgin olive oil 31

PASTA DI MARE saffron infused pasta, scallops, mussels, calamari, chili 43

meat, poultry, seafood

SHRIMP farrotto, cream spinach, yellow pepper crema, confit tomatoes 41

BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata 46

*NORTH SEA SALMON savoy cabbage, saffron crema, candied orange gremolata, squid ink aioli 45

SEA SCALLOPS cauliflower puree, crisp pancetta, pickled cabbage, reggiano spuma 45

BRAISED VEAL OSSO BUZO saffron infused aged aquerello risotto, pan roasting jus 58

ROASTED HALF CHICKEN tuscan kale, bell peppers, pancetta, cous cous, lemon butter sauce 39

*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 68

VEAL PARMIGIANA spaghetti pomodoro, mozzarella, parsley, grana padano, basil 65

*NY STEAK 16oz certified black angus ny strip, roasted potatoes, red onions, herb oil 85

*FILET 8oz mignon prime, red onions, cherry tomatoes, roasted potatoes, green peppercorn sauce 65

*RIBEYE 16oz prime dry aged rib eye, roasted cauliflower, broccolini, red wine reduction 89

go vegan

VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs 28

CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds 25

at the stove

angelo auriana

eduardo perez

serving you

matteo ferdinandi

paulo duran