

# BRERA

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## starters

- AUTUNNALE shaved brussels sprouts, tuscan kale, pomegranate, beets, crisp red quinoa 16  
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 16  
CHOPPED butternut squash, celery root, chili oil, quinoa, farro, tuscan kale, hazelnuts 19  
MEATBALLS beef & pork, san marzano, mozzarella, grilled bread 19  
CAULIFLOWER kale pesto, turmeric endive, fresno chili, fregula 21  
\*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 22  
FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy sauce 22  
POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree 24

## brunch additions

- STEAK & EGGS 46  
5oz eye of the rib eye, sunny side up  
organic eggs, roasted potatoes, romesco  
EGG BENEDICT 22  
olive crostone, poached organic eggs,  
capicolla, hollandaise sauce  
WAFFLE 16  
squash mostarda, whipped cream,  
powdered sugar

## pizza

- MARGHERITA san marzano, fior di latte, oregano 20  
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 21  
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 22  
COPPIA san marzano, sausage, arugula, ricotta, prosciutto, grana 24  
SALSICCIA fior di latte, sausage, gorgonzola dolce, reggiano 24

## pasta & risotto

- AMATRICIANA bucatini pasta, guanciale, onions, shaved grana, basil 23  
CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 21  
GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 22  
VEGANA garganelli, aglio e olio, cauliflower, onion crema, garlic bread crumbs 23  
PAPPARDELLE parsley infused egg pasta, braised wild boar sugo 26  
TORTELLI braised veal filled pasta, mushrooms, butter, thyme, roasting jus 28  
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, roasting jus 30

## seafood, meat & poultry

- EGGPLANT roasted tomatoes, eggplant puree, harissa, tuscan kale, basil 26  
\*SHRIMP garlic spinach, confit tomatoes, yellow pepper crema 35  
\*SALMON purple cauliflower puree, brussels sprouts, lemon butter, capers, almonds 37  
\*BRANZINO mediterranean sea bass, white bean puree, gremolata 38  
\*SEA SCALLOPS celeriac puree, roasted tomatoes, demi-glace 39  
\*ROASTED HALF CHICKEN tuscan kale, fine herbs, garlic, pan jus 31  
\*BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri 51  
\*LAMB CHOPS fregola, artichokes, cauliflower, parsley, almond-raisin gremolata 61

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  
pascal bolduc

### servng you

matteo ferdinandi  
riccardo santamaria

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

## desserts & more

### dolce

PUMPKIN CHEESECAKE graham cracker crust, chocolate sauce, caramel, whipped cream 12  
PISTACHIO CREME BRULEE whipped cream, candied pistachio 15  
TIRAMISU espresso-soaked cake, mascarpone, caramel, chocolate sauce 15  
PANNA COTTA mango sauce, pineapple compote, fresh mint 14  
CROSTATA pear filling, fresh fruit, vanilla gelato 15  
AFFOGATO danesi espresso, choice of gelato 12

### please choose two flavors

HOUSE MADE GELATO

vanilla, pistachio, caramel, chocolate 10

HOUSE MADE SORBET

strawberry, peach, raspberry 10

### dessert cocktail

ESPRESSO MARTINI kahlua, vodka, baileys, espresso 15

### caffé

ESPRESSO 6

DOPPIO ESPRESSO 7

MACCHIATO 6

LATTE 7

CAPPUCCINO 7

AMERICANO 6

### grappa

POLI DI SASSICAIA, toscana 35

POGGIO ALLE MURA BRUNELLO, toscana 18

### amaro

AVERNA sicilia 12

BRAULIO lombardia 12

CIOCIARO roma, lazio 12

FERNET BRANCA milano, lombardia 12

MONTENEGRO bologna, emilia romagna 12

NONINO QUINTESSENTIAL friuli 18

### dessert wine

PASSITO DI PANTELLERIA donnafugata "ben rye", sicilia, italy 2016 15