

# UNDER ONE ROOF RESTAURANT EXPERIENCES

In these extraordinary times, we bring you the dishes of our three kitchens in one place. We have made available The Factory Kitchen, Brera Ristorante and sixth+mill pizzeria in one location, so you can still enjoy our food at home.



## EXPERIENCE

### anguria

tomato, watermelon salad, cucumber, mint

### pappardelle

braised goose sugo

### agnello

lamb chops, fava puree, roasted eggplant, tomatoes

### éclair

choux dough, mango cream, chocolate sauce

### bread

housemade ciabatta, apulian olive oil

**\$49/person**

prepaid order

suggested wine pairing:

Nebbiolo Langhe, Produttori Del Barbaresco

\$40



## EXPERIENCE

### peperu

sweet&spicy peppers, soft cheese stuffed, arugula, grana

### braised chicken ravioli

peppers, mushrooms, tomatoes

### porchetta

pork belly, celery, carrots, onions

### cannoli

ricotta, orange marmalade, pistachios

### bread

housemade ciabatta, apulian olive oil

**\$49/person**

prepaid order

suggested wine pairing:

Sangiovese, Poliziano Vino Nobile Di Montepulciano

\$45

Thursday-Saturday

[www.exploretock.com/sixthmillbrera](http://www.exploretock.com/sixthmillbrera)

Find us on Delivery from:

DoorDash, Caviar. Postmates, UberEats, GrubHub on sixth+mill pizzeria's page



## EXPERIENCE

### summer zucchini salad

corn, green beans, basil-chile dressing

### cacio pepe

spaghettoni, pecorino, cracked peppercorns

### luganega

grilled rope sausage, cannellini beans

### tiramisu

espresso soaked cake, mascarpone

### bread

housemade ciabatta, apulian olive oil

**\$39/person**

prepaid order

suggested wine pairing:

Nero D'avola, Donnafugata, "Sedara", Sicilia

\$23

# A La Carte

## From our pantry

FRESH PASTA \$4 / 5oz serving

Spaghetti  
Pappardelle

PASTA SAUCE

San Marzano Tomato \$8/pint  
Amatriciana \$10/pint  
Arugula Pesto \$9/8oz

CHEESES:

Mozzarella \$6/ball  
Parmigiano Reggiano 24month (grated) \$8/8oz  
Pecorino Romano (grated) \$7/8oz  
Ricotta Salata \$5/8oz

MISCELANEOUS:

Hot Calabrian whole cherry peppers \$4  
House Champagne salad dressing \$4/8oz  
House Ceasar salad dressing \$5/8oz



**PIZZA RED:**

**\$15**

**Margherita**  
fior di latte + apulian evoo + oregano

**Diavolina**  
mozzarella + spicy salame + scallions

**Coppia**  
tomato + ricotta + fennel sausage + speck + arugula

**PIZZA WHITE:**

**\$15**

**Campo**  
rapini + eggplant + zucchini + peppers + mushroom

**Vince**  
mozzarella + burrata + mortadella + pistachio

**4 formaggi**  
fior di latte + scamorza + gorgonzola + pecorino

**Olive** \$6  
mixed olives

**Peperù** \$9  
cheese stuffed sweet&spicy peppers

**Eggplant Parmigiana** \$14  
eggplant, tomato sauce, mozzarella

**Polpette** \$16  
beef&pork meatballs, tomato sauce

**Tagliere** \$24  
3 meat + 3 cheese board, bread

**Cavolfiore** \$14  
roasted cauliflower, couscous,  
almond&raisin gremolata

**Cacio e Pepe** \$16  
spaghetti, pecorino, three peppercorns

**Pasta Amatriciana** \$16  
tomato, onion, garlic

**Chicken Parmigiana** \$18  
chicken breast, mozzarella, tomato sauce

**Tiramisù** \$9  
espresso-soaked cake, mascarpone

**Cannoli** \$10  
ricotta, cannoli shells, orange, pistachio

## From our bar

**SIGNATURE COCKTAILS**

12 oz mason jar, serves 3-4 people

**That Thyme in Pearis** \$22  
refreshing and fruity vodka based

**Yola Rosa** \$22  
yola mezcal negroni, lo-fi amaro&vermouth

**Clementine Saved Me Twice** \$22  
astral pacific gin, combier, lemon, lillet blanc

**Le Moko** \$22  
barrel aged brandy, vermouth, amaro

**BEER BOTTLES \$4**

**Scrimshaw**  
north coast, pilsner, california 4.5%

**Allagash White**  
belgian-style wheat, maine 5.1%

**Wrought Iron IPA**  
abita, ipa, louisiana 6.9%

**Porreti 6 luppoli**  
poretti, bock rossa, italy 7%

SELECT WINE ALSO AVAILABLE