

BRERA



starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, chile-olive aioli 10
TOMATO SALAD watermelon, cucumber, mint 15
TRICOLORE three bitter greens, sundried tomato, ricotta salata 14
IMPORTED BURRATA summer squash, green&yellow beans, favas 15
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 16
SALMON CRUDO radish, corn, capers, squid ink 16
CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 22
MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 16
GRILLED OCTOPUS mussels, fava bean "macco", semolina bread 22
DONZELLE fried tuscan-style dough, prosciutto di parma, lardo, lonzino, castelmagno fonduta 22

warm breads

- SEMOLINA
ricotta mousse, bell pepper essence 5

pasta & risotto

- PAPPARDELLE bolognese sauce 22
RICOTTA CAPUNSEI summer black truffle sauce 28
AMATRICIANA extruded spaghetti, tomato sauce, onions, guanciale, romano 18
GNOCCHI spinach-infused potato dumplings, castelmagno fonduta, arugula pesto 21
RAVIOLI braised beef ravioli, butter, roasting jus 24
PISAREI traditional bread dumplings, pork&mushroom sugo 24
RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 27
RISOTTO DI MARE local squid, langoustine tails, roasted eggplant cherry tomatoes 25

seafood, meat & poultry

- BIG GLORY BAY SALMON wilted escarole, summer squash, romesco 35
PINK SNAPPER cannellini bean puree, gremolata 34
BRAISED PORK SHANK smashed roasted potatoes 29
GRILLED LAMB CHOPS charred cauliflower, couscous, almond-raisin gremolata 38
NY STEAK flannery dry-aged steak, potatoes, onion, salsa cren 4 per oz (minimum 10oz)
RIBEYE flannery dry-aged steak, rapini, roasted tomatoes 5 per oz (minimum 10oz)

pizza

- MARGHERITA san marzano, fior di latte, oregano 17
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 19
COPPIA san marzano, fennel sausage, ricotta, speck, arugula, grana 19
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 18
VINCE mozzarella, mortadella, buratta, pistachio, orange zest 21

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.

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

cocktails

SATIN SHEETS SPRITZ prosecco, lemon, applejack brandy, red wine syrup 14
IT'S THE MARTINI...OF THE SEASONS haku vodka, peppercorn syrup, lillet blanc, kumquat 16
CLEMANTINE SAVED ME TWICE astral pacific gin, orange liqueur, lemon, lillet blanc 15
STASCHISC mezcal, fresno chili, aperol, lime, rhubarb bitters, basil 15
THAT THYME IN PEARIS pear vodka, green chartreuse, elderflower, lemon, thyme 15
CLASSIC MARGARITA sesion tequila, cointreau, lime, agave 15
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, averna, walnut&angostura bitters 15

beer

STEIGL grapefruit radler, austria 2% abv 10
ALLAGASH WHITE belgian-style wheat, maine 5.1% abv 11
WROUGHT IRON ipa, louisiana 6.9% abv 10
OLD RASPUTIN russian imperial stout, california 9.0% abv 11

wine

SPARKLING

PROSECCO drusian, "brut", valdobbiadene, veneto, italy nv 13/52
MOSCATO D'ASTI saracco, piemonte, italy 2019 (350 ml) 13/28

WHITE

GAVI broglia, "la meirana", piemonte, italy 2018 16/64
CHARDONNAY coppo, "costebianche," piemonte, italy 11/44
FALANGHINA pentri, "flora" campanula, 2015 16/64
SAUVIGNON venica&venica, "ronco del cero", collio, friuli 2018 17/68
VERMENTINO DI LIGURIA terre bianche, liguria, italy 2015 16/64

ROSE

NEBBIOLO BLEND g.d. vajra, "rosa bella", piemonte, italy 2018 15/60

RED

PINOT NOIR failla, sonoma coast, california, usa 2018 20/80
BARBERA D'ASTI vietti, "tre vigne", piemonte, italy 2017 14/56
NERO D'AVOLA BLEND gulfi, "cerasuolo di vittoria", sicilia, italy 2017 15/60
VALPOLICELLA brigaldera, veneto 2018 15/60
BAROLO fenocchio, piemonte, italy 2015 25/100

CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI

