BRERA ristorante

starters

ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 15

COLD TOMATO SOUP heirloom tomatoes, red bell peppers, watermelon 14

GREEN SALAD boston lettuce, snap peas, fava beans, basil dressing 14

TRICOLORE three bitter greens, sundried tomato, ricotta salata 14

HEIRLOOM TOMATO red plum, cucumber, mizuna greens, tomato coulis 16

CAESAR romaine hearts, anchovies, capers, reggiano 16

*SHRIMP SALAD spinach, quinoa, farro, garbanzo beans, turmeric dressing 18

BURRATA "piel de sapo" melon, speck, pea shoots 20

*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 22

FRIED CALAMARI spicy tomato sauce 15

pizza

MARGHERITA san marzano, fior di latte, oregano 20

BUFALINA san marzano, buffalo mozzarella, basil oil 26

DIAVOLINA san marzano, mozzarella, spicy salame, scallions 22

COPPIA san marzano, fennel sausage, ricotta, speck, arugula, grana 24

CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 22

FUNGHI E COTTO smoked mozzarella, chanterelle mushrooms, ham, kale pesto 24

pasta & risotto

TAGLIATELLE beef bolognese sauce 24

PAPPARDELLE wild boar sugo, cavoletti 26

VEGANA extruded short pasta, cauliflower 'bolognese' 20

CACIO E PEPE spaghettoni, pecorino, black pepper 22

PISAREI bread gnocchetti, lamb shank sugo, pecorino il fiorino 30

SPINACH POTATO GNOCCHI castelmagno fonduta, tuscan kale pesto 24

AMATRICIANA extruded spaghetti, tomato sauce, onions, guanciale, romano 20

SPAGHETTI MARE octopus, mussels, n'duja, tomato sauce 28

RISOTTO PORCINI fresh shaved porcini mushrooms, pecorino toscano 40

seafood, meat

*SNAPPER cannellini bean puree, gremolata 37

MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 20

*SIRLOIN STEAK green salad, balsamic 32

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

cocktails

ISABEL prosecco, frisco immature brandy, amaro angeleno, montenegro, lemon 14

LL COOL JOSE vodka, italian rosé wine, meletti, peach, lemon, honey 14

SPRING SPRUNG denizen rum, apricot liqueur, grapefruit, lime, dill, angostura vallet, soda 15

STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16

BITTER ME UP martin miller gin, st agrestis inferno amaro, greenbar grand poppy, dolin rouge 15

MAESTRO 1971 whistlepig piggyback rye, yola mezcal, spiced maple syrup, brera cacao bitters 18

GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, walnut & angostura bitters 16

beer

NORTHCOAST SCRIMSHAW pilsner, california 4.7% 10

BIRRA DOLOMITI pilsner, italy 4.9% 11

ALLAGASH WHITE belgian-style wheat ale, maine 5.1% 11

MENABREA amber lager, italy 5.0% 11

BIRRA DELL'EREMO FUOCO belgian-style tripel, italy 8.5% (16.9oz) 15

UINTA HOP NOSH ipa, utah 7.3% 11

OLD RASPUTIN russian imperial stout, california 9.0% 11

wine

SPARKLING

PROSECCO loredian gasparini, asolo superiore "brut", docg, veneto, italy nv 14/56

CHAMPAGNE colette, brut, "ay", france nv 25/100

ROSE FRANCIACORTA cantadi costaldi, lombardia, italy nv 18/72

MOSCATO D'ASTI saracco, piemonte, italy 2020 14/28 (375ml)

WHITE

SOAVE brigaldara, veneto, italy 2019 15/60

GAVI DI GAVI la mesma, "black label", piemonte, italy 2017 17/68

PIGATO terre bianchi, liguria, italy 2017 16/64

SAUVIGNON jermann, venezia giulia, italy 2016 17/68

GEWURZTRAMINER castelfeder, "von lehm", alto adige, italy 2015 15/60

ROSE

ROSE peyrassol, "reserve des templiers", cotes de provence, france 2019 15/60

RED

GRENACHE/CARIGNAN BLEND foradori, "unlitro", ampeleia, toscana, italy 2019 (1000 ml) 14/72

PINOT NOIR failla, sonoma coast, california 2019 22/88

BARBERA D'ASTI vietti, "tre vigne", piemonte, italy 2019 15/60

CHIANTI CLASSICO felsina, "berardenga", toscana, italy 2019 19/76

TEMPRANILLO seniorio de pecina, crianza, rioja, spain 2015 16/64

BAROLO giacomo fenocchio, piemonte, italy 2016 25/100

CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI