



starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 15
GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 14
BRUSSEL SPROUT SALAD beets, pancetta, sunflower seeds 16
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 16
BURRATINA imported burrata, roasted squash, shaved heirloom baby carrots, pea shoots 18
*BEEF TARTARE brera-style american-wagyu tartare, mayo, anchovy, caper, shallot 25
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, micro celery 25
MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 20
DONZELLE fried tuscan-style dough, prosciutto, coppa, felino salame, reggiano fonduta 26
*HAMACHI japanese amberjack tartare, salmon roe, squid ink 22
CHEESE TRIO gorgonzola dolce, ubriaco, pecorino grotta, mixed pickles, housemade sourdough bread toast 22
BONE MARROW roasted 5" beef bone marrow, braised snails, chanterelle mushrooms, reggiano fonduta 22
GRILLED POLPO charred mediterranean octopus, mussels, garbanzos, ceci puree, n'duja 25

housemade bread (10 minutes)

- WHOLE WHEAT butter, anchovy 9
SEMOLINA bell pepper essence, whipped ricotta 9

pizza

- MARGHERITA san marzano, fior di latte, oregano 20
PROSCIUTTO san marzano, burrata, arugula, parma prosciutto 28
BUFALINA san marzano, buffalo mozzarella, basil oil 26
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 24
COPPIA san marzano, fennel sausage, ricotta, speck, arugula 25
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushrooms 23
FUNGHI E COTTO smoked mozzarella, mushrooms, ham, kale pesto 25
TARTUFO fonduta, yellowfoot mushrooms, shaved black truffles 42

white truffles are here! (7 grams italian tuber magnatum pico on your selection)

- CAPUNSEI hand-formed large ricotta dumplings, white truffle butter, shaved white truffle 185
TAGLIOLINI piedmont-style tajarin, soft poached egg yolk, truffle sauce, shaved white truffle 185
RISOTTO riseria merlano "carnaroli" rice, 24 months "vacche rosse" reggiano, shaved white truffle 195

pasta & risotto

- TAGLIATELLE brera's secret beef bolognese sauce 26
RICOTTA CAPUNSEI truffle sauce, shaved black autumn truffle 39
RAVIOLI braised beef filled egg pasta, butter, pan roasting jus 28
PISAREI hand-rolled bread gnocchetti, pulled lamb shank sugo, pecorino toscano 28
GNOCCHI spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 24
CASARECCE extruded short pasta, duckling & mushroom ragu, shaved ricotta salata 34
PAPPARDELLE wide-cut egg pasta, wild boar "norcina" sugo, shaved black autumn truffle 45
AMATRICIANA extruded bucatini, san marzano tomato, onions, guanciale, romano 25
RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 34

seafood & meat

- *PINK SNAPPER pan seared fillet, imported farro, chorizo, kabocha squash, calabrian chile 38
*SWORDFISH grilled, sunchoke puree, escarole 39
BRAISED PORK SHANK smashed new potatoes, pea shoots, natural jus reduction 40
BEEF CHEEK nebbiolo-braised, umbrian lentils, spinach 40
*LAMB CHOPS almond wood grilled, charred cauliflower, israeli couscous, almond-raisin citrus gremolata 49
*NY STEAK almond wood grilled, 14 day dry-aged flannery beef, brussel sprout leaves, potatoes 5.25 per oz (minimum 12 oz)
*RIBEYE STEAK almond wood grilled 14 day dry-aged flannery beef, yellow wax beans, charred onion 6.25 per oz (minimum 12 oz)
*28 DAY DRY AGED RIBEYE STEAK almond wood grilled, flannery beef, rapini, roasted peppers 7.25 per oz (minimum 12 oz)

cocktails

ISABEL prosecco, frisco immature brandy, amaro angeleno, montenegro, lemon 14
UNICORN NEBULA roku gin, malfy limone gin, violette, blue pea flower, mint, sour syrup 16
BANDITA ROSITA corralejo reposado tequila, sweet&dry vermouth, lemon, house grenadine, fennel bitters 16
LA CURA yola mezcal, high west american prairie bourbon, lime, ginger, spiced maple, firewater 17
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16
IT TAKES TWO TO TIKI (double) house rum blend, passionfruit, aperol, pineapple, orange, lime, cinnamon honey, bitters 28

MAGIC CAMP porcini mushroom infused rye, cynar, demerara, apple bitters 16
BOOGIE SHOES star keeper gin, bordiga bianco vermouth, gran classico bitter 16
SARTO CRISTOFORO cio chiaro amaro, fred jerbis vermouth, whistlepig piggyback rye, lemon, orange bitters 16
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, walnut & angostura bitters 17
RE DELL'EST hibiki harmony japanese whiskey, bigallet amaro, ume bitters, demarera 35

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
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 michel jacquot, brut, aube, 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 bianche, liguria, italy 2017 16/64
SAUVIGNON venica & venica, "ronco del cero", collio, friuli, italy 2020 17/68
GEWURZTRAMINER castelfeder, "von lehm", alto adige, italy 2015 15/60

ROSE

ROSE BLEND costaripa, "rosamara", lombardia, italy 2019 15/60

RED

PINOT NOIR the hilt, santa rita hills, california 2017 22/88
BARBERA D'ALBA de forville, piemonte, italy 2019 15/60
CHIANTI CLASSICO isole e olena, toscana, italy 2018 20/80
TEMPRANILLO la pecina, crianza, rioja, spain 2015 16/64
BAROLO giacomo fenocchio, piemonte, italy 2016 25/100

