



starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 15
- CELERIAC SOUP blended roasted celery root & vegetables, thyme, fried onions 14
- GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 14
- TRICOLORE three bitter greens, sundried tomato, ricotta salata 14
- BURRATINA imported burrata, roasted squash, shaved heirloom baby carrots, pea shoots 18
- BRUSSEL SPROUT SALAD beets, pancetta, sunflower seeds 16
- CAESAR romaine hearts, anchovies, capers, reggiano 16
- *SHRIMP SALAD spinach, quinoa, farro, garbanzo beans, turmeric dressing 18
- *CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 25
- DONZELLE fried tuscan-style dough, prosciutto, coppa, salame felino, reggiano fonduta 26
- PORCINI shaved porcini mushrooms, ligurian oil, hazelnuts, watercress 30
- *HAMACHI japanese amberjack tartare, salmon roe, squid ink 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 brera's secret beef bolognese sauce 24
- PAPPARDELLE wild boar sugo, cavoletti 26
- CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 22
- CASARECCE short curly pasta, mixed italian mushroom ragu, pecorino 30
- GNOCCHI spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 24
- AMATRICIANA extruded short pasta, tomato sauce, onions, guanciale, romano 24
- FALL SPAGHETTI kabocha squash, sausage, brown butter, sage 24
- RISOTTO FUNGHI chanterelle & yellowfoot mushrooms, moliterno al tartufo 36

seafood, meat

- *SNAPPER brussel leaves, sunchoke puree, calabrian chile 37
- MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 20
- *SIRLOIN STEAK green salad, balsamic 36

cocktails

- ISABEL prosecco, frisco immature brandy, amaro angeleno, montenegro, lemon 14
- BANDITA ROSITA corralejo reposado, lo-fi sweet vermouth, dolin 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 infused honey 28
- BOOGIE SHOES star keeper gin, bordiga bianco vermouth, gran classico bitter 16
- MAGIC CAMP porcini mushroom infused rye, cynar, demerara, apple bitters 17
- GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, walnut & angostura bitters 17

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 gremillet, brut, 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 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

CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI

