

## 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, pistachios 16  
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 16  
BURRATINA imported burrata, roasted squash, shaved heirloom baby carrots, pea shoots 18  
\*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, micro celery 25  
MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 20  
\*HAMACHI japanese amberjack tartare, salmon roe, squid ink 22  
DONZELLE fried tuscan-style dough, prosciutto, coppa, wild boar salame, reggiano fonduta 26  
CHEESE TRIO brillat savarin, raschera, salva cremasco, mixed pickles, housemade sourdough bread toast 22  
GRILLED POLPO charred mediterranean octopus, mussels, garbanzos, ceci puree, n'duja 25



## housemade bread (10 minutes)

- WHOLE WHEAT butter, anchovy 10  
SEMOLINA bell pepper essence, whipped ricotta 10

## 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 25  
COPPIA san marzano, fennel sausage, ricotta, speck, arugula 26  
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushrooms 24  
ZUCCA E FUNGHI squash, smoked mozzarella, wild mushrooms 26

## pasta & risotto

- RAVIOLI braised beef filled egg pasta, butter, pan roasting jus 28  
TAGLIATELLE brera's secret beef bolognese sauce 26  
RICOTTA CAPUNSEI truffle sauce, shaved black truffle 45  
CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 24  
PISAREI hand-rolled bread gnocchetti, pulled lamb shank sugo, pecorino toscano 28  
GNOCCHI spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25  
PAPPARDELLE wide-cut egg pasta, wild boar "norcina" sugo, shaved black truffle 49  
AMATRICIANA extruded bucatini, san marzano tomato, onions, guanciale, romano 26  
RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 36

## seafood & meat

- \*SEA ROBIN pan seared fillet, imported farro, chorizo, kabocha squash, calabrian chile 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, string beans, charred onion 6.5 per oz (minimum 12 oz)  
\*28 DAY DRY AGED RIBEYE STEAK almond wood grilled, flannery beef, rapini, heirloom baby carrots 7.5 per oz (minimum 12 oz)

## cocktails

MISTELTOE prosecco, frisco immature brandy, amaro angeleno, amaro dilei, spiced grenadine, lemon 14  
LA CURA high west american prairie bourbon, yola mezcal, lime, ginger, spiced maple, firewater 17  
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16  
TIKI NOG diplomatico esclusivo, lost spirits jamaican, demerara, milk, chocolate bitters, angostura 16  
  
VERY SUPERSTITIOUS corralejo reposado, amaro lucano, china china, elder flower liqueur 17  
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, walnut & angostura bitters 17  
HANDSOME DEVIL whistlepig piggyback rye, st agrestis amaro, green chartreuse 19  
THE BARON (*served hot*) blended scotch, cinnamon honey, orange bitters, lemon 14  
VIN BRULEE (*served hot*) traditional spiced red wine 14

## 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 "FIERA" ipa, italy 6.5% (500ml) 15  
UINTA HOP NOSH ipa, utah 7.3% 11  
BIRRA DELL'EREMO "FUOCO" abbey-style tripel, italy 8.5% (500ml) 15  
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 2020 15/60  
GAVI DI GAVI la mesma, "etiquette jaune", piemonte, italy 2020 16/64  
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 2018 22/88  
BARBERA D'ASTI vietti, "tre vigne", piemonte, italy 2019 15/60  
CHIANTI CLASSICO felsina, "berardenga", toscana, italy 2019 20/80  
CORVINA BLEND allegrini, "la grola", veneto, italy 2017 16/64  
GRENACHE BLEND alvaro palacios, "camins del priorat", spain 2020 20/80  
BAROLO giacomo fenocchio, piemonte, italy 2016 25/100

