



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, pistachio 16
CAESAR romaine hearts, anchovies, capers, reggiano 16
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 25
DONZELLE fried tuscan-style dough, prosciutto, coppa, salame felino, reggiano fonduta 26
*HAMACHI japanese amberjack tartare, salmon roe, squid ink 22

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
PROSCIUTTO san marzano, burrata, arugula, parma prosciutto 28

pasta & risotto

- TAGLIATELLE brera's secret beef bolognese sauce 24
PAPPARDELLE wild boar sugo, cavoletti 26
TAGLIOLINI shrimp, octopus, mussels, cherry tomatoes, lobster sauce 32
CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 22
TORCHIETTI extruded curly short pasta, braised beef cheek, radicchio, gorgonzola 28
GNOCCHI spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 24
AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 24
RICOTTA CAPUNSEI truffle sauce, shaved black truffle 45
RISOTTO FUNGHI yellow feet mushrooms, pecorino moliterno al tartufo 34

seafood, meat

- *SEA ROBIN cherry tomatoes, capers, taggia olives, rapini 39
MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 20
*SIRLOIN STEAK green salad, balsamic 36

cocktails

MISTELTOE prosecco, frisco immature brandy, amaro angeleno, amaro dilei, spiced grenadine, lemon 14
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
TIKI NOG diplomatico esclusivo, lost spirits jamaican, demerara, milk, chocolate bitters, angostura 16

FLEECE NAVIDAD corralejo reposado, amaro lucano, china china, elder flower liqueur 17
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, walnut & angostura bitters 17
NAUGHTY LIST whistlepig piggyback rye, st agrestis amaro, green chartreuse 19

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% (500) 15
OLD RASPUTIN russian imperial stout, california 9.0% 11

wine

SPARKLING

CHARDONNAY BRUT ferrari, trento, alto adige, italy nv (magnum) 16/128
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, "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 isole e olena, toscana, italy 2018 21/84
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

CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI

