



starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 16
- GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 14
- CAESAR romaine hearts, anchovies, capers, pecorino 16
- BURRATINA imported burrata, fava beans, 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 21
- *HAMACHI japanese amberjack tartare, salmon roe, squid ink 26
- *BEEF TARTARE brera-style american wagyu tartare, mayo, anchovy, caper, shallot 25
- WHITE ASPARAGUS white wine-braised snails, reggiano fonduta, shaved summer black truffles 24
- CHEESE TRIO vacche rosse parmigiano reggiano, castelrosso, raclette, figs, housemade sourdough bread toast 22
- DONZELLE fried tuscan-style dough, prosciutto, coppa, salame felino, reggiano fonduta 26

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
- PICCANTE smoked mozzarella, n'duja sausage, brussel sprouts, calabrian chile 25
- CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushrooms 24

housemade bread (10 minutes)

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

pasta

- TAGLIATELLE brera's secret beef bolognese sauce 26
- 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
- RAVIOLI braised beef filled egg pasta, butter, pan roasting jus 28
- PIANTINA extruded bucatini, english peas, zucchini, asparagus, pea coulis (vegan) 24
- PAPPARDELLE wide-cut egg pasta, wild boar "norcina" sugo, shaved black summer truffles 48
- AMATRICIANA extruded bucatini, san marzano tomato, onions, guanciale, romano 26
- RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 36

seafood & meat

- SNAPPER pan-seared, grilled asparagus, livornese sauce 39
- SALT WATER EEL grilled, caulilini, sunchoke puree 36
- BRAISED PORK SHANK smashed new potatoes, pea shoots, natural jus reduction 40
- BEEF CHEEK nebbiolo wine-braised, umbrian lentils, spinach 40
- *LAMB CHOPS grilled, charred cauliflower, israeli couscous, almond-raisin citrus gremolata 49
- *VEAL CHOP grilled, milk-fed dutch veal, cherokee purple tomatoes, arugula, gremolata 75 (20oz) 90 (24oz)
- *NY STEAK 14 day dry-aged flannery beef, rapini, potatoes 5.5 per oz (min 12 oz)
- *28 DAY DRY-AGED RIBEYE STEAK flannery beef, escarole, heirloom baby carrots 7.5 per oz (min 12 oz)

If you want happiness for an hour – take a nap.
 If you want happiness for a day – go fishing.
 If you want happiness for a year – inherit a fortune.
 If you want happiness for a lifetime – help someone else.

cocktails

READY OR NOT SPRITZ prosecco, cappalletti aperitivo, angeleno amaro, grapefruit bitters, soda 15
CARELESS WHISPER vodka, elderflower, angostura, strawberry, lemon 15
GOLDEN HOUR corralejo reposado, passionfruit, yellow bell pepper, lemon, celery bitters, hibiscus salt 17
KACTUS KULA plantation and lost spirits jamaican rums, prickly pear, lime, pineapple, chocolate bitters 17
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16
BRERA'S GIN & TONIC plymouth gin, housemade tonic, brera kumquat bitters 16
PIGGY SMASH whistlepig piggyback rye, kumquat, lemon, mint 17
LA CURA high west american prairie bourbon, yola mezcal, lime, ginger, barrel-aged maple, habanero 17

I'M NOT BITTER, YOU'RE BITTER (negroni) star keeper gin, montenegro, letherbee besk, sweet and dry vermouths 17
BARREL-AGED NEGRONI botanist gin, carpano antica vermouth, bruto americano, amaro sibilla 21
GENTLEMAN'S BREAKFAST bone marrow-infused bourbon, amaro cio chiaro, walnut & angostura bitters 17

beer

NORTH COAST 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
ANDERSON VALLEY HOP OTTIN' ipa, california 7% 11
BIRRA DELL'EREMO "FUOCO" abbey-style tripel, italy 8.5% (500ml) 15
NORTH COAST 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 15/32 (375ml)

WHITE

SOAVE brigaldara, veneto, italy 2020 15/60
NASCETTA braida, "la regina", langhe, piemonte, italy 2020 18/72
GAVI francesco rinaldi, piemonte, italy 2020 17/68
VERMENTINO la genestraia, liguria, italy 2020 18/72
PINOT GRIGIO (orange wine) scarbolo, "il ramato", venezia-giulia, italy 2020 16/64
SAUVIGNON venica & venica, "ronco del cero", collio, friuli, italy 2020 17/68
CHARDONNAY melville, santa rita hills, california, usa 2020 21/84

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, toscana, italy 2019 20/80
VALPOLICELLA speri, ripasso, veneto, italy 2019 17/68
SUPER TUSCAN CAB podere sapaio, "volpolo", bolgheri, toscana, italy 2019 24/96
BAROLO stroppiana, 'leonardo', piemonte italy 2017 25/100

non alcoholic

MEXICAN COKE | DIET COKE 5
SPRITE | GINGER ALE | ROOT BEER 5
BLACK TEA assam | earl grey | lapsang souchong | russian-ish caravan 6
GREEN TEA temple of heaven 6
TISANE fresh mint | red oz | chamomile 6
FENTIMANS GINGER BEER 6
ICED TEA | ARNOLD PALMER | LEMONADE 6
BARTENDER'S CHOICE MOCKTAIL 9



EXECUTIVE CHEF angelo auriana
CHEF DE CUISINE monica angelats
BEVERAGE DIRECTOR francine diamond-ferdinandi
COCKTAIL PROGRAM tom costello + taylor hall
DIRECTOR OF OPERATIONS jennifer chaput
SERVICE MANAGER clifford noell