

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.



starters

SALMON CROQUETTES	crustacean aioli	9
ZUCCHINI BLOSSOMS	tempura batter, cheese filled, spicy mayo	16
GREEN SALAD	boston lettuce, snap peas, blue lake beans, basil dressing	16
BURRATINA	imported burrata, heirloom tomatoes, watermelon, cucumber&almond sauce, watermelon dressing	22
*CARPACCIO	prime beef sirloin, bone marrow dressing, reggiano crema, micro celery	25
MEATBALLS	beef&pork, san marzano tomato sauce, mozzarella, grilled bread	22
*HAMACHI	japanese amberjack tartare, salmon roe, squid ink	26
*BEEF TARTARE	brera-style american wagyu tartare, mayo, anchovy, caper, shallot	25
DONZELLE	fried tuscan-style dough, prosciutto, lonzino, salame felino, reggiano fonduta	26

pizza *wood-fired, served as ready*

MARGHERITA	san marzano, fior di latte, oregano	22
PROSCIUTTO	san marzano, burrata, arugula, parma prosciutto	28
BUFALINA	san marzano, buffalo mozzarella, basil oil	28
DIAVOLINA	san marzano, mozzarella, spicy salame, scallions	26
COPPIA	san marzano, fennel sausage, ricotta, speck, arugula	26
CAMPO	mozzarella, rapini, eggplant, zucchini, peppers, mushrooms	25
4 FORMAGGI	fior di latte, scamorza, gorgonzola, pecorino, chives	26

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 spaghetti, pecorino romano, black pepper	24
PISAREI	hand-rolled bread gnocchetti, pulled lamb shank sugo, ricotta salata	30
GNOCCHI	spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto	25
RAVIOLI	braised beef filled egg pasta, butter, pan roasting jus	28
PAPPARDELLE	wide-cut egg pasta, wild boar "norcina" sugo, shaved black summer truffles	45
AMATRICIANA	extruded bucatini, san marzano tomato, onions, guanciale, romano	26
RISOTTO MILANESE	saffron carnaroli-rice, bone marrow, roasting jus	36
RISOTTO PORCINI	roasted porcini, raw shaved porcini, truffle butter	45

seafood & meat

SALMON	grilled, garlic caulilini, prosecco-saffron sauce	40
BRAISED PORK SHANK	smashed new potatoes, pea shoots, natural jus reduction	40
*LAMB CHOPS	grilled, charred cauliflower, israeli couscous, almond-raisin citrus gremolata	49
*NY STEAK	14 day dry-aged flannery beef, rapini, potatoes	5.5 per oz (min 12 oz)
*RIBEYE STEAK	grilled, 14 day dry-aged flannery beef, shishito peppers, charred onion	6.5 per oz (min 12 oz)
*28 DAY DRY-AGED RIBEYE STEAK	flannery beef, summer squash, lipstick peppers	7.5 per oz (min 12 oz)

cocktails

EYE OPENER HIGBALL suntory toki, house fennel bitters, habanero tincture, grapefruit essence, soda 15
CARELESS WHISPER vodka, elderflower, angostura, strawberry, lemon 15
GOLDEN HOUR corralejo reposado, passionfruit, yellow bell pepper, lemon, celery bitters, hibiscus salt 17
TROPICALE copalli & appleton estate rums, pineapple, lime cordial, all spice dram, angostura bitters 17
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16
BRERA'S GIN & TONIC st. georgre terroir gin, housemade tonic, brera kumquat bitters 16
ALL DAY BABE knob creek rye, grand poppy amaro, jamaican rum, pomegranate, lemon, jamaican bitters 17
LA CURA high west american prairie bourbon, el silencio mezcal, lime, ginger, barrel-aged maple, habanero 17
WALKING ON SUNSHINE (negroni) botanist gin, amaro angeleno, bordiga bianco vermouth 17
CRISTOFORO ANGELO amaro santa maria al monte, amaro rucolino, piggyback rye, fred jerbis vermouth, lemon 17
BARREL-AGED NEGRONI star keeper gin, carpano antica, amaro: bruto americano, dell'erborista, 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

VERMENTINO la genestraia, liguria, italy 2020 18/72
SOAVE brigaldara, veneto, italy 2020 15/60
GAVI francesco rinaldi, piemonte, italy 2020 17/68
NASCETTA braida, "la regina", langhe, piemonte, italy 2020 18/72
SAUVIGNON venica & venica, "ronco del cero", collio, friuli, italy 2020 17/68
CHARDONNAY melville, santa rita hills, california, usa 2020 22/88

ROSE

NERELLO MASCALESE ROSATO graci, etna rosato, sicilia, italy 2020 16/64

RED

PINOT NOIR the hilt, santa rita hills, california 2018 22/88
GRIGNOLINO (LIGHT RED) braida, "limonte", piemonte, italy 2020 16/64
BARBERA D'ASTI vietti, "tre vigne", piemonte, italy 2020 15/60
CHIANTI CLASSICO felsina, toscana, italy 2019 20/80
VALPOLICELLA speri, ripasso, veneto, italy 2019 17/68
CABERNET FRANC marco felluga, "russiz", collio, friuli, italy 2018 21/84
BAROLO stroppiana, 'leonardo', piemonte italy 2017 25/100

non alcoholic

MEXICAN COKE | DIET COKE | SPRITE | GINGER ALE | ROOT BEER 5
BLACK TEA assam | earl grey | lapsang souchong | russian-ish caravan 6
GREEN TEA darjeeling green 6
TISANE fresh mint | red oz | chamomile-lavender 6
FENTIMANS GINGER BEER 6
ICED TEA | ARNOLD PALMER | LEMONADE 6
BARTENDER'S CHOICE MOCKTAIL 9
BOTTLED WATER acqua panna 9 | san pellegrino 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