



starters

- SOUP OF THE DAY chilled, tomato, red bell peppers, cucumber 12
- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 16
- TRICOLORE three bitter greens, sundried tomato, ricotta salata 14
- *SHRIMP SALAD spinach, heirloom cherry tomatoes, yellow corn, avocado dressing 20
- ARUGULA SALAD fennel, mixed radishes, toasted hazelnuts, shaved pecorino 16
- CAESAR romaine hearts, anchovies, capers, pecorino 16
- *CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 25
- BURRATA imported burrata, prosciutto di parma, arugula, balsamic reduction 26
- *HAMACHI japanese amberjack tartare, salmon roe, squid ink 22
- FRIED CALAMARI spicy tomato sauce 16

pizza

- MARGHERITA san marzano, fior di latte, oregano 22
- BUFALINA san marzano, buffalo mozzarella, basil oil 28
- DIAVOLINA san marzano, mozzarella, spicy salame, scallions 26
- COPPIA san marzano, fennel sausage, ricotta, speck, arugula, grana 26
- CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 24
- PROSCIUTTO san marzano, burrata, arugula, parma prosciutto 28

pasta & risotto

- TAGLIATELLE brera's secret beef bolognese sauce 26
- PAPPARDELLE wild boar sugo, cavoletti 28
- PISAREI hand-rolled bread gnocchetti, pulled lamb shank sugo, pecorino toscano 28
- CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 24
- BUCATINI heirloom cherry tomatoes, basil, burrata 29
- GNOCCHI potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25
- AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26
- RISOTTO PORCINI roasted porcini, raw shaved porcini, truffle butter 45

seafood, meat

- *SALMON pan-seared, saffron-prosecco sauce, roasted carrots 39
- MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 21
- *SIRLOIN STEAK green salad, balsamic 36

cocktails

READY OR NOT prosecco, cappalretti aperitivo, angeleno amaro. grapefruit bitters, soda 15
CARELESS WHISPER vodka, elderflower, angostura, strawberry, lemon 15
LA CURA high west american prairie bourbon, mezcal, lime, ginger, spiced maple, firewater 17
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16
GOLDEN HOUR corralejo silver, passionfruit, yellow bell pepper, lemon, celery bitters, hibiscus salt
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro ciao chiaro, walnut & angostura bitters 17
BARREL-AGED NEGRONI star keeper gin, carpano antica, amaro: bruto americano, dell'erborista, sibilla 21

beer

NORTH COAST SCRIMSHAW pilsner, california 4.7% 10
ALLAGASH WHITE belgian-style wheat ale, maine 5.1% 11
MENABREA amber lager, italy 5.0% 11
ANDERSON VALLEY HOP OPTTIN' 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 lorelian 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



CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI