



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

- SUPPLI tomato, guanciale, mozzarella, bucatini pasta balls 12
GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16
PUNTARELLE SALAD farmer's market puntarelle chicory, anchovy, sundried tomato dressing, capers, black olives 18
BURRATINA imported burrata, butternut squash, pea shoots, toasted almonds, kabocha coulis 22
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, micro celery 25
*HAMACHI japanese amberjack tartare, fuyu persimmon, squid ink 22
OCTOPUS grilled tentacle, n'duja sausage, mussels, garbanzo beans 32
MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 22
*BEEF TARTARE brera-style american wagyu tartare, mayo, anchovy, caper, shallot 26
CHEESE TRIO ubriaco (cow), idiazabal (sheep), picon-bejes (cow-sheep-goat), quince paste, housemade sourdough 23
DONZELLE fried tuscan-style dough, prosciutto san danielle, lonzino, salami milano, reggiano fonduta 26

pizza traditional neapolitan style, served as ready

- MARGHERITA san marzano, fior di latte, oregano 23
BUFALINA san marzano, buffalo mozzarella, basil oil 28
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 26
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 24
ZUCCA smoked mozzarella, roasted squash, italian sausage, red onion, balsamic 25
PROSCIUTTO san marzano, burrata, arugula, parma prosciutto 28

housemade bread (10 minutes)

- WHOLE WHEAT butter, anchovy 10
SEMOLINA bell pepper essence, whipped ricotta 10
CIABATTA extra-virgin olive oil 5

pasta

- TAGLIATELLE narrow egg pasta, brera's secret beef bolognese sauce 28
BUCATINI extruded long pasta, zucchini, english pea & broccoli coulis (vegan) 24
RICOTTA CAPUNSEI hand-formed dumplings, truffle sauce, shaved white truffles 60
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, regiano 36
CRUSTACEAN long-flat cocoa pasta, lobster, langoustine tails, saltspring mussels, tomatoes, crustacean sauce 36
WHITE TRUFFLE TAGLIOLINI thin, long egg pasta, truffle infused egg yolk, truffle butter, shaved white truffle 150
RISOTTO ZUCCA E FUNGHI roasted red kuri squash, european chanterelles, pecorino toscano 36

seafood & meat

- SALMON grilled, garlic spigarello, sunchoke coulis 39
SNAPPER pan-seared, caulilini, saffron-prosecco sauce 40
BEEF CHEEK nebbiolo wine-braised, umbrian lentils, spinach 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, roasted peppers, potatoes 5.5/oz (min 12 oz)
*RIBEYE STEAK grilled, 14 day dry-aged flannery beef, "dragon tongue" flat beans, charred onion 6.5/oz (min 12 oz)

cocktails

SLEIGH RIDE OR DIE star keeper gin, hibiscus cordial, amaro meletti, spiced apple bitters, prosecco 15
KITTEN MITTENS rosemary vodka, grapefruit, lemon, maple, cinnamon salt 16
THE FORGOTTEN guava-infused corralejo blanco, amaro angeleno, violette, lime, candied hibiscus 17
TROPICALE copalli & appleton estate rums, pineapple, lime cordial, all spice dram, angostura bitters 17
STASCHISC el silencio chile-infused mezcal, aperol, agave, lime, basil 17
LOOKING GLASS chamomile-infused toki whisky, maraschino liqueur, centum herbis, cappalletti, lemon 17
TOMMY GUN knob creek rye, maker's mark, st. george coffee liqueur, carpano antica, jamaican bitters 17
PORKCHOP EXPRESS whistlepig piggyback rye, cinnamon infused honey, orange blossom, white pepper, lemon, five spice 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
DARK N STORMY *FLOAT* housemade ginger sorbet, dark rum, lime 12
VIN BRULEE (served hot) holiday spiced red wine, brandy, apple 15
THE BARON (served hot) scotch whisky, spiced maple syrup, lemon, orange bitters 15

mocktails

BASIL FIZZ grapefruit, ginger, basil, lime, soda 10
ELECTRIC LEMONADE passionfruit, lemon, butterfly tea, lime 10
COCONUT LAVA FLOW strawberry, coconut, pineapple, lime 10

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 AMBRATA 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
BIRRA DELL'EREMO "FIERA" ipa, italy 6.5% (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
ARNEIS monchiero carbone, 'recit', piemonte, italy 2021 15/60
GAVI francesco rinaldi, piemonte, italy 2021 17/68
NASCETTA braida, "la regina", langhe, piemonte, italy 2020 18/72
SAUVIGNON BLANC vins de sancerre, loire valley, france 2020 15/60
CHARDONNAY denante, bourgogne blanc, burgundy, france 2020 18/72

ROSE

TIBOUREN ramatuelle, cotes de provence, france 2021 15/60

RED

PINOT NOIR the hilt, santa rita hills, california 2018 22/88
BARBERA D'ASTI vietti, "tre vigne", piemonte, italy 2020 15/60
SANGIOVESE avignonesi, vino nobile, toscana, italy 2017 18/72
SCHIOPPETTINO ronchi di cialla, friuli, italy 2010 17/43 (375ml)
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 2018 25/100

non alcoholic

BLACK TEA assam | earl grey | lapsang souchong | russian-ish caravan 6
GREEN TEA darjeeling green 6
FENTIMANS GINGER BEER | ABITA ROOT BEER 6
TISANE fresh mint | red oz | chamomile-lavender 6



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