



starters

- SOUP OF THE DAY roasted chicken soup, potatoes, beans, spinach, chile 12
- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 16
- ARUGULA SALAD fennel, mixed radishes, toasted hazelnuts, shaved pecorino 16
- CAESAR romaine hearts, anchovies, capers, pecorino 18
- *SHRIMP SALAD spinach, heirloom cherry tomatoes, yellow corn, avocado dressing 20
- PUNTARELLE SALAD marinated salmon, puntarelle chicory, anchovy, sundried tomato dressing, capers, black olives 22
- *CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 25
- *HAMACHI japanese amberjack tartare, squid ink 22
- BURRATA imported burrata, prosciutto di parma, arugula 26
- FRIED CALAMARI spicy tomato sauce 16

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
- DONNA mozzarella, burrata, speck, orange zest, pistachio, basil oil 28
- CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 24
- PROSCIUTTO san marzano, burrata, arugula, parma prosciutto 28

- CIABATTA housemade, toasted 5

pasta & risotto

- TAGLIATELLE brera's secret beef bolognese sauce 26
- PAPPARDELLE wild boar sugo, cavoletti 28
- CASARECCE short curly pasta, lamb ossobuco sugo, pecorino toscano 28
- TAGLIOLINI MARE squid ink pasta, octopus, shrimp, heirloom cherry tomatoes, calabrian chile oil 36
- CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 24
- GNOCCHI potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25
- AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26
- FOIADE RIPIENE puntarelle-stuffed pappardelle, butter, sage, fonduta 32
- RISOTTO FUNGHI chanterelle mushrooms, stracciatela 39

seafood, meat

- SALMON pan-seared, "dragon tongue" flat beans, saffron-prosecco sauce 39
- HALF CHICKEN cook's venture organic half chicken, heirloom carrots 32
- MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 21
- *SIRLOIN STEAK green salad, balsamic 36

cocktails

SLEIGH RIDE OR DIE	star keeper gin, amaro meletti, hibiscus cordial, spiced apple bitters, prosecco	15
KITTEN MITTENS	rosemary vodka, grapefruit, lemon, barrel-aged maple, cinnamon salt	16
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
TOMMY GUN	knob creek rye, maker's mark, st. george coffee liqueur, carpano antica, jamaican bitters	17
GENTLEMAN'S BREAKFAST	bone marrow infused bourbon, amaro ciao ciaro, 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
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
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
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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



CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI