

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

- GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16
PURPLE SALAD roasted beets, quinoa, purple brussel sprouts, arugula, frisee, mixed radishes 16
ORANGE SALAD fuyu persimmons, shaved fennel, romaine lettuce, ricotta salata, hazelnut-pink peppercorn dressing 16
BURRATINA imported burrata, butternut squash, pea shoots, toasted almonds, kabocha coulis 22
CAULILINI grilled baby cauliflower, reggiano, chili, roasted tomato & hazelnut sauce, pickled cherry tomatoes 22
*HAMACHI japanese amberjack tartare, citrus, squid ink 22
OCTOPUS grilled tentacle, n'duja sausage, mussels, garbanzo beans 32
MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella, grilled bread 22
BONE MARROW roasted 5" beef bone marrow, shitake mushrooms, roasted grapes, parmigiano fonduta 26
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, micro celery 25
*BEEF TARTARE brera-style raw american wagyu tartare, mayo, anchovy, caper, shallot, grilled bread 26
CHEESE TRIO ubriaco (cow), raschera (cow), reggiano (cow), quince paste, housemade sourdough 23
DONZELLE fried tuscan-style dough, prosciutto san danielle, lonzino, salame felino, 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
COPPIA san marzano, fennel sausage, ricotta, speck, arugula 26
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 26
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 24
CARCIOFI roasted baby artichokes, spinach, parmigiano fonduta, pecorion toscano 26
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

winter black truffle

- add melanosporum truffle (5g) 21

pasta

- TAGLIATELLE narrow egg pasta, brera's secret bolognese sauce 28
BUCATINI extruded long pasta, zucchini, english pea & broccoli coulis (vegan) 24
CACIO E PEPE TRADIZIONALE extruded spaghettoni, 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
CRUSTACEAN long-flat cocoa pasta, lobster, mussels, langoustine tails, tomatoes, crustacean sauce 38
PAPPARDELLE wide-cut egg pasta, wild boar "norcina" sugo, shaved melanosporum black truffle 48
RISOTTO SCALLOP pan-seared scallops, lobster sauce, celery coulis 39

seafood, meat & more

- SWORDFISH wood-fire grilled, sauteed spigarello, sunchoke puree 39
SNAPPER pan-seared, shiitake mushrooms, 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 grilled, 14 day dry-aged flannery beef, roasted peppers, potatoes 5.5/oz (min 12 oz)
*RIBEYE STEAK grilled, 14 day dry-aged flannery beef, rapini, charred onion 6.5/oz (min 12 oz)

cocktails

CAN YOU BELIEVE THAT SPRITZ star keeper gin, hibiscus cordial, amaro meletti, prosecco 15
KITTEN MITTENS rosemary vodka, grapefruit, lemon, maple, cinnamon salt 16
TROPICALE copalli & appleton estate rums, pineapple, lime cordial, all spice dram, angostura bitters 17
STASCHISC el silencio chile-infused mezcal, aperol, agave, lime, basil 16
EL WHEELIE high west bourbon, mezcal 33, california spice liqueur, apple cider 17
LIL DEBBIE (barrel-aged negroni) star keeper gin, carpano antica, brutto americano, amaro dell'erborista 21
DIE HARD 3 IS A WORTHY SEQUEL knob creek rye, california fernet, cio chiaro, yippee-ki-yay 17
GENTLEMAN'S BREAKFAST bone marrow-infused bourbon, amaro averna, walnut & angostura bitters 17
PIGGY STATE OF MIND (barrel-aged manhattan) whistle pig farmstock rye, homemade vermouth, angostura 22

hot cocktails!

VIN BRULEE (served hot) traditional spiced red wine, brandy, apple 15
THE BARON (served hot) scotch whisky, spiced maple syrup, lemon, orange bitters 15

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 "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
VERDEJO torres, pago del cielo, rueda, spain 2020 15/60
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
VALPOLICELLA speri, ripasso, veneto, italy 2019 17/68
SUPER TUSCAN CAB podere sapaio, "volpolo", bolgheri, toscana, italy 2019 24/96
BAROLO stropiana, "leonardo", piemonte, italy 2018 25/100

non alcoholic

BLACK TEA assam | earl grey | lapsang souchong | russian-ish caravan 6
TISANE fresh mint | red oz | chamomile-lavender 6
FENTIMANS GINGER BEER | ABITA ROOT BEER 6
BASIL FIZZ grapefruit, ginger, basil, lime, soda 10
ELECTRIC LEMONADE passionfruit, lemon, butterfly tea, lime 10
SOMETHING FESTIVE spiced apple syrup, cranberry, lemon, soda 10



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