



starters

- SOUP OF THE DAY quinoa, garbanzo beans, spinach, tomato, chile oil 12
ARUGULA SALAD fennel, mixed radishes, toasted hazelnuts, shaved pecorino 16
GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16
CAESAR romaine hearts, anchovies, capers, pecorino 18
*SHRIMP SALAD roasted beets, quinoa, purple brussel sprouts, avocado dressing 20
BURRATA imported burrata, prosciutto di parma, arugula 26
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 25
FRIED CALAMARI spicy tomato sauce 16

pizza traditional neapolitan style, served as ready

- MARGHERITA san marzano, fior di latte, oregano 23
COPPIA san marzano, fennel sausage, ricotta, speck, arugula 26
BUFALINA san marzano, buffalo mozzarella, basil oil 28
CARNIVORA san marzano, mozzarella, spicy salame, italian sausage, scallions 28
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 24
PROSCIUTTO san marzano, burrata, arugula, parma prosciutto 28
CARCIOFI roasted baby artichokes, spinach, parmigiano fonduta, pecorion toscano 26

- CIABATTA housemade, toasted 5

pasta

- TAGLIATELLE brera's secret beef bolognese sauce 26
PAGLIA e FIENO green&white long thin pasta, italian sausage, butter&sage, reggiano 24
CASARECCE short curly pasta, lamb ossobuco sugo, pecorino toscano 28
TAGLIOLINI MARE squid ink pasta, octopus, shrimp, heirloom cherry tomatoes, calabrian chile oil 32
CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 24
RAVIOLI braised beef filled egg pasta, butter, pan roasting jus 28
GNOCCHI potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25
AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26
RISOTTO FUNGHI porcini-infused arborio rice, shiitake mushrooms 32

seafood, meat

- SNAPPER pan-seared, escarole, kabocha puree 39
HALF CHICKEN cook's venture organic half chicken, heirloom carrots 32
MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella, grilled bread 21
*SIRLOIN STEAK green salad, balsamic 36

cocktails

CAN YOU BELIEVE THAT SPRITZ star keeper gin, hibiscus cordial, amaro meletti, prosecco 15
KITTEN MITTENS rosemary vodka, grapefruit, lemon, barrel-aged maple, cinnamon salt 16
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16
EL WHEELIE high west bourbon, mezcal 33, spice liqueur, apple cider 17
LIL DEBBIE (barrel-aged negroni) star keeper gin, carpano antica, dell'erborista, bruto americano 21
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, 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 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 stroppiana, "leonardo", piemonte, italy 2018 25/100

mocktails

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

