

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

BLOSSOMS	zucchini flower, goat & parmigiano filling, tempura batter, spicy aioli	15
GREEN SALAD	boston lettuce, snap peas, blue lake beans, basil dressing	16
PURPLE SALAD	roasted beets, purple brussel sprouts, quinoa, arugula, frisee, mixed radishes	16
ORANGE SALAD	fuyu persimmons, shaved fennel, romaine lettuce, ricotta salata, hazelnut-pink peppercorn dressing	16
BURRATINA	imported burrata, heirloom carrots, pea tendrils, toasted almonds, carrot coulis	22
MEATBALLS	beef&pork, san marzano tomato sauce, smoked mozzarella, grilled bread	22
*HAMACHI	japanese amberjack tartare, citrus, squid ink	22
OCTOPUS	grilled tentacle, n'duja sausage, mussels, garbanzo beans	26
BONE MARROW	roasted 5" beef bone marrow, brown clamshell 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	blumenkase (cow), raschera (cow), ubriaco (cow), pear mostarda, housemade sourdough	23
DONZELLE	fried tuscan-style dough, prosciutto di parma, finocchiona, 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, pecorino 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

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	39
PAPPARDELLE	wide-cut egg pasta, wild boar "norcina" sugo, shaved black winter truffle	42
RISOTTO MILANESE	saffron carnaroli-rice, roasted bone marrow, roasting jus	38
RISOTTO FUNGHI	carnaroli rice, lion's mane mushrooms, vache rosse parmigiano	42

seafood, meat

DOVER SOLE	18oz grilled, cherry tomatoes, potatoes, black olives, capers, spigarello	70
SNAPPER	pan seared, pea tendrils, sunchoke puree	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, blue lake beans, charred onion	6.5/oz (min 12 oz)

cocktails

CAN'T QUIT YOU cappalotti, cio ciaro, prosecco 15
TROPICALE copalli & appleton estate rums, pineapple, lime cordial, all spice dram, angostura bitters 17
SASQUAT sipsmith gin, kumquat cordial, white pepper tincture, lemon, rosemary 18
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, bruto americano, amaro dell'erborista 21
DIE HARD 3 IS A WORTHY SEQUEL knob creek rye, california fernet, cio ciaro, yippee-ki-yay 17
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
CHARDONNAY coppo, "costebianche", piemonte, italy 2018 14/56
NASCETTA braida, "la regina", langhe, piemonte, italy 2020 18/72
SAUVIGNON BLANC vins de sancerre, loire valley, france 2020 15/60

ROSE

NEBBIOLO BLEND g. d. vajra, "rosabella", piemonte, italy 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
CORVINA BLEND masi, brolo, campofiorin oro, veneto, italy 2016 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
TISANE fresh mint | red oz | chamomile-lavender 6
FENTIMANS GINGER BEER | ABITA ROOT BEER 6
BASIL FIZZ grapefruit, ginger, basil, lime, soda 10
THEM APPLES cranberry, lemon, apple spice syrup 10
ELECTRIC SUNSET orange, prickly pear, lemon, butterfly tea 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