



## starters

- SOUP OF THE DAY potato, leek, crispy sunchoke 12
- BLOSSOMS zucchini flower, goat & parmigiano filling, tempura batter, spicy aioli 14
- PURPLE SALAD roasted beets, purple brussel sprouts, quinoa, arugula, frisee, mixed radishes 16
- GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16
- KALE SALAD russian kale, heirloom carrots, red onion, ricotta salata 16
- CAESAR romaine hearts, anchovies, capers, pecorino 18
- \*HAMACHI japanese amberjack tartare, citrus, squid ink 22
- \*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

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, braised wild boar 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
- GNOCCHI potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25
- AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26
- FOIADE RIPIENE red dandelion-stuffed pappardelle, butter&sage, fonduta 30
- RISOTTO FUNGHI arborio rice, pea shoots 34

## seafood, meat

- SALMON pan-seared, escarole, carrot 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'T QUIT YOU cappalletti, cio chiaro, prosecco 15  
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16  
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  
SAUVIGNON BLANC vins de sancerre, loire valley, france 2020 15/60  
CHARDONNAY coppo, "costebianche", piemonte, italy 2018 14/56

### 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  
VALPOLICELLA speri, ripasso, veneto, italy 2019 17/68  
SUPER TUSCAN CAB podere s apaio, "volpolo", bolgheri, toscana, italy 2019 24/96  
BAROLO stropiana, "leonardo", piemonte, italy 2018 25/100

## mocktails

BASIL FIZZ grapefruit, ginger, basil, lime, soda 10  
ELECTRIC LEMONADE passionfruit, lemon, butterfly tea, lime 10  
THEM APPLES 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