

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	14
GREEN SALAD	boston lettuce, snap peas, blue lake beans, basil dressing	16
BEET SALAD	roasted beets, farro, watercress, frisee, guanciale, orange vinagrette	16
CAESAR	romaine hearts, anchovies, capers, pecorino	18
BURRATINA	imported burrata, pea tendrils, toasted almonds, radishes, english pea coulis	22
MEATBALLS	beef&pork, san marzano tomato sauce, smoked mozzarella	22
FRITTURA	tempura-battered, swordfish bites, pepper, mushroom, carrot, zucchini, rapini, tomato-chile sauce	20
OCTOPUS	grilled tentacle, n'duja sausage, mussels, garbanzo beans	26
*BEEF TARTARE	brera-style raw american wagyu tartare, mayo, anchovy, caper, shallot, grilled bread	26
BONE MARROW	roasted 5" beef bone marrow, lion's mane, roasted grapes, parmigiano fonduta	26
CHEESE TRIO	pecorino zafferano (sheep), tomme savoie (cow), ubriaco (cow), kumquat jam, 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
PROSCIUTTO	san marzano, burrata, arugula, parma prosciutto	28
FUNGHI	shitake mushrooms, tuscan kale, parmigiano fonduta, pecorino toscano	26

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 beef bolognese sauce	28
PISAREI	hand-rolled bread gnocchetti, pulled lamb shank sugo, fava beans, ricotta salata	30
CACIO E PEPE TRADIZIONALE	extruded spaghettoni, pecorino romano, black pepper	24
FETTUCINE	long-flat cocoa pasta, shitake mushrooms, gorgonzola, walnuts	28
GNOCCHI	spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto	25
RAVIOLI	braised beef filled egg pasta, butter, pan roasting jus	28
BUCATINI CLAMS	extruded long pasta, escarole, cockle clams	28
PAPPARDELLE	wide-cut egg pasta, wild boar "norcina" sugo, shaved black truffle	42
RISOTTO ASPARAGI	imported dutch white asparagus, carnaroli rice, truffle butter, shaved truffles	44

seafood, meat

BRANZINO	pan seared, shitake mushrooms, saffron-prosecco sauce, golden pea shoots	38
SWORDFISH	grilled, garlic tuscan kale, cannellini beans, green asparagus coulis	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, artichokes, fava beans, escarole, hazelnut-pink peppercorn gremolata	49
*NY STEAK	grilled, 14 day dry-aged flannery beef, roasted peppers, blue lake beans	5.5/oz (min 12 oz)
*RIBEYE STEAK	grilled, 14 day dry-aged flannery beef, rapini, charred onion	6.5/oz (min 12 oz)
*BISTECCA ALLA FIORENTINA STEAK	grilled, 36oz angus beef bone-in porterhouse, roasted potatoes, salsa verde	158

cocktails

CAN'T QUIT YOU cappalretti, cio ciaro, prosecco 15
GIVE PEAS A CHANCE organic vodka, english pea cordial, strega, lillet blanc, lemon, mint 17
DIEGO corralejo silver, cappalretti, applejack, herbal liqueur, pineapple syrup, lime, soda 17
SASQUAT sipsmith gin, kumquat cordial, white pepper tincture, lemon, rosemary 18
STASCHISC el silencio chile-infused mezcal, aperol, agave, lime, basil 16
REALLY GOOD MAI TAI jamaican, martinique, & belizean rum, cointreau, house orgeat, coconut sugar, lime, angostura 18
CALIFORNIA GIRLS (negroni) leopold american gin, lo-fi vermouth, amaro angeleno, bruto americano 17
QUEEN JAMES (mezcaloni) mezcal 33, amaro rucolino, campari, vermouth 17
WHO WILL STOP THE RAIN whistlepig farmstock 2, bordiga bianco vermouth, amaro delle sirene 18
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
MENABREA AMBRATA amber lager, italy 5.0% 11
NORTH COAST PACIFIC MAGIC ipa, california 6.8% 11
BIRRA DELL'EREMO "FIERA" ipa, italy 6.5% (500ml) 15
BIRRA DELL'EREMO "FUOCO" abbey-style tripel, italy 8.5% (500ml) 15
NORTH COAST OLD RASPUTIN russian imperial stout, california 9.0% 11

wine

PROSECCO loredian gasparini, asolo superiore "brut", docg, veneto, italy nv 14/56
CHAMPAGNE michel jacquot, brut, aube, france nv 25/100
ROSE FRANCIACORTA contadi costaldi, lombardia, italy nv 18/72
MOSCATO D'ASTI saracco, piemonte, italy 2020 15/32 (375ml)

WHITE

PIGATO la genestraia, liguria, italy 2020 18/72
ARNEIS monchiero carbone, 'recit', piemonte, italy 2021 15/60
NASCETTA braida, la regina langhe, piemonte italy 2020 16/64
RIBOLLA GIALLA ronchi di cialla, friuli, italy 2021 17/68
GAVI francesco rinaldi, piemonte, italy 2021 17/68
CHARDONNAY coppo, "costebianche", piemonte, italy 2018 14/56
SAUVIGNON BLANC vins de sancerre, loire valley, france 2020 15/60

ROSE

SANGIOVESE val di toro, anna's secret, toscana, italy 2022 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 allegrini, la grola, veneto, italy 2018 18/72
SUPER TUSCAN CAB podere sapaio, "volpolo", bolgheri, toscana, italy 2020 24/96
BAROLO mauro veglio, "la morra", 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
MEXICAN COKE | FENTIMANS GINGER BEER | ABITA ROOT BEER 6
BASIL FIZZ grapefruit, ginger, basil, lime, soda 10
THEM APPLES cranberry, lemon, mint, apple spice syrup 10
ELECTRIC SUNSET orange, prickly pear, lemon, butterfly flower tea 12



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