



starters

- SOUP OF THE DAY potato, peppers, pea tendrils, tomato base 12
- BLOSSOMS zucchini flower, goat & parmigiano filling, tempura batter, spicy aioli 14
- TOMATO SALAD heirloom tomatoes, cherry tomatoes, frisee, escarole, mixed radishes 16
- GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16
- KALE SALAD tuscan kale, carrots, red onion, ricotta salata 16
- CAESAR romaine hearts, anchovies, capers, pecorino 18
- *SHRIMP SALAD roasted beets, quinoa, arugula, avocado dressing 20
- BURRATA imported burrata, prosciutto di parma, arugula 26
- 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 narrow egg pasta, brera's secret bolognese sauce 28
- PISAREI hand-rolled bread gnocchetti, pulled lamb shank sugo, ricotta salata 30
- PAPPARDELLE long egg pasta, braised wild boar sugo, pecorino toscano 32
- CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 24
- BUCATINI MARE long extruded pasta, octopus, shrimp, heirloom cherry tomatoes, calabrian chile oil 32
- GNOCCHI potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25
- AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26
- TORTELLONI ricotta & pea ravioli, pea broth, pea tendrils 26

seafood, meat

- SALMON pan-seared, escarole, farro, asparagus puree 39
- CHICKEN alla CACCIATORA organic chicken leg, olives, mushrooms, potatoes, cherry tomatoes 32
- MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella, grilled bread 21
- *SIRLOIN STEAK green salad, balsamic 37

cocktails

CAN'T QUIT YOU cappalletti, cio chiaro, prosecco 15
SASQUAT sipsmith gin, kumquat cordial, white pepper tincture, lemon, rosemary 18
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16
REALLY GOOD MAI TAI jamaican, martinique, & belizean rum, cointreau, house orgeat, coconut sugar, lime, angostura 18
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
WHO WILL STOP THE RAIN whistlepig farmstock 2, bordiga bianco vermouth, amaro delle sirene 18

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 lorelian 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

PIGATO 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
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 allegrini, la grola, veneto, italy 2018 18/72
CABERNET FRANC marco felluga, russiz, friuli, italy 2018 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
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