



starters

- SOUP OF THE DAY cold melon soup, crispy prosciutto 12
- BLOSSOMS zucchini flower, goat & parmigiano filling, tempura batter, spicy aioli 14
- HEIRLOOM TOMATO SALAD roasted corn, cherry tomatoes, wild arugula, mixed radishes 16
- TONNATO SALAD radicchio, escarole, frisee, tuna&caper dressing, pistachios 18
- CAESAR romaine hearts, anchovies, capers, pecorino 18
- *CRUDO yellowtail, peach, fresno chile, taggia olives, radishes, avocado vinagrette 24
- *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 beef bolognese sauce 28
- PAPPARDELLE long egg pasta, braised lamb ossobuco sugo, pecorino toscano 32
- FUSILLI extruded curly pasta, san marzano tomatoes, pancetta, crispy spinach 30
- CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 24
- LINGUINI CLAMS extruded long pasta, cockle clams, anchovy, garlic, peperoncino, lemon, parsley 28
- RAVIOLI braised beef filled egg pasta, butter, snap peas 28
- GNOCCHI potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25

seafood, meat

- SALMON pan-seared, green asparagus, carrot puree 39
- MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella 21
- *SIRLOIN STEAK green salad, balsamic 37

- PHEASANT SAUSAGE farro, sun-dried tomato & walnut pesto, blue lake beans 29
- VENISON SCALLOPINI heirloom tomatoes 32

cocktails

FRIZZANTE pet nat frizzante wine, orange, thyme 17
WHEN THE SUN GOES DOWN cappalletti, cio ciaro, prosecco 15
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
QUEEN JAMES (mezcaloni) mezcal 33, amaro rucolino, campari, vermouth 17
CALIFORNIA GIRLS (negroni) leopard american gin, bordiga bianco vermouth, amaro angeleno, bruto americano 17
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averta, walnut & angostura bitters 17

beer

BIG NOISE lager, planet earth 4.6% 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
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
PERONI 0.0 non alcoholic italian pilsner, italy 0.0% 8

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
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
CABERNET FRANC marco felluga, "russiz", collio, friuli, italy 2018 24/96
BAROLO stropiana, "leonardo", piemonte, italy 2018 25/100

non alcoholic

BASIL FIZZ grapefruit, ginger, basil, lime, soda 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 taylor hall