

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 cheese & parmigiano filling, tempura batter, spicy aioli	15
GREEN SALAD	boston lettuce, snap peas, blue lake beans, basil dressing	16
BEET SALAD	roasted beets, farro, watercress, frisee, crispy prosciutto, orange vinaigrette	16
BURRATINA	imported burrata, roasted butternut & kabocha squash, crispy peppery quinoa, frisee, sesame dressing	22
CAESAR	romaine hearts, anchovies, capers, pecorino	18
MEATBALLS	beef&pork, san marzano tomato sauce, mozzarella	22
*CRUDO	bay scallops, finger limes, lemon-basil jelly, carrot-ginger sauce, fresno chile, heart on fire	22
CARTOCCIO	grilled porcini mushrooms in parchment, cherry tomatoes, basil, white wine, saffron sauce	26
OCTOPUS	grilled tentacle, n'duja sausage, mussels, garbanzo beans	26
BONE MARROW	roasted 5" beef bone marrow, chanterelle mushrooms, braised snails, parmigiano vache rosse fonduta	26
*BEEF TARTARE	brera-style raw american wagyu tartare, mayo, anchovy, caper, shallot, grilled bread	26
CHEESE TRIO	parmigiano reggiano (cow), raschera (cow), tete de moine (cow), quince paste, 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

housemade bread (10 minutes)

WHOLE WHEAT	butter, anchovy	10
SEMOLINA	bell pepper essence, whipped ricotta	10
CIABATTA	extra-virgin olive oil	5

house-made pasta

TAGLIATELLE	narrow egg pasta, brera's secret beef bolognese sauce	28
RAVIOLI	braised beef filled egg pasta, butter, pan roasting jus	28
AMATRICIANA	extruded long pasta, tomato sauce, onions, guanciale, romano	26
PISAREI	bread gnocchetti, braised duck leg sugo, ricotta salata	30
PUMPKIN RAVIOLI	kabocha squash ravioli dough, ricotta filling, chanterelle mushrooms, brown butter	26
CRUSTACEAN	long-flat cocoa pasta, lobster, mussels, langoustine tails, tomatoes, crustacean sauce	38
GNOCCHI	spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto	25
PAPPARDELLE	wide-cut egg pasta, wild boar sugo, crispy brussel leaves	30
WHITE TRUFFLE CAPUNSEI	ricotta dumplings, truffle sauce, shaved white truffles	70
RISOTTO FUNGHI	carnaroli rice, black trumpet mushrooms, valdeon blue fonduta	48

seafood, meat

SALMON	pan seared, cherry tomatoes, roasted fennel, saffron-prosecco drizzle, tomato-fennel coulis	40
SWORDFISH	grilled, calabrian chile-infused couscous, roasted cauliflower, roasted pepper coulis	40
BEEF CHEEK	nebbiolo wine-braised, swiss chard, yam puree, toasted almonds	40
BRAISED PORK SHANK	smashed new potatoes, pea shoots, natural jus reduction	40
*LAMB CHOPS	grilled, rainbow baby carrots, roasted eggplant, sunchoke, hazelnut-pink peppercorn gremolata	49
*SIRLOIN HEART STEAK	grilled 9oz, brussel sprouts, charred cippollinis	56
*NY STEAK	grilled, 14 day dry-aged flannery beef, roasted potatoes, romanesco	5.5/oz (min 12 oz)

cocktails

BABA YAGA pet nat frizzante wine, pear, ginger, lemon, cinnamon, nutmeg 17
STASCHISC kilinga chile-infused mezcal, aperol, rhubarb bitters, agave, lime, basil 16
LA LUCHADORA tequila, apple brandy, li hing mui, cappalretti, strega, hatch chili, pineapple, lime 16
REALLY GOOD MAI TAI appleton rum, jm rum, copalli rum, orgeat, cointreau 16
CALAMITY JANE st george dry rye, braulio amaro, bianco vermouth 16
THE CAPO mezcal, rye whiskey, amaro vecchio del capo, liqor 43 17
ROBIN THE HOOD whistlepig piggyback, dolin rouge, amaro sibila 18
GENTLEMAN'S BREAKFAST bone marrow-infused bourbon, amaro averna, 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
ATHLETIC RUN WILD "non alcoholic" ipa, usa 0.05% 9

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

VERMENTINO la genestraia, liguria, italy 2019 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 2022 17/68
CHARDONNAY felsina "i sistri", toscana italy 2020 22/88
SAUVIGNON BLANC vins de sancerre, loire valley, france 2020 15/60

ROSE

NEBBIOLO BLEND g. d. vajra, "rosabella", piemonte, italy 2022 15/60

RED

PINOT NOIR the hilt, santa rita hills, california 2018 22/88
BARBERA D'ASTI vietti, trevigne, piemonte, italy 2021 15/60
CHIANTI CLASSICO felsina riserva, toscana, italy 2019 24/96
DOLCETTO DI DOGLIANI pecchenino, "san luigi", piemonte, italy 2020 15/60
CABERNET FRANC marco felluga, "russiz", collio, friuli, italy 2018 24/96
BAROLO perla terra, 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
ELECTRIC SUNSET orange, passionfruit, 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