



starters

- SOUP OF THE DAY roasted turnip and leek, crispy kale 12
- BLOSSOMS zucchini flower, goat & parmigiano filling, tempura batter, spicy aioli 14
- BRUSSEL SALAD shaved raw brussel sprouts, pear, pomegranate, goat cheese 16
- TRICOLORE SALAD radicchio, escarole, frisee, sundried tomatoes, ricotta salata 18
- CAESAR romaine hearts, anchovies, capers, pecorino 18
- *SHRIMP SALAD roasted beets, quinoa, cucumber, spinach, avocado dressing 20
- *CRUDO bay scallops, finger limes, lemon-basil jelly, carrot-ginger sauce, fresno chile, heart on fire 22
- 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 wild boar ragu, pecorino toscano 32
- AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26
- BUCATINI MARE long extruded pasta, bay scallops, white shrimp, cockles, crustacean sauce 34
- DUCK CARBONARA extruded spaghettoni, duck sausage, duck yolk, pecorino romano, black pepper 26
- PUMPKIN RAVIOLI kabocha squash ravioli dough, ricotta filling, chanterelle mushrooms, brown butter 26
- GNOCCHI potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25
- TRUFFLE CAPUNSEI ricotta dumplings, truffle sauce, shaved black autumn truffles 38

seafood, meat

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

cocktails

BABA YAGA pet nat frizzante wine, pear, ginger, lemon, cinnamon, nutmeg 17
STASCHISC el silencio mezcal, fresno chili, aperol, rhubarb bitters, agave, lime, basil 16
ROBIN THE HOOD whistlepig piggyback, dolin rouge, amaro sibila 18
BRERA BARREL AGED NEGRONI star keeper gin, fred jerbis vermouth, carpano antica, amaro angeleno&dell'erborista 19
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
ESTRELLA GALICIA 0.0 non alcoholic euro pale lager, spain 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 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 joseph drouhin, macon-villages, burgundy, france 2019 (half bottle) 18/36
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, trevigine, 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

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