

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

MIXED OLIVES	house citrus marinate olives, umbrian olive oil	10
GREEN SALAD	boston lettuce, snap peas, blue lake beans, basil dressing	16
BEET SALAD	roasted beets, farro, watercress, frisee, crispy prosciutto, orange vinagrette	16
FENNEL SALAD	blood orange, red onion, green olives, arugula, cantabrian anchovies, shaved parmigiano	18
SWEET POTATO SOUP	celery, almonds, creme fraiche	14
BURRATINA	imported burrata, pomegranate relish, shaved brussel sprouts, frisee, hazelnuts	24
FRITTURA	shrimp, calamari, carrots, mushrooms, zucchini, radishes, fresno chile, tempura, spicy aioli	20
MEATBALLS	beef&pork, san marzano tomato sauce, smoked mozzarella	22
*HAMACHI	yellowtail, grapefruit dressing, capers, serrano&calabrian chile, pickled red onion, cashews, basil	22
OCTOPUS	grilled tentacle, n'duja sausage, mussels, garbanzo beans	26
BONE MARROW	roasted 5" beef bone marrow, cordycep mushrooms, braised snails, parmigiano vacche rosse fonduta	26
*BEEF TARTARE	brera-style raw american wagyu tartare, mayo, anchovy, caper, shallot, grilled bread	26
CHEESE TRIO	blumenkase switzerland (cow), raschera (cow), manchego (cow), kumquat chutney, 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	25
FUNGHI	mozzarella, yellowfoot mushrooms, red onion, fennel, goat cheese	26
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	6

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
STRETTINE	long-flat nettle pasta, walnuts, gorgonzola fonduta, barlett pear	26
PISAREI	bread gnocchetti, braised duck sugo, taggia olives, shiitake mushrooms, reggiano	30
GNOCCHI	spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto	25
PAPPARDELLE	wide-cut egg pasta, wild boar sugo, crispy brussel sprouts	30
RISOTTO MILANESE	saffron carnaroli rice, roasted bone marrow, roasting jus	36

seafood, meat

SNAPPER	pan-seared, cherry tomatoes, roasted fennel, saffron-prosecco drizzle, tomato-fennel coulis	40
RED TROUT	pan-seared, pistachio-crust, yellowfoot mushrooms, spicy red cabbage sauce, dark beer veloute	40
KING PRAWNS	grilled, calabrian chile-infused couscous, roasted italian cauliflower, grilled tomato sauce	49
CHICKEN	spit-roasted 1/2 mary's chicken, blue lake beans, grilled shiitake mushrooms	29
PORK SHANK	braised, polenta bramata, tuscan kale, sun-dried tomato, natural jus reduction	40
BEEF CHEEK	nebbiolo wine-braised, umbrian lentils, swiss chard, salsa verde	40
*LAMB CHOPS	grilled, rainbow baby carrots, yellowfoot mushrooms, sunchoke, hazelnut-pink peppercorn gremolata	49
*NY STEAK	grilled, 14 day dry-aged flannery beef, roasted potatoes, escarole	5.5/oz (min 12 oz)
*RIBEYE STEAK	grilled, 14 day dry-aged flannery beef, brussel sprouts, charred cippollinis	6.5/oz (min 12 oz)

cocktails

BABA YAGA pet nat frizzante wine, pear, ginger, lemon, cinnamon, nutmeg 17
QU'EST-CE QUE SOUR lemon hart 151 rum, banana cordial, lime, egg white, pernod essence 17
STASCHISC kilinga chile-infused mezcal, aperol, rhubarb bitters, agave, lime, basil 16
LA LUCHADORA tequila, apple brandy, li hing mui, cappalletti, strega, hatch chili, pineapple, lime 16
GOLDEN GOOSE suntory roku gin, gooseberries, apricot, chamomile-marigold honey, lemon, orange bitters 17
REALLY GOOD MAI TAI appleton rum, jm rhum, copalli rum, orgeat, cointreau 16
JANE GOES SKIING st george dry rye, braulio amaro, bianco vermouth 16
THE CAPO mezcal, rye whiskey, amaro vecchio del capo, liqor 43 17
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, walnut & angostura bitters 17

beer

ESTRELLA DAMM (draft) lager, barcelona, spain 5.4% 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 "FUOCO" abbey-style tripel, italy 8.5% (500ml) 15
SMOG CITY COFFEE PORTER (draft) torrance, california 6.0% 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 lanson, black label brut, reims, france nv 25/100
ROSE FRANCIACORTA contadi costaldi, lombardia, italy nv 18/72
MOSCATO D'ASTI saracco, piemonte, italy 2020 15/32 (375ml)

WHITE

WHITE BLEND gorgo, san michelin, custoza, veneto italy 2021 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 grace + vine, eola-amity hills ava, oregon 2021 18/72
SAUVIGNON BLANC vins de sancerre, loire valley, france 2022 15/60

ROSE

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

RED

PINOT NOIR the hilt, santa rita hills, california 2021 22/88
BARBERA D'ASTI vietti, trevigne, piemonte, italy 2021 15/60
CORVINA BLEND allegrini, palazzo della torre, veneto, italy 2020 16/64
GRENACHE BLEND pasanau, ceps nous, priorat, spain 2018 17/68
TEMPRANILLO seniorio de pecina reserva, rioja, spain 2014 22/88
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 SUNRISE orange, passionfruit, lemon, butterfly flower tea 12
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
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