

**starters**

- BRUSSEL SALAD shaved raw brussel sprouts, green apple, pomegranate, goat cheese 16
- TRICOLORE SALAD radicchio, escarole, frisee, sundried tomatoes, ricotta salata 18
- FENNEL SALAD blood orange, red onion, mixed olives, arugula, cantabrian anchovies, shaved parmigiano 18
- CAESAR romaine hearts, anchovies, capers, pecorino 18
- SOUP OF THE DAY sweet potato, apple, celery, almonds, creme fraiche 12
- FRIED CALAMARI spicy tomato sauce 16
- CHEESE TRIO blumenkase switzerland (cow), raschera italy (cow), manchego spain (cow) kumquat chutney 20
- BURRATINA parma prosciutto, imported mozzarella cheese, basil dressing 29

**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
- PORCELLO braised pork, parmigiano fonduta, red onion, fennel, goat cheese 25

- CIABATTA toasted housemade loaf, extra virgin olive oil 6

**pasta**

- AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26
- TAGLIATELLE narrow egg pasta, brera's secret beef bolognese sauce 28
- BUCATINI long extruded pasta, bay scallops, lemon, butter, chile flakes 34
- CARAMELLE yellowtail stuffed pasta, yellowfoot mushrooms, radicchio, lemon zest 27
- PAPPARDELLE wide-cut egg pasta, braised duck leg sugo, taggia olives, shiitake mushrooms, reggiano 30
- GNOCCHI spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25
- STRETTINE long-flat nettle pasta, walnuts, gorgonzola fonduta, barlett pear 26
- CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 26

**seafood, meat**

- TROUT pan-seared, swiss chard, carrot puree 29
- \*SHRIMP SALAD roasted beets, quinoa, cucumber, spinach, avocado dressing 22
- MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella 22
- CHICKEN spit-roasted, 1/2 mary's chicken, carrots, blue lake beans 26
- \*SIRLOIN STEAK green salad, balsamic 39

## cocktails

BABA YAGA pet nat frizzante wine, pear, ginger, lemon, cinnamon, nutmeg 17  
STASCHISC kalinga mezcal, fresno chili, aperol, rhubarb bitters, agave, lime, basil 16  
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  
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 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

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  
GRENACHE BLEND pasanau, ceps nous, priorat, spain 2018 17/68  
TEMPRANILLO la pecina rcv, rioja, spain 2014 22/88  
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 alex asencio