

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 & parmigiano filling, tempura batter, spicy aioli 15  
SOUP OF THE DAY cauliflower, potato, leek, crispy kale, ricotta salata 14  
BRUSCHETTINE braised pork cheek, carrot puree, garlic aioli, housemade sourdough 16  
GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16  
BEET SALAD roasted beets, farro, watercress, frisee, crispy prosciutto, orange vinaigrette 16  
FENNEL SALAD orange, red onion, mixed olives, arugula, anchovies, shaved parmigiano 18  
FRITTURA yellowtail fritters, red trout, pepper, zucchini, mushroom, carrot, tempura, pea sauce 22  
BURRATINA imported burrata, persian cucumbers, fava beans, radish, carrots, pea shoots, lime dressing 24  
CHANTERELLES pan-seared, roasted cauliflower puree, cipollini onion, pickled clamshell mushrooms, paprika 24  
\*HAMACHI yellowtail, grapefruit dressing, capers, serrano&calabrian chile, pickled red onion, cashews, basil 22  
MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella 22  
LENGUA TONNATA braised veal tongue, arugula, tuna-caper mayonaise 22  
OCTOPUS grilled tentacle, n'duja sausage, mussels, garbanzo beans 26  
BONE MARROW roasted 5" beef bone marrow, roasted figs, 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 (cow), idiazabal (cow), saint-nectaire (cow), kumquat jam, housemade sourdough 23  
DONZELLE fried tuscan-style dough, prosciutto di parma, chorizo soria, 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  
PROSCIUTTO san marzano, burrata, arugula, parma prosciutto 28  
FORMAGGI mozzarella, castelrosso fonduta, gorgonzola, goat cheese 26

## **housemade bread** (10 minutes)

- WHOLE WHEAT butter, anchovy 10  
SEMOLINA bell pepper essence, whipped ricotta 10  
CIABATTA extra-virgin olive oil 6

side of calabrian chiles 3

## house-made pasta

- TAGLIATELLE narrow egg pasta, brera's secret beef bolognese sauce 28  
PISAREI bread gnocchetti, braised duck sugo, taggia olives, mushrooms, reggiano 30  
GNOCCHI spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25  
AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26  
RAVIOLI braised beef filled egg pasta, butter, pan roasting jus 28  
STRETTINE long-flat nettle pasta, walnuts, gorgonzola fonduta, barlett pear 26  
BUCATINI long extruded pasta, bay scallops, shrimp, saffron-lemon sauce 32  
PAPPARDELLE wide-cut egg pasta, wild boar "norcina" sugo, shaved black summer truffle 45  
RISOTTO MILANESE saffron carnaroli rice, roasted bone marrow, roasting jus 36

## seafood and meat

- \*KING PRAWNS pan-seared, braised fennel, roasted cherry tomatoes, yogurt-arugula sauce 38  
\*SWORDFISH grilled, calabrian chile-infused couscous, roasted italian cauliflower, grilled tomato sauce 40  
PORK SHANK braised, polenta bramata, tuscan kale, sun-dried tomato, natural jus reduction 40  
BEEF CHEEK nebbiolo wine-braised, umbrian lentils, chard, salsa verde 40  
\*LAMB CHOPS grilled, rainbow baby carrots, cordyceps mushrooms, hazelnut-pink peppercorn gremolata 49  
\*SIRLOIN HEART STEAK grilled, 10 oz, arugula & artichoke salad, shaved parmigiano 52  
\*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 red onion 6.5/oz (min 12 oz)

## cocktails

HERE COMES THE SUN citrusy spritz with pet nat frizzante wine 17  
QU'EST-CE QUE SOUR lemon hart 151 rum, banana cordial, lime, egg white, pernod essence 17  
STASCHISC chile-infused mezcal, aperol, rhubarb bitters, agave, lime, basil 16  
FLOWER CHILD tequila, cucumber, sage, agave, fernet branca, pineapple, lime 16  
LA LUCHADORA tequila, apple brandy, li hing mui, cappalletti, strega, hatch chili, pineapple, lime 16  
GOLDEN GOOSE starkeeper gin, gooseberries, apricot, chamomile-marigold honey, lemon, orange bitters 17  
REALLY GOOD MAI TAI appleton rum, jm rum, copalli rum, orgeat, cointreau 16  
LUNA PIENA bourbon, amaro braulio, centum herbis liqueur, lime, demerara 14  
BEAR CLAW knob creek rye, amaro sibona, whistlepig barrel aged maple syrup 15  
THE CAPO mezcal, rye whiskey, 3 amaro blend, liqor 43 17  
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  
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  
SMOG CITY COFFEE PORTER (draft) torrance, california 6.0% 11  
ATHLETIC RUN WILD "non alcoholic" ipa, usa 0.05% 9

## wine

### SPARKLING

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

ALBARINO granbazan, etiqueta verde, rias baixas, galicia 2022 16/64  
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  
SAUVIGNON BLANC vins de sancerre, loire valley, france 2022 15/60  
WHITE BLEND (VIURA, WHITE GRENACHE) alegre valganon, rioja, spain 2021 18/72

### 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  
NERELLO MASCALESE terre nerre, etna, sicilia, italy 2021 18/72  
CHIANTI CLASSICO felsina, "berardenga", toscana, italy 2019 21/84  
PRIETO PICUDO garcia, cubo paramo, bierzo 2018 18/72  
CABERNET BLD (SUPER TUSCAN) podere sapaio, "volpolo", bolgheri, toscana 2021 24/96  
BAROLO perla terra, piemonte, italy 2018 25/100

## non alcoholic

STILL WATER acqua panna 9 | cabreiroa 8  
SPARKLING WATER san pellegrino | vichy catalan 9  
TONIC WATER fever tree indian 7  
MEXICAN COKE | MEXICAN SPRITE | FENTIMANS GINGER BEER | ABITA ROOT BEER 6  
CITRUS SERENADE SPRITZ blood orange, lemon, soda 10  
BASIL FIZZ grapefruit, ginger, basil, lime, soda 10  
BLACK TEA assam | earl grey | lapsang souchong | russian-ish caravan 6  
TISANE fresh mint | red oz | chamomile-lavender 6



EXECUTIVE CHEF angelo auriana  
CHEF DE CUISINE monica angelats  
BEVERAGE DIRECTOR francine diamond-ferdinandi  
MANAGER clifford noell  
DIRECTOR OF OPERATIONS jennifer chaput  
COCKTAIL PROGRAM alex asencio + jose valles