

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
- CROQUETTES yellowtail fritters, chile pepper relish, tuna-caper mayo 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
- 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
- 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
- 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
- RISOTTO MOREL porcini-infused carnaroli rice, grilled himalayan morel mushrooms, lou bergier pichin cheese 38

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
- *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 dos maderas rum, banana cordial, lime, egg white, pernod essence 17
STASCHISC chile-infused gem & bolt mezcal, aperol, rhubarb bitters, agave, lime, basil 16
FLOWER CHILD tequila, cucumber, sage, agave, fernet branca, pineapple, lime 16
GOLDEN GOOSE starkeeper gin, gooseberries, apricot, chamomile-marigold honey, lemon, orange bitters 17
REALLY GOOD MAI TAI appleton rum, jm rhum, 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 drusian, "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
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
SANGIOVESE casteani, "sessanta", maremma, toscana, italy 2015 20/80
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 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