



starters

- ZUCCHINI BLOSSOMS stuffed with goat cheese & parmigiano filling, tempura batter, spicy aioli 15
- SOUP OF THE DAY cauliflower, potato, leek, ricotta salata 14
- TRICOLORE SALAD radicchio, escarole, frisee, sundried tomatoes, ricotta salata 18
- FENNEL SALAD orange, red onion, mixed olives, arugula, anchovies, shaved parmigiano 18
- *SHRIMP SALAD roasted beets, quinoa, cucumber, spinach, avocado dressing 22
- CAESAR SALAD romaine hearts, anchovies, capers, pecorino 18
- FRIED CALAMARI spicy tomato sauce 16
- BURRATINA parma prosciutto, imported burrata, basil dressing 29
- 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
- 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
- FORMAGGI mozzarella, castelrosso fonduta, gorgonzola, goat cheese 26

HOUSEMADE CIABATTA toasted, extra virgin olive oil 6

side of calabrian chiles 3

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, spanish octopus, spicy cherry tomato-caper sauce 34
- FISH RAVIOLI yellowtail filled egg pasta, lemon-saffron sauce, english peas 30
- 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, bartlett pear 26
- CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 26

seafood, meat

- *TROUT pan-seared, green asparagus, braised umbrian lentils 30
- MUSSELS steamed, farro, chorizo, blue lake beans, spinach, pimenton 26
- MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella 22
- *CHICKEN breaded & stuffed chicken leg, mozzarella, prosciutto, roasted peppers, roasted carrots 29
- *SIRLOIN STEAK roasted heirloom cherry tomatoes, arugula salad 36

cocktails

HERE COMES THE SUN citrusy spritz with pet nat frizzante wine 17
STASCHISC chile-infused mezcal, aperol, rhubarb bitters, agave, lime, basil 16
FLOWER CHILD tequila, cucumber, sage, agave, fernet branca, pineapple, lime 16
REALLY GOOD MAI TAI appleton rum, jm rhum, copalli rum, orgeat, cointreau 16
THE CAPO mezcal, rye whiskey, 3 amaro blend, liqor 43 17
BEAR CLAW knob creek rye, amaro sibona, whistlepig barrel aged maple syrup 15
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
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

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

BASIL FIZZ grapefruit, ginger, basil, lime, soda 10
MEXICAN COKE | MEXICAN SPRITE | GINGER BEER | ROOT BEER 6
ICED TEA* | LEMONADE | ARNOLD PALMER 6

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 + jose valles

