

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
CROQUETTES yellowtail fritters, chile pepper relish, tuna-caper mayo 16
SOUP OF THE DAY cauliflower, potato, leek, crispy kale, ricotta salata 14
GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16
BEET SALAD roasted beets, farro, watercress, frisee, crispy prosciutto, orange vinaigrette 16
BURRATINA imported burrata, persian cucumbers, fava beans, radish, carrots, pea shoots, lime dressing 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
QUENELLE shrimp-scallop-chanterelle 'dumpling', zucchini, cipollini, saffron-prosecco sauce, crustacean reduction 24
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 raschera (cow), idiazabal (cow), lou bergier pichin (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
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
COPPIA san marzano, fennel sausage, ricotta, speck, arugula 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
LASAGNA beef bolognese, bechamel, 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 FUNGHI porcini-infused carnaroli rice, lions mane mushrooms, pea shoots 44

seafood and meat

- *SNAPPER pan-seared, roasted eggplant, fennel, cherry tomatoes, spicy red bell pepper coulis 40
*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
**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 averta, walnut & angostura bitters 17
**can be made non-alcoholic using ritual alternative liquor

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
ATHLETIC RUN WILD "non alcoholic" ipa, usa 0.05% 9

wine

SPARKLING

PROSECCO loredan gasparini, "superiore brut", docg, veneto, italy nv 14/56
CHAMPAGNE lanson, black label brut, reims, france nv 25/100
MOSCATO D'ASTI saracco, piemonte, italy 2020 15/32 (375ml)

WHITE

ALBARINO granbazan, etiqueta verde, rias baixas, galicia 2022 16/64
MACCABEO BLEND navaherros., bernabeleva, vino de madrid, spain 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 2023 17/68
SAUVIGNON BLANC vins de sancerre, loire valley, france 2022 15/60

PINK BUBBLES & ROSE

TXAKOLI ulacia, txakoli de getaria, euskadi, spain 2021 15/60
FRANCIACORTA ROSE contadi costaldi, lombardia, italy nv 20/80
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 benanti, etna rosso, sicily, italy 2020 19/76
CHIANTI CLASSICO felsina, berardenga, toscana, italy 2021 21/84
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 | GINGER BEER 6
SPRITE | DIET COKE | GINGER ALE 5
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 jose valles