

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 fried zucchini flowers, goat & parmigiano filling, tempura batter, spicy aioli 15
- CACIO BITES cacio e pepe croquettes, yogurt-chile sauce 16
- SOUP OF THE DAY roasted carrot, ricotta salata, crispy kale 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
- ENDIVE SALAD belgian endive, shaved fennel, summer squash, shaved parmigiano, anchovy-caper dressing 18
- *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
- CAULIFLOWER calabrian chile-infused couscous, roasted italian cauliflower, grilled tomato sauce 16
- *BEEF TARTARE brera-style raw american wagyu tartare, mayo, anchovy, caper, shallot, grilled bread 26
- BONE MARROW roasted 5" beef bone marrow, roasted grapes, braised snails, parmigiano vacche rosse fonduta 26
- CHEESE TRIO salvacremasco (cow), fontina (cow), lou bergier pichin (cow), kumquat jam, housemade sourdough 23
- DONZELLE fried tuscan-style dough, prosciutto di parma, lonzino, finocchiona, 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
- 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

australian black winter truffles 5g 30

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, walnut pesto, gorgonzola fonduta, bartlett pear 26
- BUCATINI long extruded pasta, bay scallops, shrimp, saffron-lemon sauce 38
- PAPPARDELLE wide-cut egg pasta, wild boar "norcina" sugo, crispy brussel leaves 34
- RISOTTO MILANESE saffron carnaroli rice, roasted bone marrow, roasting jus 36

seafood and meat

- *BRANZINO grilled fillet, mediterranean dry-aged, roasted fennel, cipollini onions, taggia olive gremolata 40
- PORK SHANK braised, buckwheat polenta, 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

SPRITZING IN THE PARK peach, elderflower, prosecco, amaro 14
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 corralejo blanco tequila, cucumber, sage, agave, fernet branca, pineapple, lime 17
GIN & TONIC gin raw, fever tree indian tonic, lemon, pink and black peppercorn 16
GOLDEN GOOSE starkeeper gin, gooseberries, apricot, chamomile-marigold honey, lemon, orange bitters 17
LA LUCHADORA tequila, apple brandy, li hing mui, cappalletti, strega, hatch chili, pineapple, lime 16
REALLY GOOD MAI TAI appleton rum, jm rhum, copalli rum, orgeat almond liqueur, cointreau 16
LUNA PIENA legent bourbon, amaro braulio, centum herbis liqueur, lime, demerara 17
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
ALLAGASH WHITE belgian-style wheat ale, maine 5.1% 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
NORTH COAST OLD RASPUTIN russian imperial stout, california 9.0% 11
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

VERDICCHIO DI JESI bucci, marche, italy 2022 16/64
WHITE BLEND pinol, portal blanco, terre alta, spain 2020 16/64
GEWURZTRAMINER elena walch, tradition, alto adige, italy 2021 19/76
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

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 2022 22/88
BARBERA D'ASTI vietti, trevigne, piemonte, italy 2021 15/60
NERELLO MASCALESE benanti, etna rosso, sicily, italy 2021 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

BASIL FIZZ grapefruit, ginger, basil, lime, soda 10
STASCHISC MOCKTAIL chile-infused "tequila", grenadine, agave, lime, basil 15
FLOWER CHILD MOCKTAIL ritual "tequila", cucumber, lime, pineapple mint 16
MEXICAN COKE | GINGER BEER | ROOT BEER 6
SPRITE | DIET COKE | GINGER ALE 5
BLACK TEA assam | earl grey | lapsang souchong | russian-ish caravan 6
TISANE fresh mint | red oz | chamomile-lavender 6
STILL WATER acqua panna 9 | cabreiroa 8
SPARKLING WATER san pellegrino | vichy catalan 9
TONIC WATER fever tree indian 7



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