

BRERA

starters

- CELERIAC SOUP butter poached lobster, winter black truffle gremolata, fried leeks 21
- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 19
- INSALATA wild arugula salad, rainbow carrots, fennel, orange, pistachio, grana, allepo vinaigrette 16
- CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette 20
- SQUASH BLOSSOMS tempura fried, three cheese filled, parsley aioli 23
- WINTER BEETS baby beets, walnut pesto, goat cheese fonduta, frisee, evoo 21
- BURRATA farro, rutabaga, turnips, white balsamic vinaigrette 21
- EGGPLANT PARMIGIANA breaded eggplant, pomodoro, mozzarella, parsley 19
- MEATBALLS beef & pork, san marzano, mozzarella, grilled bread 21
- POLPO charred octopus, calabrian 'nduja, chickpea puree 31
- FRITTO MISTO fried calamari, mushrooms, peppers, calabrian aioli 26
- PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini 28
- *BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 33

pizza wood fired, served as ready

- MARGHERITA san marzano, fior di latte, oregano 23
- DIAVOLINA san marzano, mozzarella, spicy salame, scallions 25
- VINCE mozzarella, mortadella, burrata, pistachio, orange zest 25
- COPPIA san marzano, sausage, arugula, ricotta, prosciutto, grana 27
- CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 24
- SALSICCIA fior di latte, sausages, gorgonzola dolce, reggiano 26
- FUNGHI fior di latte, kale pesto, rapini, field mushrooms, parsley 26

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 21
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 25
- VEGANA housemade garganelli pasta, cauliflower, onion crema, garlic bread crumbs 25
- CARBONARA spaghettoni, organic egg yolk, pecorino romano, guanciale, tricolore cracked pepper 27
- LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley 29
- FETTUCELLE egg pasta, classic beef bolognese, shaved parmigiano 29
- PAPPARDELLE parsley infused egg pasta, braised wild boar sugo 29
- TORTELLI veal filled pasta, porcini mushrooms, butter, sage, roasting jus 28
- MUSHROOM RISOTTO english peas, parmigiano reggiano, mushroom crema, extra virgin olive oil 33
- PASTA DI MARE saffron infused pasta, shrimp, scallops, calamari, chili 41

main courses

- CAULIFLOWER kale pesto, almonds, bell pepper romesco, couscous 25
- SHRIMP farrotto, creamed spinach, yellow pepper crema, confit tomatoes 39
- *NORTH SEA SALMON savoy cabbage, saffron crema, candied orange gremolata, beet puree aioli 41
- BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata 46
- VEAL PARMIGIANA spaghettoni pomodoro, mozzarella, parsley, grana padano, basil 48
- CHICKEN PARMIGIANA oregano, mozzarella, parmigiano reggiano, arugula 34
- ROASTED HALF CHICKEN tuscan kale, bell pepper, pancetta, cous cous, lemon butter sauce 39
- *BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri 51
- *LAMB CHOPS fregola, artichokes, cauliflower, parsley, almond-raisin gremolata 65
- *NY STEAK 16oz bone-in certified black angus ny strip, roasted potatoes, red onions, herb oil 76

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 life time – help someone else.

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi
pascal bolduc

serving you

matteo ferdinandi
paulo duran