

# BRERA

## seafood starters

- FRITTO MISTO fried calamari, mussels, mushrooms, peppers, calabrian aioli 29  
POLPO charred octopus, mussels, 'nduja, chickpea puree, crostone 33  
\*PERUVIAN BAY SCALLOPS champagne mignonette, ginger, fresno chili, micro cilantro 19  
CHILLED KING CRAB LEG cocktail sauce, dijon mustard aioli 95

## more starters

- CELERY ROOT SOUP butter poached lobster, winter black truffle gremolata, fried leeks 21  
INSALATA wild arugula salad, rainbow carrots, fennel, orange, pistachio, grana, allepo vinaigrette 18  
BRUSCHETTA roasted vegetables, ciabatta bread, roasted eggplant, garlic confit, marinated tomatoes 21  
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 19  
CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, red wine vinaigrette 22  
BURRATA farro, rutabaga, turnips, white balsamic vinaigrette 21  
WINTER BEETS baby beets, walnut pesto, goat cheese fonduta, frisee, evoo 21  
FRIED BRUSSELS SPROUTS paprika, toasted almonds, lemon juice 23  
SQUASH BLOSSOMS tempura fried, three cheese filled, parsley aioli 23  
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 23  
PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini 32  
\*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 33

## sides

- SAUTEED BROCCOLINI 14  
ROASTED POTATOES 14  
EGGPLANT PARMIGIANA 19

## pizza wood fired, served as ready

- MARGHERITA san marzano, fior di latte, oregano 25  
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 27  
SALSICCIA fior di latte, sausage, gorgonzola dolce 29  
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 25  
COPPIA san marzano, ricotta, sausage, arugula, speck, grana 28  
CAMPO mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 26  
FUNGHI field mushrooms, fior di latte, brussels sprouts 31

## pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper 25  
GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 25  
FETTUCCELLE egg pasta, classic beef bolognese, shaved parmigiano 29  
PAPPARDELLE parsley infused egg pasta, wild boar sugo 32 (ADD WINTER BLACK TRUFFLES +\$22)  
LASAGNA lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley 29  
RAVIOLI cheese filled pasta, parmigiana crema, fava beans, lemon zest, red sorrel 25  
TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus 33  
MUSHROOM RISOTTO english peas, parmigiano reggiano, mushroom crema, extra virgin olive oil 31  
PASTA DI MARE saffron infused pasta, scallops, mussels, calamari, chili 43

## meat, poultry, seafood

- SHRIMP farrotto, cream spinach, yellow pepper crema, confit tomatoes 41  
BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata 43  
\*NORTH SEA SALMON savoy cabbage, saffron crema, candied orange gremolata, beet puree aioli 43  
BRAISED BEEF CHEEK saffron infused aged aquerello risotto, pan roasting jus 65  
ROASTED HALF CHICKEN tuscan kale, bell peppers, pancetta, cous cous, lemon butter sauce 40  
CHICKEN PARMIGIANA mozzarella, parmigiano reggiano, arugula, oregano 34  
\*LAMB CHOPS fregula, artichokes, parsley almond & raisin gremolata 68  
VEAL PARMIGIANA spaghettoni pomodoro, mozzarella, parsley, grana padano, basil 65  
\*NY STEAK 16oz bone-in certified black angus ny strip, roasted potatoes, red onions, herb oil 81  
\*FILLET MIGNON 8oz mignon prime, red onions, cherry tomatoes, roasted potatoes, green peppercorn sauce 65  
\*RIBEYE 16oz prime dry aged rib eye, roasted cauliflower, broccolini, red wine reduction 84

## go vegan

- VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs 28  
CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds 25

## at the stove

angelo auriana  
eduardo perez

## serving you

matteo ferdinandi  
paulo duran

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness