



starters

- ZUCCHINI BLOSSOMS stuffed with goat cheese & parmigiano filling, tempura batter, spicy aioli 15
- FRITTO MISTO calamari, trout, carrots, zucchini, croquettes, spicy tomato sauce 24
- TRICOLORE SALAD radicchio, escarole, endive, sundried tomatoes, ricotta salata 18
- GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16
- *SHRIMP SALAD roasted beets, quinoa, cucumber, spinach, avocado dressing 22
- OCTOPUS SALAD potatoes, summer squash, fava beans, garbanzo beans, yellow corn, n'duja dressing 22
- SALMON cold smoked salmon belly, heirloom tomato, fava, toasted sesame seeds, yogurt-pepper sauce 22
- CAESAR SALAD romaine hearts, anchovies, capers, pecorino 18
- *HAMACHI yellowtail, grapefruit dressing, capers, serrano & calabrian chile, pickled red onion, cashews, basil 22
- CHEESE TRIO raschera (cow), fontina (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
- 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

HOUSEMADE CIABATTA toasted, extra virgin olive oil 6

side of calabrian chiles 3

pasta

- AMATRICIANA extruded long pasta, tomato sauce, onions, guanciale, romano 26
- RAVIOLI braised beef filled egg pasta, butter, pan roasting jus 28
- TAGLIATELLE narrow egg pasta, brera's secret beef bolognese sauce 28
- BUCATINI long extruded pasta, shrimp, bay scallops, saffron-lemon sauce 34
- PAPPARDELLE wide-cut egg pasta, braised duck sugo, taggia olives, 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 and meat

- *BRANZINO pan-seared, green asparagus, carrot puree 34
- MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella 22
- *CHICKEN breaded & stuffed chicken leg, mozzarella, prosciutto, roasted peppers, roasted carrots 29
- *NY STEAK 10oz 14 day dry-aged flannery beef, arugula salad, shaved parmigiano reggiano 55

cocktails

SPRITZING IN THE PARK peach, elderflower, prosecco, amaro 14
**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
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
GIN & TONIC gin raw, fever tree indian tonic, lemon, pink and black peppercorn 16
THE CAPO mezcal, rye whiskey, 3 amaro blend, liqor 43 17
BEAR CLAW knob creek rye, amaro sibona, whistlepig barrel aged maple syrup 16
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, walnut & angostura bitters 17
**can be made non-alcoholic using ritual alternative liquor

beer

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 luis mateo, candea, monterrei, galicia, spain 2018 (organic, vegan) 19/76
GAVI francesco rinaldi, piemonte, italy 2023 17/68
SAUVIGNON BLANC vins de sancerre, loire valley, france 2022 15/60
GEWURZTRAMINER elena walch, tradition, alto adige, italy 2021 19/76

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
CHIANTI CLASSICO felsina, berardenga, toscana, italy 2021 21/84
CABERNET BLD (SUPER TUSCAN) podere sapaio, "volpolo", bolgheri, toscana 2021 24/96
TEMPRANILLO/GRENACHE BLEND la antigua classico reserva, rioja, spain 2012 (organic) 24/96
BAROLO perla terra, piemonte, italy 2018 25/100

non alcoholic

BASIL FIZZ grapefruit, ginger, basil, lime, soda 10
MEXICAN COKE | 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 jose valles