

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
- GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 16
- BEET SALAD roasted beets, farro, watercress, frisee, crispy prosciutto, orange vinaigrette 16
- CAULIFLOWER calabrian chile-infused couscous, roasted italian cauliflower, grilled tomato sauce 16
- \*HAMACHI yellowtail, grapefruit dressing, capers, serrano & calabrian chile, pickled onion, cashews, basil 22
- MEATBALLS beef&pork, san marzano tomato sauce, smoked mozzarella 22
- OCTOPUS grilled tentacle, n'duja sausage, mussels, garbanzo beans 26
- \*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 toma piedmontese (cow), raschera (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
- 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

## house-made pasta

- TAGLIATELLE narrow egg pasta, brera's secret beef bolognese sauce 28
- CACIO E PEPE TRADIZIONALE extruded spaghettoni, pecorino romano, black pepper 26
- STRETTINE long-flat nettle pasta, walnuts, gorgonzola fonduta, bartlett pear 26
- PISAREI bread gnocchetti, braised duck sugo, taggia olives, mushrooms, reggiano 30
- GNOCCHI spinach potato hand-cut dumplings, castelmagno fonduta, tuscan kale pesto 25
- BUCATINI long extruded pasta, shrimp, bay scallops, saffron-lemon sauce 36
- RAVIOLI braised beef filled egg pasta, butter, pan roasting jus 28
- PAPPARDELLE wide-cut egg pasta, wild boar "norcina" sugo, shaved black summer truffle 45
- RISOTTO MILANESE saffron carnaroli rice, roasted bone marrow, roasting jus 36

## seafood and meat

- \*BRANZINO grilled filet, dry-aged mediterranean, roasted fennel, cipollini, taggia olive gremolata 40
- PORK SHANK braised, buckwheat polenta bramata, tuscan kale, san marzano tomato, natural jus reduction 40
- BEEF CHEEK nebbiolo wine-braised, umbrian lentils, swiss chard, salsa verde 40
- \*LAMB CHOPS grilled, rainbow baby carrots, shiitake mushrooms, hazelnut-pink peppercorn gremolata 49
- \*NY STEAK grilled, 14 day dry-aged flannery beef, roasted potatoes, summer squash 5.5/oz (min 12 oz)
- \*RIBEYE STEAK grilled, 14 day dry-aged flannery beef, roasted eggplant, charred red onion 6.5/oz (min 12 oz)

## cocktails

ISABEL citrusy spritz with montenegro, amaro angeleno, brandy, prosecco 15  
STASCHISC chile-infused mezcal, aperol, rhubarb bitters, agave, lime, basil 16  
LA LUCHADORA tequila, apple brandy, li hing mui, cappalletti, strega, hatch chili, pineapple, lime 16  
STALK EXCHANGE greenbar lemon vodka, apple, suze, fennel syrup, prosecco 16  
GIN & TONIC spanish gin mahon, fever tree indian tonic, lemon, pink and black peppercorn 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 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 16  
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

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 SPARKLING ROSE contadi costaldi, lombardia, italy nv 20/80  
NEBBIOLO BLEND g. d. vajra, "rosabella", piemonte, italy 2022 15/60

### RED

BARBERA D'ASTI vietti, trevigne, piemonte, italy 2021 15/60  
PINOT NOIR the hilt, santa rita hills, california 2022 22/88  
NERELLO MASCALESE benanti, etna rosso, sicily, italy 2021 19/76  
CHIANTI CLASSICO felsina, berardenga, toscana, italy 2021 21/84  
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 | SPRITE | DIET COKE 6  
BLACK TEA assam | earl grey | lapsang souchong | russian-ish caravan 7  
TISANE fresh mint | red oz | chamomile-lavender 7  
STILL WATER acqua panna 9 | cabreiroa 8  
SPARKLING WATER san pellegrino | vichy catalan 9



EXECUTIVE CHEF angelo auriana  
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