

BRERA

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starters

- FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy sauce 21
ARUGULA lemon, shaved grana, extra virgin olive oil 12
TRICOLORE three bitter greens, sundried tomato, ricotta salata 14
BURRATINA roasted beets, mushrooms, green beans, frisee 18
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 16
POLPO charred octopus, mussels, calabrian n'duja, sunchoke puree 23
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 20
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, mayo 19
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 18

today's additions

- CHARRED CAULIFLOWER
couscous, almonds, bagna cauda 15
*SEA SCALLOPS
horseradish potatoes, veal reduction 37
*FIORENTINA
prime revier beef 38oz. porterhouse steak,
seasonal vegetables 135

pizza

- MARGHERITA san marzano, fior di latte, oregano 20
VINCE mozzarella, mortadella, buratta, pistachio, orange zest 22
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 20
FENNEL SAUSAGE broccoli rabe, ricotta, garlic 20
NORCINA reggiano cream, sausage, winter black truffles 35

pasta & risotto

- GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 19
CACIO E PEPE spaghetti, pecorino, reggiano, black pepper 21
AMATRICIANA fresh extruded bucatini pasta, shaved grana, sage 24
TORTELLI braised veal filled pasta, butter, thyme, roasting jus 24
PAPPARDELLE braised wild boar sugo, winter black truffles 31
RISOTTO MILANESE saffron infused aged acquerello rice, bone marrow, roasting jus 29

seafood, meat & poultry

- *SHRIMP forbidden rice, gremolata, marinated tomatoes 33
*SALMON braised fennel, eggplant, lemon-caper sauce 34
*BRANZINO mediterranean sea bass, white bean puree, gremolata 36
ROASTED HALF CHICKEN tuscan kale pesto, pancetta, roasted garlic cream 29
BRAISED PORK SHANK farro, pea shoots, natural jus 33
*LAMB CHOPS fregola, artichokes, parsley almond & raisin gremolata 44
*NY STEAK prime flannery dry-aged beef, potatoes, caramelized red onion, black pepper 61
*RIB EYE STEAK prime double R ranch beef, brussel sprouts, wood oven blistered tomatoes 69

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 ferdinandini
candice kinsey

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

desserts & more

dolce

MEYER LEMON TART	meringue, fresh fruit, mixed berry sauce	10
PASSION FRUIT CHEESECAKE	graham cracker crust, tropical fruit sauce	11
HAZELNUT CREME BRULEE	whipped cream, candied hazelnuts	12
WARM CHOCOLATE CAKE	chocolate sauce, homemade gelato	14
TIRAMISU	espresso-soaked cake, mascarpone, caramel, chocolate sauce	15

please choose two flavors

HOUSE MADE GELATO	vanilla, pistachio, caramel, chocolate	10
HOUSE MADE SORBET	strawberry, peach, raspberry	10

caffé

ESPRESSO	6
DOPPIO ESPRESSO	7
MACCHIATO	6
LATTE	6
CAPPUCCINO	6
AMERICANO	6

dessert cocktail

FERNET ABOUT IT	fernet branca, carpano antica, lime juice	15
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amaro

AVERNA	sicilia	12
BRAULIO	lombardia	12
CIOCIARO	roma, lazio	12
FERNET BRANCA	milano, lombardia	12
MONTENEGRO	bologna, emilia romagna	12
NONINO QUINTESSENTIAL	friuli	18

grappa

JACOPO POLI,	merlot, veneto	20
POLI DI SASSICAIA,	toscana	35
POGGIO ALLE MURA BRUNELLO,	toscana	18

brandy & cognac

HARDY	vsop, france	18
HENNESSEY	xo, france	45

dessert wine

PASSITO DI PANTELLERIA	donnafugata "ben rye", sicilia, italy 2016	15
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