

WE ARE PROUD OF OUR 48H
FERMENTED SOURDOUGH
AND WE ONLY USE THE FINEST
CLARENCE COURT BURFORD
BROWNS EGGS IN ALL OUR
BREAKFAST DISHES



BRERA

— Taste life with gusto —



ORDER FROM BRERA APP
COLLECT POINTS
RECEIVE REWARDS

BREAKFAST

WEEKDAYS - UNTIL 11:30 AM
WEEKENDS - UNTIL 3 PM

Royale 14

Poached eggs, smoked salmon, crushed avocado, hollandaise sauce served on a sourdough pizza base

Benedict 14

Mortadella, poached eggs, smoked burrata, rocket, served on a sourdough pizza base

Florentino 14

Smoked salmon, poached eggs, spinach, pesto, hollandaise, served on a sourdough pizza base

Carbonara 14

Poached eggs, pancetta, pecorino, exotic mushrooms, carbonara sauce, served on a sourdough pizza base

Tartufo 15

Mortadella, poached eggs, truffle ricotta, truffle sauce, served on a sourdough pizza

Full Italian 14

JUST LIKE ENGLISH BUT BETTER :)

Italian sausage, poached eggs, potato, cannellini beans, sun dried tomato sauce, served on a sourdough pizza base

Uova Di Brera (V) 7.5

Choice of poached/scrambled/ fried eggs on toasted sourdough bread

Toast All'Avocado (V) 9.5

Smashed Hass avocado, Rabiola cheese with watermelon radish, poached eggs, chilli on a seeded charcoal sourdough bread

Brera Pancakes (V) 9.5

Hot vanilla pancakes, wild berries & maple syrup

Add-ons

Nutella 1

Extra Egg 1.2

Roasted Mushrooms 2

Smashed Avocado 3

Smoked Salmon 4

Mortadella 3.5

(V) - VEGETARIAN
(VG) - VEGAN

APERITIVO

Italian Olives (VG) 5.5

Salted Nuts (VG) 3.5

Sourdough House Bread (V) 3.5

Meat Board 19

Artesian cured meat selection.

Mortadella, prosciutto cotto, spinata romana, prosciutto crudo, gherkins, cherry tomatoes, rocket, sliced sourdough bread

Crocchette di Piselli e Fave (V) 7

Peas and broadbeans croquettes, served with truffle mayo & rocket

Arancini Pesto e Mozzarella (V) 8

Crispy rice balls with pesto & mozzarella, served with truffle mayo & rocket

INSALATE

Brera Caesar 12

Breaded chicken, baby gem, egg, croutons, caesar sauce

MIX & MATCH SALADS 250GR £8.5

Broccoli (VG)

Broccoli with roasted fennel, garlic & chilli

Marinated Cabbage (VG)

White cabbage, parsley, mint, pomegranate, apple vinegar

Add your protein

Chicken Milanese 6.5

Breaded chicken breast

PASTA

Gnocchi Bianchi (V) 10

Potato gnocchi with parmesan sauce

Spaghetti Carbonara 11

Spaghetti with fried pancetta, parmesan, black pepper, egg

Spaghetti Con Polpette 13.5

Spaghetti with meatballs, parmesan, basil

Linguine ai Funghi (V) 11

Linguine with creamy mushrooms, oregano, parmesan

Arrabiata (V) 9.5

Penne pasta, tomato sauce, fresh basil, chillies & garlic

Cheese Board (V) 14

Italian cheese selection.

Gorgonzola, pecorino Romano, taleggio, smoked burrata, honey, fig chutney, grapes, bread sticks.

Arancini Classici 8

Rice ball with beef ragu, peas & mozzarella served with truffle mayo

Mozzarella in Carrozza (V) 7.5

Fried Mozzarella served with arrabiata sauce dip & rocket

Polpette Della Nonna 7.5

Juicy beef meatballs with rich tomato sauce and shaved parmesan

Quinoa Salad (V)

Quinoa, roasted sweet potato, spinach, grilled artichoke & avocado

Nicoise Salad

Baby potatoes, cherry tomatoes, onions, tunna chunks, anchovies, boiled egg

Pasta Salad (VG)

Farfalle pasta, cherry tomatoes, rocket, sweet corn, black olives, red onion, chilli

Brera Caesar

Baby gem, eggs, croutons, in-house made caesar sauce

Lasagne di Manzo 12

Tender minced beef ragu, tomato & creamy bechamel sauce

Aubergine Parmigiana 8.95

Aubergine baked with tomato sauce & parmesan chese (V)

ALLERGENS

If you have an allergy, please speak to a member of staff before you order. We apply best practices to avoid potential cross contamination with allergens. However, please note that our products are prepared in a busy kitchen where allergens are present. In particular Nuts, Peanuts, Milk, Sesame Seeds, Soya, Eggs and Cereals containing Gluten. If you are allergic to any of these products we recommend you refrain from eating in or from our restaurants/delivery platforms.

A discretionary 12.5% service charge will be added to your bill.



PIZZA NAPOLETANA



BRERA DOUGH

Fermented for 48 hours

PERFECTED FOR OVER 20 YEARS
100% ITALIAN GRAINS
ONLY NATURAL INGREDIENTS
LIGHT & CRISPY

Margherita (V) 9.95

San Marzano organic tomato sauce, fior di latte mozzarella, Parmesan, fresh basil

Capricciosa 14.9

Roasted ham, mushrooms, San Marzano organic tomato sauce, taggiasche olives, artichokes & fior di latte mozzarella

Ortolana (V) 11.9

San Marzano organic tomato base, roasted peppers, courgettes, aubergines & mushrooms

Prosciutto e Funghi 13.9

San Marzano organic tomato base, fior di latte mozzarella, roasted ham, cup mushrooms & basil

Focaccia Aglio E Olio (VG) 5.9

Plain pizza dough with garlic oil & oregano

Add-ons

Truffle Oil	1.8
Mushrooms/ Olives/ Rocket/ Cherry Tomatoes/ Artichoke/Courgette/ Aubergine/ Potatoes Croquette/ San Marzano Tomato Sauce	2
Mortadella/ Spicy Salami/ Parma Ham/ Roasted Ham/ Italian Sausage/ Mozzarella	3.5
Whole Puglian Burrata	4.5

(V) - VEGETARIAN

(VG) - VEGAN

Florentine (V) 11.9 *New!*

San Marzano organic tomato sauce, fior di latte mozzarella, spinach, garlic oil & egg

Boscaiola Brera (V) 15.9 *New!*

White truffle oil, cup mushroom, fior di latte mozzarella & basil

Potatoes Croquette *New!*

E Salsiccia 13.9

Potato croquette, Artisan Italian sausage, fior di latte mozzarella & basil

Diavola 13.9

Ventricina salami, San Marzano organic tomato sauce, fior di latte mozzarella & roasted bell peppers

Quattro Formaggi (V) 12.9

Fior di latte mozzarella, Parmesan, Gorgonzola, smoked Scamorza & basil

Emilia Romagna 15.9

Parma ham, Puglian burrata, San Marzano organic tomato sauce, fior di latte mozzarella, fresh cherry tomatoes & rocket leaves

Mortadella E Burrata 15.9

Mortadella, fior di latte mozzarella, Puglian burrata cheese & roasted pistachio

Dippers

Truffle Mayo/ Pesto/ Arrabiata Sauce/ Sun-Dried Tomato Mayo	2
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CALZONE



Calzone Napoletano 13.9

Roasted ham, spicy salami & fior di latte mozzarella

PIZZA ROLL

Con Carne 8.9

Roasted ham, spinata piccante salami, fresh tomatoes, rocket salad & fior di latte mozzarella



DOLCE



Tiramisu £7.2

Coffee soaked sponge, whipped cream & mascarpone cheese

Bruciato Cheesecake £7.2

Baked cream cheesecake with creamy caramel flavoured centre, decorated with fresh berries

Bruciato Cioccolato £7.2

Baked crem chocolate cheesecake

Torta Al Miele £7.2

Moist honey sponge with the caramelised sour cream frosting, decorated with berries

Torta Al Cioccolato £7.2

A rich flourless chocolate and almond cake

Velluto Rosso £7.2

Red velvet sponge layers with mouth watering vanilla cream

Dolce Di Latte £7.2

A sponge cake, soaked in a mix of different milks with vanilla cream & berries

Pistachio Dolce Di Latte £8.2

A sponge cake soaked in a mix of different milks and pistachio nuts with rose petals & cardamon

Salame Di Cioccolato £6.2

Chocolate ganache with milk & butter cookies

Rafaello £8.2

Moist coconut sponge with white chocolate, coconut cream, roasted hazelnuts & coconut flakes, topped with rafaello balls

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