

CRUDO / RAW BAR	
OYSTERS* Limoncello Mignonette, Nepitella 36	SHRIMP COCKTAIL* Purgatorio Vermouth, Basil 34
CHILLED SEAFOOD PLATTER* Oysters, Half Lobster, Snow Crab, Shrimp Chef's Selection Crudo 130	'LAVA STONE SCAMPI' Garlic Butter, Salsa Verde, Chili Oil Prawns 14 ea or Scallop 13 ea
AMBERJACK CRUDO* Aglío Olio Crunch, Blood Orange 27	TUNA TARTARE* Cruschi Pepper, Fennel, Preserved Lemon 32
ANTIPASTA	
BREZZA "CAESAR"* Parmigiano, Croutons, Anchovy Vinaigrette 24	CHOPPED SALAD Salumi, Cucumber, Olive, Butter Bean, Red Wine 26
CHARRED OCTOPUS Gigante Beans, Cured Pork Jowl 33	FRIED CALAMARI Cauliflower, Peppers, Guanciale, Calabrian Aioli 32
TUSCAN BEEF TARTARE* Lemon, Caper, Shallot 32	HEIRLOOM CAPRESE Buffalo Mozzarella, Basil Pesto 25
SALUMI & ITALIAN CHEESE Chef's Selection, Conserva 42	24 MONTH GALLONI PROSCIUTTO* Gnocco Fritto, Melon 38 add Burrata 18
SANDWICHES / PIZZA	
THE 'ITALIAN' PANINO Prosciutto, Mortadella, Pepperoni, Coppa, Provolone Sweet Pickle Peppers, Lettuce. Onion, Tomato 25	MARGHERITA PIZZA Tomato, Fresh Mozzarella, Basil 25
CALABRESE PANINO Spicy Salami, Goat Cheese, Pickled Peppers, Basil Pesto, Arugula 25	SAUSAGE & PEPPERS PIZZA Italian Sausage, Peperonata 27
CHICKEN MILANESE SANDWICH Parmigiano Reggiano, Basil Aioli, Peperonata 25	PEPPERONI PIZZA Artisanal Salumi, Mozzarella, Pomodoro 27
BREZZA BURGER* Fontina, Caramelized Onion, Heirloom Tomato, Guanciale House Pickles, Aged Balsamic, Rosemary Chips 28	PROSCIUTTO PIZZA Prosciutto di Parma, Ricotta, Smoked Mozzarella, Arugula 33

	
LUNCH	
PASTA	
BUCATINI AMATRICIANA Fresno Chile, Guanciale 32	SPAGHETTI POMODORO Cherry Tomato, Basil 29
GNOCCHI Fennel Sausage, Arugula, Saffron 36	RIGATONI ALLA GRAPPA Calabrian Chili 36
LUMACHE BOLOGNESE Beef, Pork & Veal Ragu 37	CAPPELLACCI "OREGANATA" Cauliflower, Spinach, Caper 29
BEEF CHEEK RAVIOLI European Butter, Aceto 38	ROBIOLA AGNOLOTTI Brentwood Corn, Pearl Onion, Hedgehog 35
PESCI / CARNE	
PAN SEARED SCALLOPS* Roveja Peas, Pork Frizzerati 54	RICOTTA MEATBALLS Grilled Ciabatta, Peperonata Beef, Pork, Veal 48
SKUNA BAY SALMON* Caper, Fregola Sarda, Bloomsdale Spinach 52	8 OZ FILET MIGNON* Cipollini Onion, Lambrusco 82
WHOLE BRANZINO* Gremolata 68	10 OZ CREEKSTONE SKIRT STEAK* Radicchio, Smoked Mozzarella, Aceto 55
CHICKEN PICCATA Lemon, Caper, Parsley 38 ~ OR ~	16 OZ GRASS FED NY STRIP* Cherry Tomato, Charred Lemon 85
CHICKEN PARMESAN Pomodoro, Mozzarella, Basil 55	45 OZ TOMAHAWK* 120 Days 275
CONTORNI / SIDES	
SMASHED FINGERLING POTATOES Calabrian Aioli 18	ADDITIONS Pasta, Salad, Sides
DELTA ASPARAGUS Prosecco Zabaglione, Botarga 22	GRILLED 5OZ CHICKEN 19
HEIRLOOM CARROTS Pistachio Vinaigrette, Whipped Ricotta 19	PAN SEARED 4OZ SALMON 26
GRILLED CORN Lime, Pickled Peppers. Garlic 18	GRILLED 5OZ SKIRT STEAK 28
	SAUTEED 3 EA SHRIMP 24

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions. | 20% Gratuity will be added to all parties of 6 or more.

COCKTAILS

SUCCOSA SPRITZ

Dharma Gin, Chinola Passion Fruit Liqueur,
Passion Fruit, Lime, Ginger Ale, Prosecco 20

BREZZA BLOODY MARY

Skyy Vodka, Lemon, Filthy Brand
Bloody Mary Mix 18

ESPRESSO MARTINI

Ketel One Vodka, Borghetti,
Madagascar Vanilla, Espresso 25

SANGUINELLO

Skyy Blood Orange Vodka, Grand Marnier,
Blood Orange, Mango, Lemon 24

BREZZACELLO

Ciroc Limonata Vodka, Caravella Limoncello,
Chateau Liqueur, Lillet Blanc, Lemon 24

STRAIGHTENED ARROW

Flecha Azul Reposado, Supasawa,
Raspberry Puree, Rosemary, Ginger, Lemon 23

CATCH & RELEASE

Patron Silver Tequila, Strega,
Lavender, Lemon, Lime 22

N/A COCKTAILS

N/A GRONI

Lyre's Dry London Spirit, Lyre's Italian Orange,
Blood Orange, Lyre's Aperitif Rosso 16

ARANCIA SPRITZ

Lyre's Italian Orange, Orange,
Lyre's N/A Sparkling Wine, Vanilla 18

BRAMBLE NO. 0

Ritual Whiskey Alternative, Blackberry,
Lemon, Ginger 15

BEVERAGE MENU

WINES BY THE GLASS

SPARKLING

BISOL "JEIO" PROSECCO

Veneto NV 18

FERRARI BRUT

Trento NV 20

GH MUMM GRAND CORDON BRUT

Champagne NV 28

CA DEL BOSCO ROSE BRUT

Lombardy NV 35

LA SPINETTA "BIANCOSPINO"

MOSCATO D'ASTI

Piedmont 2024 18

ROSE

TORMARESCA "CALAFURIA"

Salento, Puglia 2024 18

WHITE

FEUDI DI SAN GREGORIO FALANGHINA

Campania 2023 18

BORG CONVENTI SAUVIGNON BLANC

Friuli 2023 22

JERMANN PINOT GRIGIO

Friuli 2024 20

MONSANTO "FABRIZIO BIANCHI"

CHARDONNAY

Tuscany 2023 25

POST & BEAM FROM FAR NIENTE

CHARDONNAY

Carneros 2022 28

RED

LA SCOLCA PINOT NERO

Piedmont 2023 25

KANTE LUDVIK
PINOT NOIR / CABERNET

Friuli MV 18

BORGOGNO FRIESA

Piedmont 2022 22

MAZZEI "SER LAPO"
CHIANTI CLASSICO RISERVA

Tuscany 2020 20

GD VAJRA "ALBE" BAROLO

Piedmont 2021 35

PODERE SAPAIO
"VOLPOLO"

Tuscany 2023 28

CLOS DU VAL
CABERNET SAUVIGNON

Napa Valley 2022 30

HALF BOTTLES

SPARKLING

LAURENT PERRIER "LA CUVEE" BRUT

Champagne NV 55

CA DEL BOSCO "PRESTIGE" BRUT

Lombardy NV 62

WHITE

ALOIS LAGEDER PINOT GRIGIO

Trentino-Alto Adige 2022 38

LOUIS JADOT POUILLY-FUISSE
CHARDONNAY

Burgundy 2019 55

PATZ & HALL "DUTTON RANCH"
CHARDONNAY

Russian River Valley 2021 82

RED

BIALE "BLACK CHICKEN" ZINFANDEL

Napa Valley 2021 79

MINER "THE ORACLE"
CABERNET SAUVIGNON

Napa Valley 2015 115

ALLEGRI AMARONE DELLA
VALPOLICELLA

Classico 2018 130

LANGE RESERVE
PINOT NOIR

Willamette Valley 2022 50

NOZZOLE CHIANTI CLASSICO RISERVA

Tuscany 2020 52

PIEVE SANTA RESTITUTA (GAJA)
BRUNELLO DI MONTALCINO

Tuscany 2019 145

MICHELE CHIARLO
"TORTONIANO" BAROLO

Piedmonte 2019 85