



📍 295 Dongho-ro 17-gil,
Sindang-dong, Jung-gu, Seoul

☎ 02-2236-0770

 brera  brera.kr_

CEO MESSAGE

Dear Guest,

it is a pleasure for Brera to have you here today.

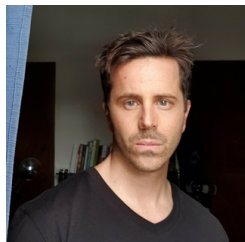
This establishment serves authentic Italian food: some Koreans might find it a little salty; yet, we can guarantee it's just an impression as we do not use more salt than what is used in other regular Korean dishes.

Company directorship and the young Brera staff are strongly committed to deliver you guys the greatest value Italian food in town, by focusing on quality and price.

The first is achieved through a number of resolutions: selection of the finest ingredients, mostly imported from Italy; daily home-extrusion from bronze dies of all pasta shapes, as opposed to the industrially produced ones that are served by any other Italian restaurant; 24 hours policy for desserts' shelf life, ensuring an extreme freshness; reduced amounts of fats and relevant useless calories, after consultation of personal trainers and sport doctors; budget allocation for relentless overseas learning and mastering trips, to guarantee the most genuine regional flavor.

The second is calculated by cutting roughly 30% of the average market price and by offering promotions to loyal customers on a regular basis.

While wishing you an excellent meal, we'd like you to talk directly with the manager or contact us at mybreraseoul@gmail.com should you experience or have experienced dissatisfaction.



Giovanni Tamburrini
Brera Inc. CEO
Kakao: 010-8070-1982

11AM TO 12PM

EUROPEAN BRUNCH

BRERA BREAKFAST

19.9

The best way to start your day, especially after a workout session. This menu item has been studied and designed by professional personal trainers and world-wide recognized sport doctors. All the macro-nutrients (proteins, carbs and good fats) will be supplied by:

Homemade jam from seasonal fruit (minimum amount of sugar added)
Homemade butter, made daily from fresh Denmark Heavy Cream
House-baked wholegrain bread
Sugar-free yogurt topped with dried fruits
Emmental and ham open toast

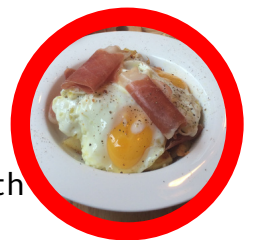
- Seasonal fruit salad OR freshly squeezed orange juice
- Coffee drink of your choice: espresso, cappuccino, latte or americano
- 2 eggs of your favorite style
(SUNNY SIDE UP, SCRAMBLED EGG, OVER HARD)



HUEVOS ROTOS

21.9

Typical Spanish style dish, made of hand-cut fried potatoes, topped with the highest quality Italian prosciutto, 2 fried eggs and emmental.



CROQUE MADAME/MONSIEUR

20.9

The most famous French panini made by ticking all the boxes: an insane amount of melted emmental cheese, Italian jambon, homemade bechamel - eggs on the top as an additional option.



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ANTIPASTI

MELANZANE ALLA PARMIGIANA

17.8

멜렌자네 “가지 라자냐”

The first of several Sicilian items on Brera menu. It consists of baked layers of eggplant, stuffed with fresh tomato sauce, parmigiano and mozzarella. Brera's version contains 40% less calories than you what would normally be served in any regular Italian food establishment.



SALUMI E FORMAGGI

49.9

햄 & 치즈 트레이

(HALF SIZE : 28.0)

Aka the monster. You'll get a huge tray of Parma prosciutto, salami, prosciutto cotto, provolone, gorgonzola, grana padano, homemade butter, homemade jam, marinated olives and a freshly baked rosemary focaccia. It'd be an ideal way to start your meal. It serves up to 4 people and we recommend you to pair it with a wine from the special selection.



TRIS DI BRUSCHETTE

17.8

브루스게타

Three giant and nicely toasted slices of Brera wholegrain bread, topped with: seasoned cherry tomatoes, mushrooms, anchovy and cheese. If you share it between two, make sure you'll have enough room for pasta as it might be a lot of carbs!



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ANTIPASTI

ARANCINI SICILIANI 아란치니 (THREE EACH TYPE OF PIECES)

19.8

The legendary Brera balls, another Sicilian staple of ours. We learned from the masters in Sicily and Rome; and we make sure you won't get any filler: each of the three arancini has a 1:1 ratio of carbs to proteins.

- Meat sauce
- Eggplant and mozzarella
- Gorgonzola and mushrooms

미트소스, 가지&치즈, 고르곤줄라&버섯
각각의 하나씩 총 3개의 볼이 한 접시에 제공



INSALATA CAPRESE

22.9

카프레제 샐러드

Named after the famous island in front of Naples, this salad features one entire buffalo mozzarella, seasoned cherry tomatoes and rucola.



INSALATA MEDITERRANEA

16.6

메디테리안 샐러드 (지중해식)

A huge salad made of lettuce, black olives, corn, ricotta, carrots, onions, tomatoes, EVO and balsamic vinegar.



INSALATA GIOCONDA

16.6

지오콘다 샐러드 (사과&루꼴라)

Mum's salad whose peculiarity is the contrast of the sour taste of apple slices, the sweetness of the cherry tomatoes and the bitterness of rucola. Topped with walnuts, parmigiano, EVO and balsamic vinegar.



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PRIMI PIATTI

You might well know Italians use to separate carb-based from protein-based dishes; in a regular course menu the former are eaten first and the latter afterwards. In particular, pastas, gnocchi and risotto are the most common options of "primi piatti".

As far as pasta is concerned, Brera has made huge investments with the purpose of delivering the highest quality texture and flavor in town. Certainly, specialized kitchen staff is in charge of kneading Brera's own dough and of extruding it through the several "MonferrinaP3" bronze dies, the most technological Italian equipment for pasta production.

Brera uses EXCLUSIVELY FRESH PASTAS, setting it aside from any other Italian food establishment in Seoul; every pasta shape has unique flavors and bites that you could appreciate even without sauce.

Details concerning gnocchi and risotto are specified in the relevant sections.

PASTE RIPIENE

LASAGNA CLASSICA "NONNA SILVANA"

19.8

클레식 라자냐

The first ever lasagna of Seoul made according to an authentic grandmother's recipe. Five layers of freshly made pasta sheets stuffed with Bolognese and bechamel sauce, topped with grilled mozzarella. You'll be amazed by the amount of meat you'll find in the depths.



RAVIOLI RICOTTA E SPINACI IN BUTTER SAGE SAUCE

21.9

라비올리 (이탈리안 만두)

These are stuffed fresh pasta squares - typical of Northern Italian regions a great idea for vegetarians.



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WHITE SAUCE PASTAS

PAPPARDELLE ALLA BOSCAIOLA 19.8

보스카올라

If you appreciate the difference between fettucine and pappardelle, then you must try this hearty pasta with heavy cream, mushrooms, homemade sausage and green peas.



FETTUCINE ALLA FANTASIA 19.8

DI FUNGHI 버섯 크림 파스타 (풍기 파스타)

One of Brera's best seller: in its simplicity, these fettucine deliver the wild taste of three kinds of mushrooms, softened by Denmark heavy cream.



PACCHERI RADICCHIO 23.1

E GORGONZOLA 라디치오 & 고르곤졸라 파스타

The bitterness of the radicchio will combine with the sweetness of the gorgonzola and the pungent flavors of our homemade sausage. A perfect sauce for this thick and chewy short shaped pasta.



PACCHERI AL TARTUFO 24.1

타르투포 (트러플 크림 파스타)

This short pasta shape is chewy and, therefore, it suits those who like an "al dente bite"; topped with homemade sausage, porcini mushrooms, truffle oil and cream.



SPAGHETTI ALLA CARBONARA 28.5 (AUTHENTIC VERSION)

까르보나라 (이탈리아식 오리지널 스타일)

The legendary roman dish, the most authentic you can get in Seoul: 200 grams of spaghetti served!



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OIL PASTAS

SPAGHETTI ALLE VONGOLE

22.9

스파게티 봉골레

One of the most "Korean preferred" classics, served in a large sautee pan: 200 grams of house-extruded spaghetti with an insane amount of clams, double the size you'd get anywhere else!

.OPTION 2 (GOURMET) ADD MORE INGREDIENTS FOR 3.0

You can even opt to add anchovies, breadcrumbs and sundry tomatoes, increasing the richness of the flavors



SPAGHETTI AGLIO E OLIO

22.9

알리오 올리오 (마늘 오일 파스타)

After selling hundreds of this dish, we have decided stepping up the game and investing in order to serve the best in town. Same ingredients as the authentic recipe, but realized through an innovative and complex technique. 200 grams of pasta for carb lovers!



FETTUCINE DI GAETA

21.9

페투치네 가에타

Inspired by a little sea town on the centrfal west coast of Italy, these flat long pasta strings come with cherry tomatoes, tiger shrimps, vongole, bacon and zucchini.



CASERECCE ALLA PRIMAVERA

19.7

프리마베라 (비건파스타)

This vegan pasta is topped with a mix of fresh cut vegetables such as bell peppers, zucchini, cherry tomatoes, eggplant or any other seasonal green.



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RED SAUCE PASTAS

PACCHERI ALLA CIOCIARA

19.8

치오치아라

One of Brera's best sellers. This thick, chewy, short shape pasta, typical from Naples region, comes with a fresh tomato sauce and homemade sausage.



PACCHERI ALLA CALABRESE

21.9

칼라브레제

Just like the dish above, but spicier and with even more ingredients like ham, mushrooms and bacon.



SPAGHETTI ALL'ARRABBIATA

23.9

아라비아따

That's the basis of an Italian culinary experience: you can focus on the quality of Brera's house-extruded pasta (200gr, a double portion) and the freshness of the spicy tomato sauce. Simple and perfect. Topped with fresh parsley or fresh basil leaves.



PACCHERI ALLA SICILIANA

19.8

시칠리아나

Again Sicily! The super fresh short pasta comes with an entire stir fried eggplant, fresh tomato sauce and one entire 125gr mozzarella. Everything flavored by fresh herbs like basil leaves.



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RISOTTI

RISOTTO AI FUNGHI PORCINI

22.9

포르치니 풍기리조또 (버섯)

If you like the wild flavor of these high quality mushrooms (porcini) imported from Italy, this risotto is a great option.



RISOTTO ZUCCA SHRIMPS E BURRATA

22.9

쉬림프 리조또 (단호박 & 새우)

Visually-wise you'll be happily surprised to see the orangeness of the pumpkin risotto, topped by an entire white fresh burrata and 4 grey tiger shrimps.



GNOCCHI

We home-make (by hand) our gnocchi (70% potatoes and 30% flour) daily, setting us aside from the rest of the competition.

Each portion contains 300 grams, which is double the amount of what you'd get anywhere else in Korea.

They are available with three different sauces:

alla Sorrentina --> fresh tomato sauce and buffalo mozzarella
소렌티나 뇨끼 (토마토소스)

al Gorgonzola --> melted Italian gorgonzola and walnuts
고르곤졸라 뇨끼 (고르곤졸라 치즈)

al Pesto Ligure di Basilico --> original recipe from Genova, with fresh basil leaves
페스토 뇨끼 (바질)

28.5



SECONDI PIATTI

FILETTO DI MANZO 250GR 만쥬 스테이크 40.0

We claim to serve the best value steak in town. Nowhere else you'll get this amount of tender and lean sirloin beef at this price. Served with 200g of Potatoes (ADD 4.0 FOR EXTRA GRILLED VEGETABLES)



SCALOPPINE AI FUNGHI 스칼로피네 22.0 CON MARSALA

150 grams of sliced sirloin topped with a fresh mushroom sauce, obtained from a special Sicilian sweet red wine.

IT COMES WITH YOUR CHOICE OF SIDE DISH: SALAD OR BUTTERY POTATOES



PIATTI UNICI

SCODELLA DI FETTUCCINE ALFREDO 알프레도 & 38.5 SIDED BY BEEF OR CHICKEN PARM 비프팜 OR 치킨팜

A huge pan containing 200gr of creamy, buttery homemade fettuccine sided by either 150gr of beef parm or 300gr of chicken parm. This dish is literally huge and we recommend it to people with a lot of appetite.



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PIZZA ROMANA

GIOVANNI 지오바니 **22.9**
Smoked scarmoza cheese, cherry tomatoes, San Daniele prosciutto

MARGHERITA 마르게리타 **19.9**
Tomato sauce, mozzarella, basil, parmigiano
•RECOMMEND TO ADD EXTRA MOZZARELLA FOR 5.0
모짜렐라치즈 추가 : 5.0 추천

MARGHERITA BUFALA 부팔라 **21.9**
Tomato sauce, buffalo mozzarella, parmigiano, basil
•RECOMMEND TO ADD EXTRA MOZZARELLA FOR 5.0
모짜렐라치즈 추가 : 5.0 추천

VESUVIANA 베수비아나 **22.9**
Salame, tomato sauce, bell peppers, black olives, oregano, hot chili peppers

NAPOLI 나폴리 **19.9**
Tomato sauce, mozzarella, parmigiano, capers, anchovies
•RECOMMEND TO ADD EXTRA MOZZARELLA FOR 5.0
모짜렐라치즈 추가 : 5.0 추천

POMODORO 포모도로 (비건피자) **21.9**
Tomato sauce, confit, sun-dried & cherry tomatoes, almonds, basil

QUATTRO FORMAGGI 콰트로 포르마지 **21.9**
Gorgonzola, mozzarella, emmental, parmigiano

CALZONE ALLA NAPOLETANA 깔조네 **21.9**
Salame, sun-dried tomatoes, ricotta, tomato suace, mozzarella

CAPRICCIOSA 카프리초자 **21.9**
Tomato sauce, mozzarella, mushrooms, artichokes, ham, black olives

GORGONZOLA 고르곤졸라 **19.9**
Gorgonzola, mozzarella, honey on the side

MORTAZZA 모르타짜 **37.0**
200gr of Italian Mortadella, pistacchio crumble, truffle oil, 1 entire mozzarella

PROSCIUTTONA 프로슈토나 **37.0**
200gr of Italian Prosciutto, 2 mozzarella (one melted and one topping the pizza), tomato sauce



SECRET MENU

It is plenty of authentic Italian dishes we decided to keep out of the regular menu in order to prevent confusion and to better guide you guys for the order. Though, for those Italian food lovers who know what we are talking about, Brera is likely ready to serve them as special perks.

Spaghetti ai Pomodorini TOMATO	(double portion; 200gr of fresh pasta) 22.9
Tagliatelle alla Bolognese MEAT SAUCE	(double portion; 200gr of fresh pasta) 26.1
Mezze Maniche Amatriciana TOMATO	(double portion; 200gr of fresh pasta) 27.5
Mezze Maniche Gricia CHEESE	(double portion; 200gr of fresh pasta) 27.5
Rigatoni Broccoli e Sasiccia OIL	(double portion; 200gr of fresh pasta) 27.5
Tonnarelli Cacio e Pepe CHEESE	(double portion; 200gr of fresh pasta) 27.5
Spaghetti Tonno e Olive Nere TOMATO	(double portion; 200gr of fresh pasta) 27.5
Tagliatelle al Salmone/Vodka CREAM	(double portion; 200gr of fresh pasta) 27.5
Pappardelle alle Polpette MEATBALL	(double portion; 200gr of fresh pasta) 27.5
Spaghetti alla Puttanesca OIL	(double portion; 200gr of fresh pasta) 27.5
Rigatoni alla Genovese OIL	(double portion; 200gr of fresh pasta) 27.5
Saltimbocca alla Romana STEAK	(150gr Sirloin Steak Roman style) 22.0



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