

UNDER ONE ROOF RESTAURANT EXPERIENCES

In these extraordinary times, we bring you the dishes of our three kitchens in one place. We have made available The Factory Kitchen, Brera Ristorante and sixth+mill pizzeria in one location, so you can still enjoy our food at home.



EXPERIENCE

grilled iceberg

castelmagno dressing, pancetta

pisarei al pomodoro

onion®giano crema

anguilla

salt water eel, roasted veggies

chocolate meringue cake

ganache

bread

housemade ciabatta, apulian olive oil

\$49/person

prepaid order

suggested wine pairing:

Rose - Costaripa "Rosamara", Lombardia

\$35



EXPERIENCE

peperu

sweet&spicy peppers, arugula

ricotta gnocchi

zucchini, saffron pecorino sauce

porchetta

celery, carrots, red onion, fennel

bread pudding

caramel sauce

bread

housemade ciabatta, apulian olive oil

\$49/person

prepaid order

suggested wine pairing:

Aglianico- De Conciliis, Campania

\$25

Thursday-Saturday

www.exploretock.com/sixthmillbrera

Find us on Delivery from:

DoorDash, Caviar, Postmates, UberEats,
GrubHub on sixth+mill pizzeria's page



EXPERIENCE

tricolore salad

bitter greens, sundried tomatoes, ricotta
salata

campo pizza

mozzarella, eggplant, mushrooms, peppers

chicken parm

fried chicken breast, mozzarella, tomato
sauce

mascarpone panna cotta

kiwi

bread

housemade ciabatta, apulian olive oil

\$39/person

prepaid order

suggested wine pairing:

Sangiovese Bld - Selvaggrossa "Muchen",
Marche

\$25

A La Carte

From our pantry

FRESH PASTA \$4 / 5oz serving

Spaghetti
Pappardelle

PASTA SAUCE

San Marzano Tomato \$8/pint
Amatriciana \$10/pint
Arugula Pesto \$9/8oz

CHEESES:

Parmigiano Reggiano 24month (grated) \$8/8oz
Pecorino Romano (grated) \$7/8oz
Ricotta Salata \$5/8oz

MISCELANEOUS:

Hot Calabrian whole cherry peppers \$4
House Champagne salad dressing \$4/8oz
House Ceasar salad dressing \$5/8oz



PIZZA RED:

Margherita
fior di latte + apulian evoo + oregano 17

Diavolina
mozzarella + spicy salame + scallions 19

Coppia
tomato + ricotta + fennel sausage + speck + arugula 19

Peperù \$9
cheese stuffed sweet&spicy peppers

Polpette \$16
beef&pork meatballs, tomato sauce

Tagliere \$24
3 meat + 3 cheese board, bread

Cavolfiore \$14
roasted cauliflower, couscous,
almond&raisin gremolata

Cacio e Pepe \$17
spaghetti, pecorino, three peppercorns

Spaghetti Amatriciana \$18
tomato, onion, garlic

PIZZA WHITE:

Campo
rapini + eggplant + zucchini + peppers + mushroom 18

Vince
mozzarella + burrata + mortadella + pistachio 21

4 formaggi
fior di latte + scamorza + gorgonzola + pecorino 20

Chicken Parmigiana \$18
chicken breast, mozzarella, tomato sauce

Tiramisù \$9
espresso-soaked cake, mascarpone

Cannoli \$12
ricotta, cannoli shells, orange, pistachio

From our bar

SIGNATURE COCKTAILS

12 oz mason jar, serves 3-4 people

That Thyme in Pearis \$22
refreshing and fruity vodka based

Staschisc \$22
mezcal, fresno, basil, aperol, lime, rhubarb bitters

Clementine Saved Me Twice \$22
astral pacific gin, combier, lemon, lillet blanc

Reconciliation \$22
jameson, strega, frangelico, laphroaig, orange bitters

BEER BOTTLES \$4

Stiegl Radler
grapefruit radler, austria 2%

Allagash White
belgian-style wheat, maine 5.1%

Wrought Iron IPA
abita, ipa, louisiana 6.9%

SELECTED WINE BOTTLES ALSO AVAILABLE TO GO