

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 Brera Ristorante and sixth+mill pizzeria in one location, so you can still enjoy our food at home.



EXPERIENCE

roasted squash salad
purple kale, goat cheese

gnocchi
wild boar sugo

grilled sirloin steak
potatoes, pepper sauce

saffron panna cotta

bread
housemade ciabatta, apulian olive oil

\$49/person
prepaid order

suggested wine pairing:
Barbaresco, Araldica, Piemonte
\$45



OPENING FOR
OUTDOOR DINING
AND TAKEOUT ON
FRIDAY OCTOBER

9TH!

Check
thefactorykitchen.com
soon for details!

Thursday-Saturday
www.exploretock.com/sixthmillbrera

Find us on Delivery from:
DoorDash, Caviar, Postmates, UberEats,
GrubHub on sixth+mill pizzeria's page



EXPERIENCE

tricolore
bitter greens, sundried tomatoes, ricotta

campo pizza
mozzarella, rapini, mushrooms, eggplant,
peppers

meatballs
beef&pork, tomato sauce, mozzarella

tiramisu
espresso soaked cake, mascarpone

bread
housemade ciabatta, apulian olive oil

\$39/person
prepaid order

suggested wine pairing:
Cannonau, Gostolai, "Fruitos de beramu,"
Sardinia
\$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 19

Diavolina
mozzarella + spicy salame + scallions 20

Coppia
tomato + ricotta + fennel sausage + speck + arugula 21

Peperù \$9
cheese stuffed sweet&spicy peppers

Polpetta \$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 \$20
spaghetti, pecorino, three peppercorns

Spaghetti Amatriciana \$19
tomato, onion, garlic

PIZZA WHITE:

Campo
rapini + eggplant + zucchini + peppers + mushroom 20

Vince
mozzarella + burrata + mortadella + pistachio 22

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

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%

SELECTED WINE BOTTLES ALSO AVAILABLE TO GO