
BRERA
ieri oggi domani

Benvenuti al Brera!

Our concept is simple: a concise menu, fresh ingredients, and service with love. We offer antipasti with a twist, pizza, homemade pasta, and secondi, that are sure to make you fall in love. Our extensive selection of Italian wines from every region provides the perfect accompaniment to every dish. In addition to wine, we serve cocktails crafted by Chiara. Our host, Anna Maria, rounds off the evening with a soundtrack of soul, funk, and canzone.

Brera Zurigo – Restaurant, Pizzeria & Cocktailbar
Kanzleistrasse 126, 8004 Zürich | +41 44 240 22 55 | ciao@brera.ch
Tuesday to Friday Lunch 11:30 am to 2:00 pm | Dinner from 6.00 pm
Saturday Dinner from 16.00 pm




Privée
up to 7 people


Social Table
up to 10 people

I nostri spazi



Dinner Club
up to 22 people



Wine Cellar
up to 30 people

Le nostre offerte per gruppi

Autumn / Winter, valid from November 1, 2026, to February 28, 2027
Autunno / Inverno, valido dal 1° novembre 2026 al 28 febbraio 2027

Tavolata Nolo | per person 69.-

Antipasti
Panissas con tapenade di pomodoro | Prosciutto di Parma | Parmigiano | Focaccia

Primi Piatti
Pizza Bufala | Pizza Salame piccante

Secondi Piatti
Rigatoni al ragù | Lunette al tartufo

Dolce
Tiramisu

Tavolata Isola | per person 79.-

Antipasti
Salumi | Panissas con tapenade di pomodoro | Ricottina con Miele e noci
Olive Ascolane | Grissini | Focaccia

Primi Piatti
Pizza Bufala | Pizza Salame piccante

Secondi Piatti
Brasato di manzo | Polenta | Brocoletti

Dolce
Profiteroles | cream | chocolate

Tavolata Navigli | per person 86.-

Antipasti
Vitello Tonnato | Ricottina con Miele e noci |
Olive Ascolane | Insalata di stagione
Focaccia

Primi Piatti
Pizza Bufala | Pizza Salame piccante
Rigatoni alla piemontese| Mezzelune ai funghi porcini

Secondi Piatti
Tagliata di manzo | sliced entrecôte
fried potatoes | tomatoes | rocket | herb butter

Dolce
Tiramisu

Tavolata Brera | per person 112.-

Antipasti
Insalata di stagione | Olive Ascolane |
Gamberetti aglio e olio |
Carne Cruda | Focaccia

Primi Piatti
Pizza Bufala | Pizza Prosciutto Crudo
Agnolotti di vitello | Lunette al tartufo

Secondi Piatti
Tagliata di manzo | sliced entrecôte
fried potatoes | tomatoes | rocket | herb butter

Dolce
Tiramisu

Opzioni per l'aperitivo

Apéro Uno | **per person** 9.-
marinated olives | Grissini - Bread sticks | Parmigiano

Apéro Due | **per person** 19.-
Crostini with carne cruda | Crostini with eggplant
marinated olives | Grissini - Bread sticks

Apéro Prosecco | **per person** 28.-
Crostini with carne cruda | Crostini with eggplant
marinated olives | Grissini - Bread sticks
1 glass of Rosé Prosecco

Pizza Plausch | per person 56.-

Antipasti
Datterini e Burrata | Prosciutto di Parma |Focaccia

Pizze
Can be selected on-site. All-you-can-eat

Dolci
Tiramisu

Important:

We would be happy if you could tell us,
whether there are allergies or intolerances.
This way we can ensure that we prepare everything optimally for you.

General Terms and Conditions

Number of Guests

We require the final number of guests no later than two working days before the event begins.
This number is binding for billing purposes.
If more guests are present than stated, the actual number of guests will be charged.

Minimum Consumption

A minimum consumption of CHF 2,500 applies in the Wine Cellar,
and CHF 2,000 in the Dinner Club.
Any shortfall will be charged as a room rental fee.

Invoicing

A single, consolidated invoice will be issued, which must be settled on the evening of the event.
Individual billing for separate guests is not possible.
On-site payment can be made in cash or by credit card (Mastercard, VISA, AMEX)

Cancellations

Cancellation after confirmation of the offer: CHF 300 for administrative expenses
Cancellation 30 to 55 days before the event: 30% of the agreed minimum consumption
Cancellation 14 to 8 days before the event: 50% of the agreed minimum consumption
Cancellation 7 to 0 days before the event: 70% of the agreed minimum consumption

Opening Hours

The premises must be vacated by midnight 12:00 am at the latest.

Order and Conduct

Users of the rented premises are required to maintain order and quiet.
Instructions given by our staff in this regard must be followed.

Grazie GmbH reserves the right to withdraw from reservations without compensation or
to terminate events if normal business operations, the safety of
individuals, or the reputation of the establishment are at risk.

This applies in particular if false or incomplete information was provided regarding the
nature and schedule of the event.

Nighttime Noise / Noise Regulations

Particular care must be taken to keep noise levels low, especially outside the buildings.
The contracting party shall be liable for any damages resulting from a failure to observe these
regulations or from any violations thereof.