



# BRERA

## LUNCH CHEF'S TASTING MENU

### ANTIPASTO, choice of:

- ARUGULA lemon, shaved grana, extra virgin olive oil
- FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy aioli
- MEATBALLS beef & pork, san marzano, mozzarella, grilled bread
- \*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery add \$10
- POLPO charred octopus, mussels, calabrian n'duja, chickpea puree add \$12

### SECONDO, choice of:

- PIZZA MARGHERITA san marzano, fior di latte, oregano
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata
- ROASTED HALF CHICKEN tuscan kale, fine herbs, garlic, pan jus
- \*SALMON eggplant puree, zucchini, puttanesca sauce, parsley
- \*SEA SCALLOPS white corn puree, roasted peppers, leeks, n'duja, coriander add \$14
- \*BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri add \$18

### DOLCE, choice of:

- CROSTATA mixed berry filling, fresh fruit, vanilla gelato
- PANNA COTTA mango sauce, pineapple compote, fresh mint

**\$38 per person**

\*all guests at table (except kids 12 and under) must order, no substitutions to dishes. Enjoy!

#### at the stove

angelo auriana  
eduardo perez

#### suggesting your wine

francine diamond-ferdinandi  
pascal bolduc

#### serving you

matteo ferdinandi  
riccardo santamaria

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness