



BRERA

CHEF'S LUNCH TASTING MENU

ANTIPASTO, choice of:

- AUTUNNALE shaved brussels sprouts, tuscan kale, pomegranate, beets, crisp red quinoa
- 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 purple cauliflower puree, brussels sprouts, lemon butter, capers, almonds
- *SEA SCALLOPS celeriac puree, roasted tomatoes, demi-glace add \$14
- *BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri add \$18

DOLCE, choice of:

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

\$28 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