

BRERA

ost
pia

CHEF'S GO VEGAN TASTING MENU

INSALATA, choice of:

VERDE little gem, romaine, cucumber, avocado, pistachios, cashews, pickled shallots
CHOPPED butternut squash, celery root, chili oil, quinoa, farro, tuscan kale, hazelnuts

PASTA, choice of:

GARGANELLI aglio e olio, cauliflower, onion crema, garlic bread crumbs
FARRO RISOTTO beet puree, eggplant, crispy kale, frisee

SECONDO, choice of:

SPICED POLENTA roasted mushrooms, rosemary, garlic crema
CAULIFLOWER kale pesto, turmeric endive, fresno chili, fregula
EGGPLANT roasted tomatoes, eggplant puree, harissa, tuscan kale, basil

DOLCE:

COCONUT TAPIOCA PUDDING passion fruit sauce, seasonal berries

\$55 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