



BRERA

CHEF'S GO VEGAN TASTING MENU

INSALATA:

CHOPPED butternut squash, celery root, chili oil, quinoa, farro, tuscan kale, hazelnuts

PASTA, choice of:

GARGANELLI cauliflower, onion tomato crema, garlic bread crumbs

FARRO RISOTTO beet puree, eggplant, crispy kale, frisee

SECONDO, choice of:

SPICED POLENTA roasted king oyster mushroom, mushroom consomme, rosemary

CAULIFLOWER almonds, bell pepper romesco, fregula

EGGPLANT roasted tomatoes, eggplant puree, harissa, tuscan kale, basil

DOLCE:

COCONUT TAPIOCA PUDDING passion fruit sauce, seasonal berries

\$55 per person

*not available for party of 10 or more, 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