



BRERA

CHEF'S LUNCH TASTING MENU

ANTIPASTO, choice of:

- INSALATA wild arugula salad, fennel, orange, olives, grana, chili vinaigrette
- 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, peperonata, sweet garlic crema
- *SALMON zucchini spaghetti, sweet and sour pepper jam
- *SHRIMP farrotto, truffle creamed spinach, lemon, garlic, yellow pepper crema add \$14
- *BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri add \$18

DOLCE, choice of:

- BANANA BREAD PUDDING banana, chocolate, caramel gelato
- PANNA COTTA mango sauce, pineapple compote, fresh mint

\$28 per person

*promotion not available for parties 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