



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 umbrian lentils, fennel puree, leeks, beets aioli
*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:

- BREAD PUDDING apricots, dried berries, chocolate, walnuts, vanilla gelato
TAPIOCA PANNA COTTA passion fruit sauce, seasonal berries

\$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
paulo duran

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