



# 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, calabrian 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 north sea salmon, plum tomatoes, olives, capers, saffron crema, gremolata add \$14
- \*SHRIMP spring veggie farrotto, lemon, garlic, yellow pepper crema add \$18
- \*BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri

### DOLCE, choice of:

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

**\$30 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