

**BRERA**

ostia

## SUMMER DINNER TASTING MENU

### TO START, choice of:

- ARUGULA lemon, shaved grana, extra virgin olive oil
- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini
- FRITTO MISTO fried calamari & mussels, mushrooms, peppers, nardello pepper aioli

### ENTREE, choice of:

- MARGHERITA san marzano tomatoes, fior di latte, oregano
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
- \*SHRIMP farrotto, creamed spinach, nardello pepper crema, confit tomatoes +\$5
- \*SALMON zucchini, lemon caper sauce, sweet pepper chutney, squid ink aioli +\$10
- ROASTED BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, peppercorn sauce +\$15

### DESSERT, choice of:

- PROFITEROLES hot fudge chocolate, whipped cream, vanilla gelato
- COCONUT CREME TAPIOCA almond milk, passion fruit sauce, seasonal berries

\$50 per person

If you want happiness for an hour – take a nap.  
If you want happiness for a day – go fishing.  
If you want happiness for a year – inherit a fortune.  
If you want happiness for a life time – help someone else.

**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