

BRERA

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SUMMER LUNCH 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
*SALMON umbrian lentils, lemon caper sauce, spinach, beet aioli +\$10
ROASTED HALF CHICKEN garlic crema, pancetta, kale, peperonata, parsley +\$10

DESSERT, choice of:

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

\$36 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

servicing you
matteo ferdinandi
paulo duran

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