



BRERA

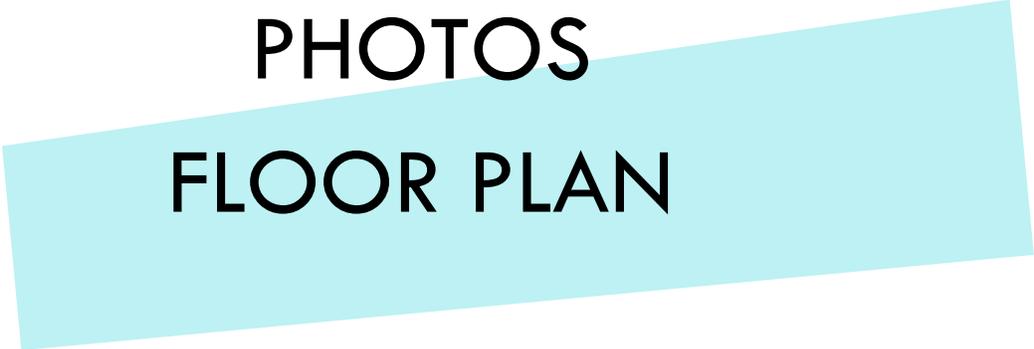
ost
e
ia
ia



GROUP DINING

MENUS

PHOTOS



FLOOR PLAN



BRERA

ost
e
r
i

GROUP MENU ONE

antipasto

select one

INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, allepo vinaigrette
CAESAR romaine hearts, anchovies, capers, reggiano

primo

select one

GARGANELLI fresh corkscrew pasta, beef bolognese, shaved grana padano
FETTUCCHINE ALFREDO egg pasta, parmesan cream sauce

secondo

select three

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
NORTH SEA SALMON zucchini, lemon caper sauce, sweet pepper chutney, squid ink aioli
ROASTED CHICKEN garlic crema, pancetta, kale, pepperonata, parsley
PORCHETTA fennel, onions, carrots, red onions, aromatic herbs
TRI-COLOR CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds (Vegan)

dolce

select one

PISTACHIO CREME BRULEE sicilian pistachio creme, white chocolate swirl
HOUSE MADE GELATO vanilla and caramel

\$85++ per person

All items are subject to market availability



BRERA

GROUP MENU TWO

antipasto

select one

CHOPPED castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili dressing

INSALATA wild arugula salad, fennel, orange, olives, grana, allepo vinaigrette

CAESAR romaine hearts, anchovies, capers, reggiano

primo

select one

RISOTTO field mushrooms, english peas, parmigiano reggiano, extra virgin olive oil

AMATRICIANA fresh extruded bucatini pasta, guanciale, tomatoes, onion

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

secondo

select three

SHRIMP farrotto, creamed spinach, nardello pepper crema, confit tomatoes

ROASTED CHICKEN garlic crema, pancetta, kale, pepperonata, parsley

FILET MIGNON spinach, herbed butter, onion marmalade (+10)

NORTH SEA SALMON zucchini, lemon caper sauce, sweet pepper chutney, squid ink aioli

TRI-COLOR CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds (Vegan)

dolce

select one

TIRAMISU ladyfingers, espresso, marsala mascarpone cream, cocoa powder

COCONUT CREME TAPIOCA almond milk, passion fruit sauce, seasonal berries

\$90++ per person

All food items are subject to market availability



BRERA

GROUP MENU THREE

aperitivo shared for the table

select two

FRITTO MISTO fried calamari, mussels, mushrooms, peppers, nardello pepper aioli

MARGHERITA PIZZA san marzano tomatoes, fior di latte, oregano

CHOPPED castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili dressing

CAESAR romaine hearts, anchovies, capers, reggiano

primo

select one

GARGANELLI beef bolognese sauce, shaved grana Padano

TORTELLI veal filled pasta, baked mushrooms, sage butter, pan roasting jus

RISOTTO field mushrooms, english peas, parmigiano reggiano, extra virgin olive oil

secondo

select three

SHRIMP farrotto, truffle creamed spinach, lemon, garlic, yellow pepper crema

BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata

ROASTED CHICKEN garlic crema, pancetta, kale, pepperonata, parsley

FILET MIGNON spinach, herb butter, onion marmalade (+\$10)

TRI-COLOR CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds (Vegan)

dolce

select one

TIRAMISU ladyfingers, espresso, marsala mascarpone cream, cocoa powder

PISTACHIO CREME BRULEE sicilian pistachio creme, white chocolate swirl

COCONUT CREME TAPIOCA almond milk, passion fruit sauce, seasonal berries

\$98++ per person

All items are subject to market availability



BRERA

TRAY PASSED

\$175 (25 Pieces Per Order)

FIORI crispy fried squash blossom, marinated anchovy, parsley aioli
PEPERU sweet and spicy peppers filled with soft cheese, arugula, grana
CAPRESE SKEWERS heirloom cherry tomatoes, mozzarella, fresh basil
ARANCINI risotto balls, prosciutto, english peas, fior di latte
EGGPLANT PARMESAN crispy eggplant, san marzano tomatoes, mozzarella, parmesan

\$210 (25 Pieces Per Order)

MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread
CHICKEN SKEWERS grilled chicken, calabrian pepper sauce
PORCHETTA slow roasted pork belly, herb oil
RUSTIC ciabatta bruschetta, marinated anchovy, roasted peppers, eggplant, herb oil
BRUSCHETTA toasted ciabatta, tomatoes, shallots, basil, chickpea purée, grana padano
CROSTONE MUSHROOM TOAST field mushrooms, provolone, reggiano, herbs
TEMPURA FRIED CAULIFLOWER spicy calabrian chili aioli

\$270 (25 Pieces Per Order)

CALAMARETTI lightly battered squid, lemon aioli
SALMON butter lettuce, capers, gremolata aioli
SHRIMP COCKTAIL poached white shrimp, cocktail sauce, celery leaf, lemon
PESCE CRUDO salmon tartare filled mini cannoli shell, avocado, onion, cucumber, lemon aioli
CARPACCIO DI MANZO seared beef sirloin crostini, micro arugula, grana, extra virgin olive oil

STATIONS

(Per Person)

TAGLIERE assorted italian cured meats, pepperonata, castelvetrano olives \$27

FORMAGGIO assorted imported cheeses, seasonal fruits, honeycomb, crostino \$26

GAMBERO poached shrimp salad, red onions, cucumber, kohlrabi, celery, tomatoes, lemon \$24

ALBACORE TUNA CONSERVA lettuce wrap, sweet and sour peppers, caper dressing \$26

SALMONE citrus cured salmon, endive, cucumber, pink peppercorn, dill cream \$26

SWEETS a variety of chef's favorite pastries, cookies and desserts \$19

