



**BRERA**

## CHEF'S DINNER TASTING MENU

### ANTIPASTO, choice of:

CAESAR SALAD romaine hearts, anchovies, capers, reggiano  
FRITTO MISTO fried calamari, mushrooms, mussels, bell peppers, calabrian chili aioli  
\*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, mayonnaise

### SECONDO, choice of:

TORTELLI braised veal filled pasta, mushrooms, butter, sage, roasting jus  
BRAISED PORK SHANK parmesan risotto, natural jus, celery leaf  
ROASTED HALF CHICKEN tuscan kale, peperonata, sweet garlic crema  
\*SALMON zucchini spaghetti, sweet and sour pepper jam  
\*BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri add \$20

### DOLCE:

BANANA BREAD PUDDING banana, chocolate, caramel gelato

**\$65 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  
riccardo santamaria

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