

BRERA

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CHEF'S DINNER TASTING MENU

ANTIPASTO, choice of:

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

SECONDO, choice of:

PISAREI traditional bread gnocchi, braised lamb sugo, mint, pecorino romano
TORTELLI braised veal filled pasta, mushrooms, butter, thyme, roasting jus
BRAISED PORK SHANK parmesan risotto, natural jus, gremolata
ROASTED HALF CHICKEN tuscan kale, fine herbs, garlic, pan jus
*SALMON purple cauliflower puree, brussels sprouts, lemon butter, capers, almonds
*BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri add \$20

DOLCE:

CHOCOLATE BREAD PUDDING caramel ice cream, whipped cream

\$65 per person

*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