

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
FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy sauce

ENTREE, choice of:

MARGHERITA san marzano, fior di latte, oregano
GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
*SHRIMP farrotto, creamed spinach, yellow pepper crema, confit tomatoes +\$5
*SALMON spaghetti zucchini, lemon caper sauce, bell pepper chutney, beet 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