

## starters

### Small Plates

<b>OLIVE</b> mixed olives orange ginger house-made crackers	6
<b>FEGATINI</b> chicken liver mousse pate a choux	9
<b>FIORI</b> zucchini blossom langoustine pesto	10
<b>OSTRICHE</b> fried oysters saffron-prosecco sauce	16

### Garden

<b>MERCATINO</b>	12
greens carrots celery apples radishes sesame seeds	
<b>CAPPUCCIO e POLLO</b>	16
cabbage roasted chicken mustard kumquat mandarin almond	
<b>CESARE GRIGLIATA</b>	16
grilled lettuce raspadura red crumble anchovies	

### Savory, Cured, Raw

<b>POLPO</b> grilled octopus parsley potato taggia olives	19
<b>CARPACCIO*</b> <sup>tr</sup> seared beef sirloin arugula raspadura	20
<b>BITTO</b> prosciutto bitto cheese mostarda di pera	24



BEST ITALIAN RESTAURANTS IN THE WORLD 2019



## pasta & rice

### Pasta

<b>GNOCCHI</b> <sup>tr</sup>	22
house-made potato dumplings castelmagno hazelnuts	
<b>FETTUCCE al CACAO</b>	24
cocoa long pasta radicchio gorgonzola sauce pistachio	
<b>SPAGHETTONI</b>	25
house-made pea spaghetti guanciale soft egg yolk	
<b>CAPUNSEI</b>	26
ricotta dumplings lamb ossobuco sauce raspadura	
<b>MAFALDINE</b>	27
porcini long pasta wild boar sugo pecorino cavoletti	

### Risotto

<b>FUNGHI</b>	24
vialone yellow feet mushrooms moliterno al tartufo	
<b>MILANESE</b>	28
vialone saffron bone marrow raspadura	
<b>MARE</b>	36
vialone lobster langoustines uni sauce roasted corn	

<sup>tr</sup> **TARTUFO NERO** add 5g italian black truffle 16

## fish & meat

### Fish

<b>COZZE</b> alla N'DUJA	28
saltspring mussels n'duja sausage peppers garbanzo beans	
<b>PIANUZZA</b>	36
speck-wrapped halibut fava beans sunchoke puree	
<b>BRANZINO</b>	3 oz
whole mediterranean seabass squash puree gremolata	

### Meat

<b>STINCHETTO</b>	32
braised pork shank polenta taragna tuscan kale	
<b>ROSA di MANZO*</b>	40
14oz prime top sirloin steak peppercorn sauce	
<b>STRAECCA*</b>	48
8oz snake river wagyu outskirt steak truffle sauce	
<b>ORECCHIA di ELEFANTE</b>	58
breaded&fried 22oz grassfed veal chop arugula	
<b>AGNELLO</b>	12 ea
lamb chops eggplant parsnips purée roasted tomatoes	
<b>CARNE BOVINA*</b>	4 oz
aged flannery ny steak maitake mushrooms fingerlings	
<b>BISTECCA*</b>	5 oz
aged flannery ribeye steak cauliflower potatoes cren	

Dinner M - Th • 5:30pm - 10:00pm F • 5:30pm - 11:00pm Sa • 5:00pm - 11:00pm Su • 4:30pm - 9:30pm

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

ESTD 2016  
BRERA  
RISTORANTE