



CLOTILDE
Brera

STARTING

Parma ham
(24 months aged)

Burrata mozzarella from Andria

Mondeghili (typical Milanese meatballs)
and lime scented mayonnaise

Pumpkin cake with smoked Provola cheese and stewed
savoy cabbage

Gratinéed artichokes, crescenza cheese and balsamic
vinegar

Green olives and pickled vegetables

MAIN COURSES

Jerusalem artichokes, potatoes and hazelnuts cream

Spelt spaghetti, turnip tops and anchovies juice

Legumes soup with squids and scented olive oil

Potatoes gnocchi with veal ragout and Pecorino cheese

Baked cod, seared spinach, raisins and pine kernels

Sirloin beef steak with baked potatoes and rosemary

Savoy cabbage filled with Castelmagno cheese and
concentrated red wine

SALADS

Nizzarda

Lettuce, eggs, tuna, olives and anchovies

Caesar Salad

Lettuce, chicken, parmesan and croutons

Winter salad

Oranges, fennels, lettuce, green apple, ricotta and raisin

EGGS BENEDICT

Salmon

Toasted bread, steamed spinachs, salmon
and hollandaise sauce

Baked ham

Toasted bread, smoked baked ham, hollandaise sauce

Artichokes

Toasted bread, artichokes, hollandaise sauce

ENDINGS

Chocolate cake

Crème caramel

Apple pie with cinnamon

Seasonal fresh fruit