



CLOTILDE  
*Brera*



## TRADITION

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Milanese risotto  
18 €

Veal cutlet  
22 €

Braised veal shank and mashed potatoes  
22 €

Sweet and sour Char fish  
21 €

## STARTING

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Eggplant Parmigiana, 'nduja salami and Pecorino cheese  
17 €

Carrots terrine, apricots and turmeric  
16 €

Filled squids, olives, tomato cream  
19 €

Veal in tuna sauce, its stock reduced with sweet raisin  
wine  
18 €

Tomato "Pappa", buffalo mozzarella, gazpacho  
18 €



## MAIN COURSES

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Bigoli pasta with octopus ragout  
19 €

Cuttlefish, peas, bread sauce  
24 €

Filled with ragout Rigatoni pasta, caciocavallo  
cheese and Teroldego wine sauce  
22 €

Breadcrumbs tuna, robiola cheese, peppers and  
olives  
26 €

Confit Capocollo pork steak, myrtle and red onion  
25 €

Spaghettoni pasta, garlic, oil, chili, botargo and  
bread crumble  
22 €

Fregola (pasta from Sardinia), Vernaccia wine  
sauce and ray wings  
21 €



*Bricca*

## DESSERTS

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Ricotta and honey mousse, cherries and black pepper

9 €

Panna cotta with almonds, cucumber and yuzu

9 €

Caramelized peach, chocolate and whisky cream

9 €

Crème brûlée vanilla scented

9 €

Zuppa inglese

9 €

Ice cream

7 €

## CHEESE TASTING

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3 pieces

10 €

6 pieces

16 €

10 pieces

26 €



# Tasting menu

## CLASSICS

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Beef tongue with green sauce

Poached egg, Parmesan and ginger

Milanese Risotto

Beef cheek, its stock with Marsala wine and mashed  
potatoes

Pre-dessert

Zuppa Inglese

**60 €**

Tasting menu, for their complexity, are purposed for all the persons at the table, so are not combinable each other or with choices à la carte



## **GLUTTONOUS**

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Breadcrumbsed veal brain, mayonnaise lime scented  
and anchovies juice

Eggplant Parmigiana, 'nduja salami and Pecorino  
cheese

Spaghettone pasta with blue cheese and mussels

Stewed seafood salad

Pre-dessert

Unotypical Sicilian cannolo

**70 €**

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table, so are not combinable each other or with choices à la carte

**Cover charge**

**3 €**

**Water**

**3,5 €**

**Coffee**

**2,5 €**

## ALLERGENIST LIST

- 1 cereals containing gluten and derived products (wheat, rye, barley, oats, spelled, kamut)
- 2 crustaceans and derived products
- 3 eggs and egg products
- 4 fish and fish products
- 5 peanuts and peanut products
- 6 soy and soy-based products
- 7 milk and milk-based products
- 8 nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil nuts, pistachios, macadamia nuts)
- 9 celery and celery products
- 10 mustard and mustard-based products
- 11 sesame seeds and sesame based products
- 12 Sulfites in concentrations higher than 10mg / kg
- 13 lupins and lupine-based products
- 14 shellfish and shellfish products

Milanese Risotto 7-9

Veal cutlet 1-3-7

Braised veal shank 1-5-7-9

Sweet and sour Char fish 1-4-5-9

Eggplant Parmigiana, 'nduja salami and Pecorino cheese 1-3-5-7-9

Carrots terrine, apricots and turmeric 5-7-9

Filled squids, olives on tomato cream 1-3-4-6-9-14

Veal in tuna sauce, its stock reduced with sweet raisin wine 3-5-6-9

Tomato "Pappa", buffalo mozzarella, gazpacho 1-3-5-7-9

Bigoli pasta with octopus ragout 1-3-4-9-14

Cuttlefish, peas, bread sauce 1-2-4-9-14

Filled with ragout Rigatoni, caciocavallo cheese, Teroldego wine sauce 1-7-9-12

Breadcrumbs tuna, robiola cheese and lemon 1-3-4-5-7

Confit Capocollo pork steak myrtle and red onion 1-4-6-9

Spaghettoni pasta, garlic, oil, chili, bottarga and bread crumble 1-4-9-14

Fregola (pasta from Sardinia), Vernaccia wine sauce and ray wings 1-2-4-7-9-14

Ricotta and honey mousse, cherries and black pepper 1-3-7

Panna cotta with almonds, cucumber and yuzu 1-3-7

Caramelized peach, chocolate and whisky cream 1-3-7-8

Crème brûlée vanilla scented 1-3-7-8

Zuppa inglese 1-3-7

Beef tongue and green sauce 9

Poached egg, Parmesan and ginger 1-3-7

Beef belly, its stock with Marsala wine and mashed potatoes 7-9-12

Breadcrumbs veal brain, mayonnaise lime scented and anchovies juice 1-3-4-6-7

Spaghettoni pasta with blue cheese and mussels 1-2-7-9

Stewed seafood salad 1-2-4-9-14

Every dish is made with fresh products and then flash freezed (-18°) just after our preparations for preserve inhaled taste and scents following HACCP protocols.

The raw primary foods could be come frozen.

Raw fish is processed following reg.ce 853/04 allegato 3, sez --VII , cap 3 , lettera d, punto 3

