

 CLOTILDE
Brera



TRADITION

Milanese risotto
18 €

Veal cutlet
22 €

Braised veal shank and mashed potatoes
22 €

Sweet and sour Char fish
21 €

STARTING

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

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 €

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

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



DESSERTS

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

3 pieces
10 €

6 pieces
16 €

10 pieces
26 €



Tasting menu

CLASSICS

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



GLOTTONOUS

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 €

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

Cover charge

1,5 €

Water

3 €

Coffee

1,5 €



Brea

BUSINESS LUNCH



for start.....

welcome by the Chef

the dish

you can choose it from menu

the whim

dessert or glass of wine

PRICE 35 €

*Included water, coffee and cover
charge*

available from Monday to Friday

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 frozen (-18°) just after our preparations for preserve inalterated 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

