



CLOTILDE
Brera

The logo features the word "CLOTILDE" in a dark teal, tall, condensed serif font. Above the letter "C" is a small golden crown-like icon with three leaves. Below "CLOTILDE" is the word "Brera" in a golden, elegant cursive script.



Brera

*Clotilde Brera nasce da un sogno.
Il sogno di ricreare un'affascinante atmosfera
milanese di inizio novecento.
Ci siamo lasciati ispirare dalla storia di Brera:
proprio qui' a fianco un tempo lavorava Gae Aulenti,
Mozart ha suonato nella Basilica di San Marco di
fronte a noi.*

*Il menu del nostro chef Domenico Della Salandra si
snoda tra piatti che celebrano la tradizione meneghina
e piatti contemporanei dalla grande materia prima con
in quali sperimentare nuovi sapori.*

*Speriamo che vi divertiate a scegliere e giocare con
il menu, ma soprattutto speriamo di farvi sentire
come a casa*



Buena

STARTING

Red prawns, confit lemon, yuzu gel

20 €

Smoked eggplant, ricotta, basil and tomatoes

18 €

Veal in tuna sauce, its stock with sweet raisin wine

18 €

FIRST COURSE

Spaghetti with garlic, olive oil, chili, botargo and breadcrumb

22€

Gnocchi pasta, sausage, porcini mushrooms and pecorino cheese cream

21€

Risotto alla Milanese

18€



Berra

SECOND COURSE

Breadcrumbs tuna with robiola cheese, peppers
and olives

26€

Confit pork neck steak, myrtle and red onion

25€

Cauliflower, potatoes foam, vegetables stock and
yellow apples

24€

DESSERTS

Ricotta (Italian soft cheese) and honey mousse,
grape and black pepper

9€

Caramelized peach, chocolate and whisky cream

9€

Fruits salad

9€

Vanilla Ice cream

7€

Cover Charge

1,5 €

Water 3 € Coffee 1,5 €

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

Red prawns, confit lemon, yuzu gel (1-2-4-5-9)
Smoked eggplant, ricotta, basil and tomatoes (7)
Veal in tuna sauce, its stock with sweet raisin wine (3-5-6-9)
Spaghetti with garlic, olive oil, chili, botargo and breadcrumb (1-4-9-14)
Gnocchi pasta, sausage, porcini mushrooms and pecorino cheese cream (1-7-9)
Risotto alla Milanese (7-9)
Breadcrumbs tuna with robiola cheese, peppers and olives (1-3-4-5-7)
Confit pork neck steak, myrtle and red onion (1-4-6-9)
Cauliflower, potatoes foam, vegetables stock and yellow apples (1-7-9)
Ricotta and honey mousse, grape and black pepper (1-3-7)
Caramelized peach, chocolate and whisky cream (1-3-7-8)
Fruits salad
Vanilla Ice cream (3-7)

Tutti i piatti sono realizzati con prodotti acquistati freschi ed abbattuti a -18°C dopo nostra preparazione per mantenere integre le qualità organolettiche seguendo procedura HACCP.

La materia prima secondo disponibilità, potrebbe essere di origine surgelata, senza pregiudicare la qualità del prodotto.

Il Pesce servito crudo o praticamente crudo è stato trattato secondo il reg.ce 853/04 allegato 3, sez --VII , cap 3 , lettera d, punto 3

