



CLOTILDE
Brera



Brera

Clotilde Brera born from a dream.

*The dream of remake milanese fascinating
atmosphear of early '900.*

*We let us get inspired by Brera history:
just next to us times ago the famous architect Gae
Aulenti worked, Mozart played his music inside San
Marco basilica in front of us.*

*Our Domenico Della Salandra Chef's menu play
between dishes that celebrates milanese tradition and
contemporary ones, using great raw material with what
experience new tastes.*

*We hopes you'll enjoy choosing and playing with the
menu, but mostly we hope to make you feel like at
home.*



STARTING

Stewed baby octopus with soft polenta

12

Beef tartar, hazelnuts and corn

11

Culatello di Zibello (one of the most valuable Parma ham)

12

Mozzarella Burrata from Andria

9

Croutons, anchovies and sweet butter

10

MAIN COURSE

Pumpkin cream, goat milk cheese and amaretto

13

Fregola pasta, sausage and pecorino cheese

15

Braised veal knot and baby potatoes

16

Roasted octopus, spring spinachs, raisins and pine kernels

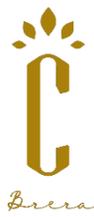
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Gnocchi, clams and parsley

14

Cauliflower, radicchio and Castelmagno cheese

13



SALADS

Lettuce, stewed shrimps, tuna sauce and pumpkin seeds

12

Lettuce, orange, fennels, goat milk cheese and olives

12

Valerian, mustard, beef carpaccio and its stock

12

BENEDICT EGGS

with salmon,
toasted bread, stewed spinachs, and hollandaise sauce

13

with cooked ham,
toasted bread, and hollandaise sauce

13

with turnip tops,
toasted bread, and hollandaise sauce

13



DESSERT



Crème caramel

6

Meringue, chocolate cream and pumpkin

6

Ice cream

5

Fruit salad

5

Cover charge

1,5

Water

3

Coffee

1,5



BUSINESS LUNCH



for start.....

welcome by the Chef

the dish

you can choose it from menu

the whim

dessert or glass of wine

PRICE 25 €

*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

Stewed baby octopus with soft polenta (4-14)
Beef tartar, hazelnuts and corn (1-3-5-8-9)
Culatello di Zibello (-)
Mozzarella Burrata from Andria (7)
Croutons, anchovies and sweet butter (1-4-7)
Pumpkin cream, goat milk cheese and amaretto (1-3-5-6-7-9)
Fregola pasta, sausage and pecorino cheese (1-7-9)
Braised veal knot and baby potatoes (5-7-9)
Roasted octopus, spring spinachs, raisins and pine kernels (4-7-8)
Gnocchi, clams and parsley (1-4-9-14)
Cauliflower, radicchio and Castelmagno cheese (1-5-7-9)
Lettuce, stewed shrimps, tuna sauce and pumpkin seeds (1-2-3-4-6-9-14)
Lettuce, orange, fennels, goat milk cheese and olives (1-7-9)
Valerian, mustard, beef carpaccio and its stock (1-3-7-9-10)
Eggs with salmon, toasted bread, stewed spinachs, and hollandaise sauce (1-3-4-7)
Eggs with cooked ham, toasted bread, and hollandaise sauce (1-3-7)
Eggs with turnip tops, toasted bread, and hollandaise sauce (1-3-7)
Crème caramel (1-3-7)
Meringue, chocolate cream and pumpkin (3-5-7-8)
Ice cream (3-7)
Fuit salad (-)

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, punto8

