

# B R E R A

*- Taste Life with gusto -*

\*Set menu £12.50  
2 courses

## IL MENU DEL PRANZO LUNCH MENU

### CICCHETTI

**Pane della casa (N/V) £4.50**  
Selection of Italian breads served with pesto

**Nocellara (V/G) £3.50**  
Mixed olives and caper berries

**Parmigiano e miele (D) £4.25**  
Honey and parmesan cheese chunks

### ANTIPASTI

**Zuppa di funghi (VG) £5.75**  
Mushroom and truffle soup served with  
toasted bread

**Parmigiana di melanzane (D/V) £6.95**  
Baked aubergine, San Marzano DOP tomato sauce  
and mozzarella di bufala

**Brera Insalate**  
Salad from the counter  
daily selection of fresh salads  
Please ask your waiter

**Burrata zucca e nocciole (D/N) £8.95**  
A Puglian speciality burrata cheese with roast pumpkin  
and hazelnuts

**\*Pere e Gorgonzola (D/N) £7.50**  
Endive, pear, Gorgonzola cheese  
and walnut

### PASTA

**Cacio e pepe (V/D) £8.50 / £12.50**  
Fresh spaghetti pasta with pecorino cheese  
and black pepper

**Paccheri ai pomodorini (VG) £8 / £12**  
Tubular pasta with vesuvian cherry tomatoes

**Brera Lasagna (D) £12.50**  
Lasagne pasta sheets with bolognese sauce  
and creamy bechamel

**Risotto alla zucca e castagne (V)  
£9 / £13**  
Pumpkin and chestnut risotto

**\*Rigatoni alla norma (V/D)  
£8.50 / £12.50**  
Rigatoni pasta with San Marzano DOP tomato sauce,  
aubergine and dry ricotta cheese

### CARNE MEAT

**\*Pollo al parmigiano (D) £16**  
Corn fed chicken breast in parmesan and rosemary crust

### PESCE FISH

**Filetto di branzino (D) £17.50**  
Baked sea bass with parsley and garlic sauce

### CONTORNI SIDE DISHES

**Rucola, noci e parmigiano (N/D) £3.50**  
Rocket, walnuts and parmesan cheese salad

**Friarielli (VG) £3.00**  
Sautéed Neapolitan wild turnip leaves with garlic and chilli

**Spinaci al vapore e nocciole (N/V) £3.50**  
Steamed spinach with toasted hazelnuts

**Patate al forno (VG) £3.00**  
Rosemary and garlic roast potatoes

### LE DOLCI TENTAZIONI DESSERT & ICE CREAM

**Torta alla cioccolata (D) £6.50**  
Chocolate cake

**Torta alle carote (N/D) £6.50**  
Carrot cake, cream cheese frosting

**Baba Napoletano (D) £5.50**  
Neapolitan rum baba and mascarpone cream

**Affogato £4.95**  
Vanilla ice cream, espresso, Amaretti biscuit

**Brera tiramisu (D) £6.50**  
Espresso coffee, Savoiardi biscuit  
and mascarpone cheese

**Torta di miele (N/D) £6.50**  
Honey cake with spice walnuts and cinnamon

**Delizia al limone (D) £6.00**  
Amalfi lemon cake with limoncello

**Gelato e sorbetti (D) £4.95**  
Selection of ice cream and sorbets



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(N) - Nuts | (D) - Dairy | (V) - vegetarian | (VG) - vegan  
A discretionary optional service charge of 12.5% will be added to your bill.  
Please notify your waiter of any food allergies or intolerances when ordering.

# CANARY



## OUR STORY

After the fall of the Roman Empire, Italian cities began to evolve and form their own traditions and cuisine. An array of different types of bread and pasta were created and a variety of cooking techniques and ways of preparing food emerged.

Italy became more diverse and each region and city developed its own style of cuisine - Milan becoming renowned for its risottos, Bologna for its tortellini and Naples for its pizzas and spaghetti. We've travelled the length and breadth of Italy in search of the finest ingredients and regional techniques, so we can create perfect food for you.

Taste life with Brera, Buon appetito!

