

Wi-Fi: Brunello

Password: Brunello2022



It is not permitted to bring food or drinks from outside into the premises, in compliance with hygiene and health regulations and to ensure the quality of the service provided.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

ALL PRODUCTS COULD BE SUBJECTED TO TEMPERATURE REDUCTION.

IT IS NOT POSSIBLE TO GUARANTEE THAT THERE IS NO CROSS-CONTAMINATION BETWEEN FOODS.

\* THE PRODUCTS ARE DEFROSTED

## ALLERGENS

- 1 Cereals containing gluten and derivative products
- 2 Crustaceans and derivative products
- 3 Egg and derivative products
- 4 Fish and derivative products
- 5 Peanuts and derivative products
- 6 Soy and derivative products
- 7 Milk and derivative products - lactose included

- 8 Nuts and derivative products
- 9 Celery and derivative products
- 10 Mustard and derivative products
- 11 Sesame Seeds and derivative products
- 12 Sulfur
- 13 Lupin and lupine-based products
- 14 Molluscs and mollusc based products

BEYOND THE LISTED ALLERGENS, SOME DISHES MAY CONTAIN **GARLIC (21)**



*Brunello*  
OSTERIA

The restaurant guide  
Gambero Rosso 2026 awarded  
our restaurant with Due Gamberi



## STARTERS

- Squash blossoms tempura** 1, 4, 6, 7, 8, 10, 21\* 14 €  
stuffed with sheep ricotta cheese and Cantabrian anchovies with zucchini and mint pesto
- Tuna tartare** 3, 4, 10\* 16 €  
basil mayonnaise, chopped yellow datterino tomatoes, capers and parsley with chickpea panelle
- Catalan style prawns** 2, 9, 12\* 14 €  
tomato gazpacho
- Vitello tonnato** 3, 4, 6, 7, 12, 21 16 €  
veal with tuna sauce, confit tomatoes and capers fruit
- "Mondeghili" meatballs** 1, 3, 4, 5, 6, 7, 8, 9, 21\* 14 €  
soft smoked potato purée and green sauce
- Fiocco di culatello di Podere Cadassa** 1, 8, 12, 21 14 €  
our homemade pickled vegetables and warm focaccia bread

## FIRST COURSE

- Red prawn and lime risotto** "Riso Carnaroli Cascina Battivacco" 2, 7, 9, 12\* 19 €  
prawn bisque and burrata foam
- Pacchero pasta with lamb ragù** 1, 6, 7, 9, 12, 21\* 16 €  
fava bean oil and fresh fava beans
- Spaghetti with asparagus** 1, 7\* 16 €  
pecorino cheese fondue and crispy guanciale
- Milanese style risotto** "Riso Carnaroli Cascina Battivacco" 6, 7, 9, 12, 21\* 16 €  
veal jus and saffron pistils

### OUR HOMEMADE PASTA

- Potato, pecorino and mint ravioli** 1, 3, 7\* 16 €  
on a pea cream with fresh lemon peas
- Tagliatelle with veal ragu** 1, 3, 6, 7, 8, 9, 12, 21\* 16 €  
Raspadura lodigiana cheese

## MAIN DISH

- Eggplant parmigiana** 1, 4, 5, 7\* 22 €  
fried anchovies and stracciatella cheese
- Twice cooked octopus** 5, 9, 12, 14, 21\* 24 €  
eggplant caponata and yellow tomato broth
- Plancha seared sea bass** 4, 21\* 24 €  
parcel-baked vegetables and (tuscan) chickpea cream
- Beef tenderloin** 6, 7, 8, 21\* 26 €  
thyme potato terrine and romesco sauce
- Traditional veal meatballs in tomato sauce** 1, 7, 8\* 20 €  
creamy mashed potatoes

**LA COTOLETTA DI VITELLO ALLA MILANESE** 1, 3, 5, 7, 10, 12 30 €  
Breaded veal cutlet "Milanese style" tartar sauce, cherry tomatoes and oregano dressing

**SPECIAL AWARD** by restaurant guide **Gambero Rosso**

**OSSOBUCO WITH MILANESE STYLE RISOTTO** 6, 7, 8, 9, 12, 21\* 36 €  
braised veal shanks and risotto with saffron pistils

## SIDES

- Roasted baby potatoes** 9, 21 8 €
- Mashed potatoes** 7 8 €
- Truffled mashed potatoes** 7 9 €
- Seasonal vegetables** 6, 12, 21 9 €  
sautéed with teriyaki sauce
- Fava bean cream** 9, 12, 21\* 8 €  
sautéed chicory

## DRINK

- Water** 0,75 cl. 3 €  
Still "Acqua Panna" | Sparkling "San Pellegrino"

Cover 3 €