CHIANINA-BEEF AT BRENNER

The Chianina, one of Europe's oldest and rarest cattle breeds, was loved by the Romans and even appears in prehistoric cave paintings. We have found passionate breeders at San Giobbe in Val di Chiana, who prioritize sustainable, circular farming by raising suckler cows on pasture and growing all feed on-site. It truly doesn't get any better.

STARTERS	GRIL
o and Muscat Squash22.50	We have three special cuts, each s

Tagliata di Chianina - lightly grilled Fillet.......22.50 thinly sliced, with apple-chilli salsa, hazelnut oil, and toasted Piedmont hazelnuts

PASTA

We have three special cuts, each served with a creamy peperonata made from roasted paprika and softened shallots

— THE WORLD FAMOUS "TENUTA SAN GUIDO" FROM BOLGHERI AVAILABLE BY GLASS AT BRENNER —

2022 Le Difese, Tuscany	75.00
2020 Guidalberto, Tuscany	145.00
2014 Sassicaia, Tuscanyserved by the glass via Coravin 0,11 · 99.00 / 0,751 ·	649.00

OUR COCKTAIL RECOMMENDATIONS

Brenner Sbagliato	12.50
Amaretto Sour	13.50
Maker's Mark, Amaretto, Bitters and Orange Juice	

STARTERS & SALADS —

East Coast Crab Cakes	
Tabouleh with Red Beets & Goat Cheese	
refreshing couscous salad, with lots of mint and lemon	
Grilled Avocado and Creamy Hummus ^(v)	
Warm Vegetable Salad (v)14.50	
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
Caesar Salad	
with crispy croutons made from our homemade brenner bread	
Yellowfin Tuna Tartare	
Octopus Salad	
Carpaccio del Gamberi Rossi Prawns	
Pomeranian Beef Tartare	
Carpaccio of Beef Fillet	
Vitello Tonnato	

MAIN DISHES FROM THE GRILL

We love our fish and our meat! Whether from natural fishing, pasture farming or certified organic, we grill them very gently over high-quality beechwood charcoal and serve with lemon, selected premium olive oil and a little sea salt.

Wild Caught Calamariwith marinated tomatoes and Chimichurri Sauce	26.50	Salsiccia dell' Etna
Salmon Fillet from a sustainable farm in the Norwegian fjords	27.00	Free Range Chicken Fillet
Octopusgently steamed then grilled briefly over high heat, served with marinated tomatoes	28.00	Scaloppine al Limone
Dorade Royal400 - 450 grilled whole	0g · 28.50	Thinly Sliced Beef Fillet
Atlantic Black Tiger Prawnswild catch, with marinated tomatoes and aioli	34.00	Entrecôte
brenner Seafood Selectionwith grilled king prawns, octopus, calamari, grilled av	38.00	Beef Fillet380g · 65.00 / 220g · 38.50 Argentinian Black Angus
marinated tomatoes and aioli Tuna Fillet		Beef Fillet Surf & Turf
exquisite yellowfin tuna in sashimi quality Atlantic Sole		Pomeranian Beef Fillet
grilled whole		
VEGETARI	IAN DISHE	ES FROM THE GRILL ———
Aubergine au Gratin with Bulgur (v) stuffed and gratinated with bulgur, herbs, roasted a pomegranate seeds, served with a lime and coriar	almonds,	Cauliflower Steak
SAUCES		SIDES
Classic homemade Aioli with Spanish Saffron Homemade Basil Pesto Homemade Chimichurri Sauce Béarnaise	each · 3.50	Steamed Spinach ^(v) · Rosemary Potatoes ^(v) Steamed Vegetables ^(v)
Homemade Basil Pesto Homemade Chimichurri	each · 3.50	Steamed Vegetables (*)jeweils · 5.9 Small Mixed Salad (*) · Tomato Salad (*)jeweils · 6.5 Braised Artichoke Hearts
Homemade Basil Pesto Homemade Chimichurri Sauce Béarnaise U.S. T-Bone Steak from Nebraska	SPECIAL	Steamed Vegetables (*)jeweils · 5.9 Small Mixed Salad (*) · Tomato Salad (*)jeweils · 6.5 Braised Artichoke Hearts
U.S. T-Bone Steak from Nebraska a regal steak from Angus and Hereford cattle from U.S. Ribeve-Steak of Organic Black Angus	SPECIAL nthe 'Greater	Steamed Vegetables (*)
Homemade Basil Pesto Homemade Chimichurri Sauce Béarnaise U.S. T-Bone Steak from Nebraska	special on the 'Greater orms, Arkansas orms, for a second or a sec	Steamed Vegetables (*)
U.S. T-Bone Steak from Nebraska aregal steak from Angus and Hereford cattle from U.S. Ribeye-Steak of Organic Black Angus Pasture-raised cattle from Creekstone Natural Far Irish Dry Aged Tomahawk-Steak on the long rib beautiful days dry-aged prime rib steak on the long rib beautiful Company C	n the 'Greater ms, Arkansas for a cone ELIERS RED alley, Califo	Steamed Vegetables
U.S. T-Bone Steak from Nebraska a regal steak from Angus and Hereford cattle from U.S. Ribeye-Steak of Organic Black Angus Pasture-raised cattle from Creekstone Natural Far Irish Dry Aged Tomahawk-Steak 21 days dry-aged prime rib steak on the long rib by SOMME 2016 Othello, Dominus Estate, Napa Va	special on the 'Greater on the	Steamed Vegetables

freshly made by hand every day in our kitchen. The wholemeal Semolina from Grano Madre, made from the ancient Sicilian durum wheat variety Tumminia, gives the pasta a special bite and a fine nutty aroma. The natural grain variety is ground extremely gently between slowly rotating millstones, creating a very healthy wholesome flour.

Paccheri al Pesto 1 with basil pesto, lemon zest, a hint of chilli pepper	14.50	Bigoli Amatriciana with Burrata with Italian guanciale bacon from Calabria	.18.50
and creamy ricotta Spaghetti Pomodoro (v)	14.50	Risotto Asparagi e Scampi	.19.50
Spaghetti Bolognese	17.00	Spaghetti allo Scogliowith the finest seafood - grilled king prawns, tuna fillet,	28.00
Casarecce alla Norma		calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs	
For any quantier	na abaut al	lorgana planca act, our staff	