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.

Battuta di Manzo and Muscat Squash......22.50 delicately tenderized slices of Chianina beef, paper-thin, with raw-marinated muscat pumpkin and freshly shaved Pecorino d'Abruzzo

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

PASTA

Tagliatelle con Brasato al Barolo	19.50
gently braised ragù of Chianina beef shoulder in a fi	ne Barolo
sauce, with house-cured egg yolk in beech ash, fine	ly grated

Wild Musroom Risotto	21.00
with Chianina ragù, marinated shallots, and toasted	
herb breadcrumbs	

GRILL

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

Chianina Beef Fillet	220g · 59.50
the most tender steak from the finest	heef

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

2022 Le Difese, Tuscany		.0,11 •	13.50 / 0,751 ·	75.00
2020 Guidalberto, Tuscany		0,11 •	24.50 / 0,751 ·	145.00
2014 Sassicaia, Tuscany	served by the glass via Coravin	0,11 •	99.00 / 0,751 ·	649.00

OUR COCKTAIL RECOMMENDATIONS

Brenner Sbagliato	12.50
Aperol, Campari, Martini Rubino and Vino Frizzante	
Amaretto Sour	13.50
Maker's Mark, Amaretto, Bitters and Orange Juice	

STARTERS & SALADS –

East Coast Crab Cakes	brenner Beef Salad
Tabouleh with Red Beets & Goat Cheese15.00 refreshing couscous salad, with lots of mint and lemon	Warm Vegetable Salad (v)
Grilled Avocado and Creamy Hummus (v)	grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad
marinated olives, lemon and chilli crunch	Superfood Salad (v)
Yellowfin Tuna Tartare	with tender green kale, avocado, blueberries, quinoa, goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges
Octopus Salad	Caesar Salad
Carpaccio del Gamberi Rossi Prawns	Top your salad with:
Pomeranian Beef Tartare	Grilled Chicken Breast+ 6.50 Wild-Caught Scampi+ 6.50 Thinly Sliced Grilled Pomeranian Beef+ 6.50
Carpaccio of Beef Fillet	Gratinated Goat Cheese+ 6.50
Vitello Tonnato	

BRENNER LUNCH SPECIAL

FROM 12:00 UNTIL 14:30

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 Filletfrom a sustainable farm in the Norwegian fjords		Veal-Piccata
Octopusgently steamed then grilled briefly over high heat,	28.00	served with braised artichokes Free Range Chicken Fillet
served with marinated tomatoes Dorade Royal400 - 450g grilled whole	. 28.50	with herb salsa, marinated tomatoes and grilled lemon Scaloppine al Limone
Atlantic Black Tiger Prawnswild catch, with marinated tomatoes and aioli	34.00	Thinly Sliced Beef Fillet31.50 briefly grilled, with arugula salad and parmesan shavings
brenner Seafood Selectionwith grilled king prawns, octopus, calamari, grilled avo	38.00	Entrecôte380g · 48.00 / 280g · 36.00
marinated tomatoes and aioli Tuna Fillet		Beef Fillet380g · 65.00 / 220g · 38.50 Argentinian Black Angus
exquisite yellowfin tuna in sashimi quality Atlantic Sole400 - 500g grilled whole	ı · 49.00	Beef Fillet Surf & Turf
VEGETARIA	N DISHI	ES FROM THE GRILL ———
Aubergine au Gratin with Bulgur ^(v) stuffed and gratinated with bulgur, herbs, roasted alr pomegranate seeds, served with a lime and coriand	nonds,	Cauliflower Steak
SAUCES		SIDES
Classic homemade Aioli with Spanish Saffron		· Steamed Spinach (*) · Rosemary Potatoes (*) · Steamed Vegetables (*)jeweils · 5.90
Homemade Basil Pesto Homemade Chimichurri		Small Mixed Salad (*) · Tomato Salad (*)jeweils · 6.5
Sauce Béarnaiseea	ach · 3.50	Braised Artichoke Hearts
	SPECIAL	_ CUTS
		for 2 guests, around 600g · 95.00
U.S. Ribeye-Steak of Organic Black Angus Pasture-raised cattle from Creekstone Natural Farm	s, Arkansas	for 2 guests, around 500g · 109.00, certified organic by the USDA
	for	around 2 guests, around 1000 - 1200g, price per 100g · 13.50
——— SOMMEL	IERS REI	WINE CHOICE ———
2016 Othello, Dominus Estate, Napa Vall	ey, Califo	rnia0,11 · 18.50 / 0,751 · 115.00 Cabernet Sauvignon, Cabernet Franc and Petit Verdot
A full-bodied, narmonious and elegant red wine		
	CE AND ROS	EMARY POTATOES WITH ALL SPECIAL CUTS
WE SERVE BÉARNAISE SAU		MADE PASTA

between slowly rotating millstones, creating a very healthy wholesome flour.

Paccheri al Pesto	4.50	Bigoli Amatriciana with Burrata with Italian guanciale bacon from Calabria	.18.50
and creamy ricotta Spaghetti Pomodoro (v)	4.50	Risotto Asparagi e Scampi	.19.50
Spaghetti Bolognese	17.00	Spaghetti allo Scoglio	28.00
Casarecce alla Norma	6.50	calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs	
En apy question	ac about all	organs, placed ack our staff	