

MOUNTAIN  
BROOK  
BHM—ALA

MON - SAT  
LUNCH: 11AM-4PM  
DINNER: 4PM-9PM

# LOCANDA BRASATO

LIVE FAST  
*Eat Slow*

## ANTIPASTI

FOR THE TABLE. BEST ENJOYED WITH WINE.

**Chef's Selection of Salumi / 28**  
pickles, eggplant agrodolce, durum focaccia

**Prosciutto di Parma / 22**  
heirloom melon, watercress, olive oil

**Burrata / 18**  
summer squash, aged balsamic, mint

**Crudo\* / 21**  
Mt. Fuji Salmon, peach, watermelon radish

**Veal Meatballs / 19**  
McEwen and Sons polenta, rosemary

**Arancini / 18**  
lobster, taleggio, saffron tomato sauce  
(Oscietra Caviar supplement / +100\*)

**Whipped Ricotta / 16**  
smoked tomato pesto, wildflower honey, basil

**Cheese Plate / 20**  
Alta Badia, Robiola, Capriole Sofia & blackberry jam

**Heirloom Tomato Salad / 18**  
summer peaches, parmesan crema, watercress

**Marinated Olives / 10**  
rosemary & orange agurmato

## PIZZA

**Margherita / 16**  
tomato, mozzarella, basil

**Soppressata / 19**  
spicy salami, mozzarella, acacia honey

**Parma / 28**  
mozzarella, arugula, prosciutto di Parma

**Zucchine & Limone / 18**  
sorrento lemon, parmesan, stracciatella

**Four Cheese / 22**  
fior de latte, Taleggio, robiola bosina, pecorino

**Beef Short Rib / 23**  
red spring onion, garlic, saba

**Heirloom Tomato / 19**  
pecorino, saba, cured sheep's milk cheese

**Melanzane / 20**  
eggplant, Italian sausage, capers, oregano

## PRIMI / PASTA

**Spaghetti alla Carbonara / 28**  
guanciale, pecorino, egg yolk

**Lobster Risotto / 32**  
spicy tomato soffritto, pancetta, lemon

**Short Rib Ravioli / 29**  
caramelized onion, red wine

**Cannelloni / 29**  
snapper cheeks, pinot grigio, herbs

**Ricotta Cavatelli / 28**  
sweet corn, cherry tomato, Calabrian chili

**Garganelli / 28**  
prosecco-braised turkey, chanterelle, thyme

**Mafalde alla Norma / 28**  
fairytale eggplant, roma tomato, ricotta salata

## SECONDI / MAINS

**Veal Ossobuco / 46**  
taleggio potato purée, gremolata

**Red Snapper / 42**  
zucchini, Swiss chard, citrus sorrel sauce

**Denver Steak\* / 38**  
heirloom tomato, grilled corn, ramp sauce

**Branzino / 38**  
salsa verde, romanesco, zephyr squash

## DOLCI / DESSERT

**Chocolate Olive Oil Tortino / 13**  
Ricotta, pistachio, espresso gelato

**Gelato al Forno / 13**

**Blackberry Tiramisu / 13**

**Gelato / 12**

**Sorbetto / 12**

**Tiramisu Affogato / 13**



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\*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.