

MOUNTAIN
BROOK
BHM—ALA

MON - THURS: 4PM-10PM
FRI & SAT: 11AM-10PM

LOCANDA BRASATO

LIVE FAST
Eat Slow

ANTIPASTI

**Choice of individual salumi
or board of three**

Cheese plate

robiola, pecorino & Humboldt Fog, huckleberry jam

Endive, yellow beet, Parmigiano, anchovy

Whipped ricotta

roulette pepper pesto, durum focaccia

Marinated olives

rosemary & orange agrumato

Veal meatballs

McEwen and sons polenta, rosemary

Crudo

Hamachi, citrus, pickle chili, fennel pollen

Grilled octopus

harissa, fingerlings, hollandaise

Arancini (caviar supplement +)

lobster, fontina, saffron tomato sauce

Gulf shrimp crostini

agrumato bergamo

Burrata

butternut squash, Castelfranco, golden raisin
agrodolce

FORNI / PIZZA

Margherita

tomato, mozzarella, basil

Soppressata

tomato, spicy salami, mozzarella,
acacia honey

Mortadella & limone

pistachio, lemon, arugula

Wild mushroom

white pizza, thyme, taleggio

Parma

tomato, mozzarella, arugula,
prosciutto di Parma

Formaggi misti

fior de latte, Taleggio DOP, robiola
bosina, saba

N'duja

red onion, capers, calabria pepper

LUNCH SELECTION

Forno Panino

house capocollo, stracciatella, pecorino, arugula

PRIMI / PASTA

Black truffle supplement +

Mafalde

with bolognese

Radiatori alla vodka

with stracciatella

Spaghetti carbonara

Short rib raviolo

Wild mushroom risotto

Duck cannelloni

butternut squash, vin santo

SECONDI / MAINS

Brasato di Manzo / 42

ossobuco, taleggio potato purée, gremolata
(Wagyu NY Strip supplement +)

Branzino

salsa verde, pesto alla Trapanese, fingerlings

Duck breast

winter squash, amarene di cantiano, fennel

Halibut

parsnip, hazelnuts, smoked saffron sauce

DOLCI

**Hazelnut chocolate,
blackberry,
mascarpone**

Gelato al forno

Affogato

Gelato

Sorbetto

