

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 / 26

pickles, eggplant agrodolce, durum focaccia

Creekstone Black Angus Carpaccio* / 19

tonnato sauce, caper berries, crispy sunchoke chips

Burrata / 18

butternut squash, hazelnuts, apple cider, sage

Crudo* / 21

bluefin tuna, Asian pear, capers, peach vinegar

Veal Meatballs / 19

McEwen and Sons polenta, rosemary

Sweet Potato Arancini / 18

talleggio, pomodoro sauce, parmigiano fonduta

Whipped Ricotta / 16

smoked tomato pesto, wildflower honey, basil

Cheese Plate / 20

alta badia, Robiola, capriole sofia & blackberry jam

Fall Salad / 18

seasonal lettuces, herb crema, apples, sweet potato

Marinated Olives / 10

rosemary & orange agrumato

PIZZA

Margherita / 16

tomato, mozzarella, basil

Alla Vodka / 20

vodka sauce, mozzarella, stracciatella, basil

Soppressata / 19

spicy salami, mozzarella, acacia honey

Four Cheese / 22

fior de latte, talleggio, robiola bosina, pecorino

Parma / 28

18 mo prosciutto di Parma mozzarella, arugula,

Mela / 22

speck, gorgonzola, apple, mustard seed

Beef Short Rib / 23

red spring onion, garlic, saba

Salsiccia e Funghi / 22

house spicy sausage, mushrooms, oregano

PRIMI / PASTA

Spaghetti alla Carbonara / 28

guanciale, pecorino, egg yolk

Ricotta Cavatelli / 28

Bear Creek ragù bianco, kale, Calabrian chili

Butternut Squash Gnocchi / 27

wild boar neck, sherry vinegar, crispy sage

Short Rib Ravioli / 29

caramelized onion, red wine

Wild Mushroom Lasagna / 29

wild & foraged mushroom ragù, mozzarella, fonduta

Beef Cheek Risotto / 32

braised beef cheek, risotto Milanese, Parmigiano

SECONDI / MAINS

Veal Ossobuco / 46

talleggio potato purée, gremolata

Red Snapper / 42

cannellini beans, shishito peppers, citrus sorrel sauce

Denver Steak* / 39

root vegetable terrina, fennel, bone marrow sauce

Branzino / 38

badger flame beets, red kuri squash, salsa verde

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



270 RELE ST • MOUNTAIN BROOK, AL 35223 • (205) 747-0013

*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.