



THE BRILLO RESTAURANT'S STAFF IS PLEASED TO SUGGEST ITS MENUS.

WE ARE AVAILABLE TO CUSTOMIZE THE OFFER AND TO ADVISE THE CHOICE THAT BEST SUITS
YOUR NEEDS.



MENU 1

STARTER

BRUSCHETTA WITH TOMATOES AND BASIL

PIZZA

MARGHERITA PIZZA

DESSERT

CLASSIC TIRAMISÙ WITH HOMEMADE SAVOIARDI BISCUITS

WATER AND COFFEE

MENU 2

STARTER

FRY-UP

FIRST COURSE

GNOCCHI PASTA WITH TOMATOES AND BASIL

DESSERT

“MILLEFOGLIE” CHOCOLATE CAKE

WATER AND COFFEE

MENU 3

STARTER

“PARMA” HAM AGED 24 MONTHS AND BUFFALO MOZZARELLA

FIRST COURSE

“MEZZAMANICA” SHORT PASTA WITH GRICIA SAUCE

DESSERT

CLASSIC TIRAMISÙ WITH HOMEMADE SAVOIARDI BISCUITS

WATER AND COFFEE



MENÙ 4

STARTER

TASTING OF ITALIAN COLD CUTS

SECOND COURSE

“SALTIMBOCCA ALLA ROMANA (VEAL WITH HAM AND SAGE)

DESSERT

STRAWBERRY CHEESECAKE

WATER AND COFFEE

MENÙ 5

STARTER

“CROSTONE” BREAD WITH BURRATA CHEESE AND ANCHOVIES

FIRST COURSE

TRADITIONAL LASAGNA

SECOND COURSE

LAMB OF ROME COUNTRYSIDE WITH BAKED POTATOES

DESSERT

“MILLEFOGLIE” CAKE WITH CHANTILLY CREAM AND STRAWBERRY

WATER AND COFFEE

MENÙ 6

STARTER

EGGPLANT PARMESAN

FIRST COURSE

“STRINGOZZI” SHORT PASTA WITH WHITE MEAT RAGÙ SAUCE FLAVOURED WITH TRUFFLE

SECOND COURSE

GRILLED BEEF FILLET WITH BAKED POTATOES

DESSERT

BABÀ WITH FOAM OF CREAM

WATER AND COFFEE