

BRACE PURA

TO START & SHARE

All our cured meats are made in-house.

Lardo di Angus & honey	€12
<i>Angus lardo with a drizzle of honey.</i>	
Rolled Angus pancetta	€12
<i>Angus Simmental belly pancetta. Aged 65 days.</i>	
Spicy Capocollo	€12
<i>Pork coppa aged 90 days. Lightly spicy.</i>	
Coppa di testa (head cheese)	€12
<i>Pork head cheese scented with citrus and Mediterranean spices.</i>	
Pork Pancetta	€12
<i>Aged pork belly with black pepper, rosemary and juniper berries.</i>	
Grilled vitello tonnato	€15
<i>Veal cooked over the grill, fresh tomato, basil and capers.</i>	
Bombette on the grill	€12
<i>Capocollo, melting caciocavallo, parsley and guanciale. 4 pcs.</i>	

PURA BRACE

Grilled lasagna	€13
<i>Carasau bread, béchamel, Parmesan and an Angus ragù.</i>	
Grilled agnolotti	€16
<i>Agnolotti in smoked butter and sage.</i>	
Galletto	€18
<i>Chicken over the grill with a BBQ rub. With red and white cabbage slaw.</i>	
Picanha	€26
<i>Angus picanha (Poland) / yellow datterino tomato.</i>	
Diaframma (skirt steak)	€28
<i>Angus skirt steak (Netherlands) flambéed with Espolòn tequila / Barattiere cucumber and pico de gallo.</i>	
Lamb chops	€32
<i>Sardinian lamb chops marinated in chimichurri.</i>	
Beef rib steak — Brace Pura selection	€9/100g
<i>45–50 days dry-aged. Served with our mixed leaves. Monthly selection: Simmental Baiuvvari, Germany.</i>	

→ Seafood & vegetables overleaf

Cover charge & Enrico Murdocco's bread — €4

BRACE PURA

FROM THE MARE NOSTRUM

Cozze alla brace (grilled mussels)	€14
<i>Nieddittas mussels opened over the grill with garlic, parsley and Piccadilly tomatoes.</i>	
Tuna tataki, baby artichokes & wasabi mayonnaise	€16
<i>Seared over the grill / baby artichokes in mint-infused oil and wasabi-sweet paprika mayonnaise.</i>	
Tuna ceviche	€18
<i>Knife-cut tuna, watermelon, Tropea onion, sweet pepper, chilli and leche de tigre.</i>	
Grilled squid & gazpacho	€16
<i>Grilled over live fire / fresh, aromatic gazpacho.</i>	
Langoustines & red prawns	€26
<i>Langoustines and red prawns over the grill / lemon-zest, parsley and chive dressing.</i>	
Ombrina fillet (shi drum)	€20
<i>Line-caught shi drum, filleted and grilled / tom yum sauce.</i>	
Catalan-style lobster	€38
<i>Whole lobster / tomato, onion and cucumber. All cooked over the grill.</i>	
Catch of the day	€7/100g
<i>In a salt crust, cooked directly on the grill.</i>	

VEGETABLE UNIVERSE

Oxheart tomato, Tropea onion & grilled peaches	€9
<i>Oxheart tomato, Tropea onion and grilled flat peaches.</i>	
Savoy cabbage & romesco	€9
<i>On the grill / romesco sauce.</i>	
Aubergine & panzanella	€9
<i>Grilled aubergine / tomato, onion and day-old bread.</i>	
Friggitelli peppers & basil	€9
<i>Flame-roasted with basil oil.</i>	
Crispy roast potatoes	€6
<i>Golden and crisp outside, soft inside.</i>	

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