



Dinner 10_12_2017

Est. 2016

starters & salads

SMALL PLATES

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
BRANDEDE	pink snapper mousse, roasted pepper, olives, grill ciabatta	9
FIORE DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossom, tempura batter	9
ACCIUGHE FRITTE	lightly fried wild mediterranean white anchovies, lemon&caper aioli	9
COSTINE DI CINGHIALE	wild boar baby back ribs, aromatics, balsamic-basil barbeque sauce	12

CURED & RAW

LARDO AL PEPE	cured pork back fat, chestnut honey dressing, mâche, pink peppercorns	12
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19
PROSCIUTTO DI SAN DANIELE	northern italian 24 month salt cured ham, grilled black figs	22

GARDEN

CUORE VERDE	wood grilled romaine hearts, roasted cherry tomatoes, pistachios, raspadura	12
ZUCCA	roasted honeynut squash, butter lettuce, radishes, pea shoots, mountain gorgonzola	12
STRACCIATELLA	baby kale, white endive, mint, sage, stracciatella, toasted almonds	12
LIDO	shrimp, black mussel, calamari, grilled persimmon, spinach, frisee, hazelnut dressing	16

CULTURED & SAVORY

LINGUA SALMISTRATA	sliced pickled beef tongue, parsley sauce, taggia olives, arugula salad	15
POLPETTE AI FUNGHI	beef&pork meatballs, forged mushroom sugo, polenta, raspadura	16
POLPO	grilled mediterranean octopus, watercress, frisee, champagne dressing, sunchoke purée	19
FORMAGGI	taleggio dop, raschera, pecorino gran riserva, gorgonzola, chestnut honey, mostarda	20

pasta & risotto

FLOUR, WHEAT & GRAINS

TORTELLI DI ZUCCA	honeynut squash ravioli, brown butter, sage, aged balsamic	18
FOIADE RIPIENE	greens&ricotta stuffed long pasta, lobster mushrooms, sage, reggiano	22
CASARECCE	curly eggless buckwheat pasta, ragu' alla bolognese, reggiano	22
CAPUNSEI	ricotta dumplings, braised veal shoulder sugo, raspadura, butter&sage, lemon zest	23
GNOCCHI AL SUGO	house-made potato dumplings, beef cheek sugo, castelmagno fonduta	24
TAGLIERINI NERI	long squid ink pasta, octopus bolognese ,pea shoots, basil	24
PAPPARDELLE ALLA NORCINA	long wide pasta, summer black truffle, luganega, shallots	28
CAMPAGNOLO	carnaroli autentico riserva san massimo, tuscan kale, taleggio, balsamic parsnips	22
MILANESE	vialone nano rice veronese igp, saffron, wood oven roasted bone marrow, raspadura	26
MARESENE	carnaroli rice, calamari, bass, black mussels, octopus, turbot, crustacean sauce	30

fish & meat

SEA & MORE

SGOMBRO	mediterranean wild mackerel filet, black mussels, garbanzo beans, leeks, rapini	28
DENTICE	imported pink snapper filet, artichokes, cherry tomatoes, fingerling potatoes	36

SLOW BRAISED, SPIT ROASTED & WOOD GRILLED

MANZO ALL'OLIO	slow braised beef shoulder, root vegetables, anchovy oil, potatoes, zucchini	27
STINCHETTO	wood oven roasted pork shank, polenta, cavolo nero, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, garlic rapini, roasted tomatoes, parsnip puree	35
MAIALINO	spit-roasted suckling pig, guanciale japanese sweet potatoes, roasted peppers, pan jus	42
NODINO DI VITELLO	grilled 20 oz. dutch veal t-bone, cured pork, cipollini, sage, polenta	45
CARNE BOVINA	30-day aged prime new york steak, brussel sprouts, roasted potatoes	62

DAILY

SARDINE ALLA GRIGLIA	grilled whole wild mediterranean sardines, grilled fennel&arugula	24
BRANZINO	whole grilled mediterranean seabass, lobster mushroom, purple mustard greens	AQ
MARE E MONTI	7oz prime top sirloin steak, grilled langoustine, rutabaga, pumpkin puree	36
COSTATA SENZA OSSO	20 day dry aged prime ribeye, roasted potatoes, padron peppers, salsa cren	AQ

kitchen
angelo aurlana

suggesting your wine
francine diamond ferdinandi

dining room
matteo ferdinandi

for private event inquires at officine brera, please contact our private events director adan valdez at adan@officinebrera.com