



LUNCH 10_12_2017

EST. 2016

starters & salads

fried, cured & raw

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
FRITTELLE DI POLLO	roasted mary's chicken croquettes, spicy aioli, frisee	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
FRISCEU	vegetable sage fritters, red onion, boston lettuce	6
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian olive oil	19

savory, cultured & garden

VERDE ALLA GRIGLIA	grilled romaine hearts, roasted cherry tomatoes, pistachios, raspadura	12
STRACCIATELLA	white endive, baby kale, mint, sage, stracciatella, toasted almonds	12
VERDURE	savoy spinach, roasted eggplant, red bell peppers, blue lake beans, taggia, farro	12
ZUCCA	roasted honey nut squash, butter lettuce, radishes, pea shoots, mountain gorgonzola	12
LIDO	shrimp, black mussel, calamari, grilled persimmon, arugula, pea shoots, hazelnut dressing	18

pasta & risotto

flour, wheat & grains

MINESTRA DI POLLO	spit roasted mary's chicken soup, maltagliati, chard, carrots, potatoes	12
PISAREI E VERDURE	house-made bread dumplings, seasonal vegetables, chili, reggiano	18
PAPPARDELLE AL PESTO	wide cut egg pasta, arugula pesto, toasted almonds, raspadura	18
GNOCCHI PIEMONTESI	potato dumplings, castelmagno fonduta, crushed hazelnuts	19
CASARECCE	curly eggless buckwheat pasta, ragu' alla bolognese, reggiano	22
CAPUNSEI	ricotta dumplings, braised veal shoulder sugo, raspadura, butter & sage, lemon zest	23
MAFALDINE	wide cut long chestnut pasta, braised goose ragu', pecorino, chives	24
TAGLIERINI NERI	squid ink long thin pasta, octopus bolognese, peperoncini, basil	24

rice

BASSA PADANA	arborio superfino rice, luganega rope sausage, cotechino, grana padano, parsley	24
MARESANE	carnaroli rice, calamari, bass, black mussels, octopus, turbo, crustacean sauce	28

wood grilled

fish

SGOMBRO	mediterranean wild mackerel filet, cous cous, black mussels, zucchini, pesto dressing	26
POLPO E FAGIOLI	charred mediterranean octopus, borlotti beans, cured pork, sage, reggiano	23
DENTICE	imported pink snapper filet, artichokes, cherry tomatoes, fingerling potatoes	36

meat

POLLASTRO	spit roasted half mary's chicken, arugula, roasted beets, carrots, red onions	24
PALETTA E SALSICCIA	pork shoulder blade, italian sausage, sweet peppers, roasted potatoes	25
TAGLIATA E UOVO	7oz prime coulotte steak, fried duck egg, tomato & pancetta sauce, arugula	26

polpetta svizzera

AMERICANA	¾ pound ground beef, spicy aioli, padron peppers, pancetta, gruyere, potato skins	24
ITALIANA	¾ pound ground beef, pesto, heirloom tomato, burrata, arugula, potato skins	24

piatti del giorno

SARDINE ALLA GRIGLIA	grilled whole wild mediterranean sardines, fennel & arugula salad	24
GUANCIA BRASATA	nebbiolo braised beef cheek, polenta, pea shoots	26
SCALOPPINE DI VITELLO	dutch veal scaloppine, franciacorta, parsley, heirloom tomato salad	27
AGNELLO SCOTTADITO	grilled marinated lamb chops, rapini, parsnip puree, roasted tomatoes	35

kitchen
angelo auriana

suggesting your wine
francine diamond ferdinandi

dining room
matteo ferdinandi

BECAUSE OF THE TIMING REQUIRED TO EXECUTE MOST OF OUR DISHES WE KINDLY ADVISE THAT YOUR ORDER IS PLACED ALL AT ONCE
FOR PRIVATE EVENT INQUIRIES AT OFFICINE BRERA, PLEASE CONTACT OUR PRIVATE EVENTS DIRECTOR ADAN VALDEZ AT ADAN@OFFICINEBRERA.COM