

Lunch 01_12_2018



Est. 2016

starters & salads

FRYED, CURED & RAW

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
FRITTINO	fried wild white anchovies, fish croquettes, zucchini blossoms, vegetable fritters, aioli	12
SALAME FELINO	hand cut baganza valley salami, saffron pecorino, fresh pear, grape mustard	16
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19

SAVORY, CULTURED & GARDEN

VERDE ALLA GRIGLIA	grilled romaine hearts, roasted cherry tomatoes, pistachios, raspadura	12
ZUCCA	roasted honey nut squash, butter lettuce, radishes, pea shoots, marinated goat cheese	12
STRACCIATELLA	white endive, baby kale, mint, sage, stracciatella, toasted almonds	12
AUTUNNALE	pickled beef tongue salad, kohlrabi, purple cabbage, onion, carrot, gorgonzola	14

pasta & risotto

FLOUR, WHEAT & GRAINS

MINESTRA DI POLLO	spit roasted mary's chicken soup, maltagliati, kale carrots, potatoes	12
TORTELLI DI ZUCCA	honey nut squash ravioli, brown butter, sage, aged balsamic	18
PAGLIA & FIENO	white & spinach pasta, lunganega rope sausage, sage, reggiano	18
GNOCCHI PIEMONTESI	house-made potato dumplings, castelmagno fonduta, crushed hazelnuts	19
CASARECCE	curly eggless buckwheat pasta, bolognese ragu', raspadura	19
CAPUNSEI	ricotta dumplings, braised veal shoulder sugo, raspadura, lemon zest	21
PISAREI AL SUGO	house-made bread dumplings, braised goose sugo, sunchoke purée, grana	22

RICE

ZUCCA E SALSICCIA	vialone nano rice, roasted kabocha squash, grilled sausage, aged balsamic	20
FUNGHI	carnaroli riserva san massimo, foraged mushrooms, pecorino moliterno al tartufo	24

wood grilled

FISH

POLPO E FAGIOLI	charred mediterranean octopus, borlotti beans, cured pork, sage, reggiano	23
CERNIA	sautéed pink grouper, tuscan kale, garbanzo beans, crustacean & fish sauce	28

MEAT

PALETTA E SALSICCIA	pork shoulder blade, italian sausage, brussels sprouts, roasted potatoes	23
POLLASTRO	spit roasted half mary's chicken, arugula, roasted beets, carrots, red onions	23
TAGLIATA DI MANZO	9oz flat iron steak, wild arugula, raspadura, balsamic reduction	27
SCALOPPINE DI VITELLO	dutch veal cutlets, red bliss potatoes, cauliflower, lemon sauce	28

LA SVIZZERA

AMERICANA	3/4 pound ground beef, spicy aioli, peppers, pancetta, gruyere, potato skins	24
ITALIANA	3/4 pound ground beef, pesto, heirloom tomato, burrata, arugula, potato skins	24

piatti del giorno

FETTUNTA	braised pork shank, red cabbage slaw, fried egg, salsa cren, grilled ciabatta, salad	18
MANZO ALL'OLIO	slow braised beef shoulder, root vegetables, anchovy oil, potatoes, zucchini	27

kitchen
angelo auriana

@officinebrera

suggesting your wine
francine diamond ferdinandi

#officinebrera

dining room
matteo ferdinandi

FOR PRIVATE EVENT INQUIRES AT OFFICINE BRERA, PLEASE CONTACT OUR PRIVATE EVENTS DIRECTOR ADAN VALDEZ AT ADAN@OFFICINEBRERA.COM