



Dinner 06_12_2018

Est. 2016

starters & salads

SMALL PLATES

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
FRISCEU	vegetable sage fritters, red onion, boston lettuce	6
RUSTICO	roasted eggplant&peppers, tomato rub, basil, anchovies in oil, crostini	6
FEGATINI	chicken liver mousse, marsala braised onions, crispy sage, pate a choux	6
FRITTINO	salmon croquettes, tempura chicken hearts, green beans, lemon-caper aioli	9
FIORI DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossoms, tempura batter	9
BRUSCHETTA	sauteed agretti saltwort, pork loin, tomato confit, marjoram, parmesan fonduta	10
SOFFICI DI POLPO	octopus meatballs, tomato lobster sauce, black ink cous-cous, basil fennel pesto	10

GARDEN

CUORE VERDE	wood grilled romaine lettuce, roasted cherry tomatoes, almonds, raspadura	12
CAVOLO	baby kale leaves, white endive, carrots, purple beans, radish, cucumber, spring onion	12
BARBABIETOLA	baby chard leaves, roasted beets, stracciatella, black sesame seeds	12
FAVE&ASPARAGI	fava beans, asparagus, butter lettuce, crème alle herbe, shaved pecorino	12

SAVORY & CURED & RAW

LARDO AL PEPE	cured pork back fat, chestnut honey dressing, mache, pink peppercorn	12
CALAMARI	marinated local squid, ceci&borlotti beans, roasted corn, heirloom tomatoes	14
GRANCHIO MORBIDO	stewed soft-shell blue crab, shishito peppers, polenta taragna	18
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19
POLPO	grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée	19
TAGLIERE	30-month parmigiano reggiano, fiore dolce, erborinato sancarlone, pancetta cotta, figs	20

pasta & risotto

GNOCCHI PIEMONTESI	house-made potato dumplings, castelmagno fonduta, crushed hazelnuts	19
FOIADE RIPIENE	greens&ricotta stuffed long pasta, fava bean, green peas, sage, reggiano	20
CAPUNSEI	ricotta dumplings, braised veal shoulder ragu', raspadura, lemon zest	23
PISARELLI	house-made bread dumplings, braised beef cheeks sauce, sunchoke purée	24
NASTRINI ALLA NORCINA	long homemade pasta, luganega sausage, anchovy oil, black truffle	26
TAGLIATELLE AL CACAO	long cocoa pasta, maine lobster, roasted corn, mussels, tomatoes	32
ASPARAGI BIANCHI	carnaroli riserva san massimo rice, white asparagus, moliterno al tartufo	22
MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26

fish & meat

ANGUILLA AL CARBONE	charred salt water eel, chard, roasted peppers, polenta, lobster sauce	24
SEPPIA E SCAMPONE	grilled cuttlefish, langoustine, rapini, cauliflower mushroom, crustacean sauce	36
MANZO ALL'OLIO	slow braised beef shoulder, root vegetables, anchovy oil, potatoes, zucchini	28
STINCHETTO	wood oven roasted pork shank, polenta, spigarello, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, roasted eggplant, parsnip purée, cherry tomatoes	36
CARRE DI MAIALE	roasted bone-in 16-oz pork loin, grilled fennel, guanciale potato mash	36
ROSA DI MANZO	wood grilled 14-oz prime top sirloin steak, green&black peppercorn sauce	39
NODINO DI VITELLO	grilled 20-oz pasture veal porterhouse, cipollini onions, sage, polenta	45

Daily

BISTECCA AI FERRI	flannery's prime ribeye steak, roasted potatoes, chanterelles, salsa cren	5/oz
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kitchen
angelo aurlana

@officinebrera

suggesting your wine
francine diamond ferdinandi

#officinebrera

dining room
matteo ferdinandi

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