



Dinner 03_13_2018

Officine
Brera

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
ACCIUGHE FRITTE	lightly fried mediterranean white anchovies, lemon capers aioli	10
PATE' DI POLPO	mediterranean octopus mousse, grilled ciabatta, whipped lardo, radish	10

CURED & RAW

LARDO AL PEPE	cured pork back fat, chestnut honey dressing, mache, pink peppercorn	12
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19
FORMAGGI	alp blossom, saint-nectaire, su nuraghe, ca'briolu, mostarda di pere, truffle honey	21

GARDEN

MISTA E PERE	simple mixed green salad, grated carrots, shaved pears, champagne vinaigrette	11
CUORE VERDE	wood grilled little gem lettuce, roasted cherry tomatoes, pistachios, raspadura	12
CAVOLO ROSSO	red&green cabbage, borlotti beans, oranges, roasted red onions, frisée	12
STRACCIATELLA	baby kale, white endive, mint, sage, stracciatella, toasted almonds	12

CULTURED & SAVORY

CROSTONE	pistachio mortadella, gorgonzola piccante, olivata, grilled ciabatta	12
LINGUA SALMISTRATA	sliced pickled beef tongue, parsley sauce, taggia olives, arugula salad	16
POLPO	grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée	19

pasta & risotto

PISAREI E FASÖ	house-made bread dumplings, borlotti beans, cured pork, sage, reggiano	18
GNOCCHI PIEMONTESI	house-made potato dumplings, castelmagno fonduta, crushed hazelnuts	19
TORTELLI	escarole&raisin ravioli, brown butter, sage, foraged mushrooms, grana	22
CAPUNSEI	ricotta dumplings, braised veal shoulder, raspadura, lemon zest	23
MAFALDINE	wide cut long chestnut pasta, mary's goose leg sauce, cavoletti, pecorino	24
TAGLIATELLE AL CACAO	long cocoa pasta, maine lobster, langoustine tails, salt spring mussels	35

RISOTTI

MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26
ASPARAGI&ROBIOLA	carnaroli rice, green&white asparagus, soft boiled egg, langhe cheese	28

fish & meat

SPADA ALLA GRIGLIA	wood grilled swordfish, braised umbrian lentils, garlic snap peas, olivata	32
BRANZINO	grilled whole mediterranean seabass, roasted beets&squash, escarole sauce	49

SLOW BRAISED, SPIT ROASTED & WOOD GRILLED

GUANCIA DI MANZO	nebbiolo braised beef cheeks, radicchio, olive oil-mashed potatoes	28
STINCHETTO	wood oven roasted pork shank, polenta, black kale, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, cauliflower, parsnip purée, cherry tomatoes	36
ROSA DI MANZO	wood grilled 14-oz prime top sirloin steak, green&black peppercorn sauce	36
RUSTIN NEGA	grilled pasture-feed veal chop, cipollini, sage, polenta, brown sauce	39
CARNE BOVINA	30-day aged prime ny steak, braised escarole, fingerling potatoes	58

daily

ANATRA	duck leg confit, seared duck breast, cabbage, foraged mushrooms, duck jus	32
MAIALINO	spit-roasted stuffed suckling pig, guanciaie mashed potatoes, brussel sprouts, sage	46
COSTATA SENZA OSSO	20-day dry aged prime ribeye, roasted potatoes, green beans, salsa cren	AQ

kitchen
angelo aurlana

@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