



Dinner 08_10_2018

Est. 2016

starters & salads

SMALL PLATES

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
RUSTICO	roasted eggplant&peppers, tomato rub, basil, anchovies in oil, crostini	6
FRISCEU	vegetable sage fritters, red onion, boston lettuce	6
FEGATINI	chicken liver mousse, marsala braised onions, crispy sage, pate a choux	6
FIORE di ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossoms, tempura batter	9
PEPERONCINI	blistered shishito peppers, horseradish aioli, hazelnut dust	9
BRUSCHETTA	grilled summer squash, pork belly, tomato confit, marjoram, smoked ricotta	10
FICHI e CAPRINO	fig carpaccio, ca' briolu cheese, mediterranean crumble, pistacchio	10

GARDEN

CUORE VERDE	wood grilled romaine lettuce, roasted cherry tomatoes, almonds, raspadura	12
BARBABIETOLA	baby chard leaves, roasted beets, stracciatella, black sesame seeds	12
NETTARINA	grilled nectarines, lardons, marinated chanterelles, mixed greens, pistachios	13
POMODORO e MELONE	early girl tomatoes, canary melon, bresaola, mint, burrata cheese	14

SAVORY & CURED & RAW

LARDO al PEPE	cured pork back fat, chestnut honey dressing, mache, pink peppercorn	12
VITELLO TONNATO	veal tongue, salsa tonnata, pea tendrils, watermelon radish, caper dust	13
POLPETTE	beef&pork meatballs, san marzano tomatoes, potato skin, raspadura	14
CALAMARI	marinated local squid, garbanzo&borlotti beans, roasted corn, heirloom tomatoes	14
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

pasta & risotto

PISARELLI al POMODORO	house-made bread dumplings, fresh tomato, basil, smoked ricotta	18
TRENETTE al POLPO	long coral dust pasta, white octopus ragu, arugula pesto	22
FOIADE RIPIENE	greens&ricotta stuffed long pasta, foraged mushrooms, onions, sage, reggiano	23
CAPUNSEI	ricotta dumplings, braised veal shoulder, raspadura, lemon zest	23
GNOCCHI al SUGO	house-made potato dumplings, braised goose sugo, crispy parsley	24
CAPPELLACCI DEL NORCINO	sausage stuffed ravioli, parmesan, anchovy oil, black truffle	28
TAGLIATELLE al CACAO	long cocoa pasta, maine lobster, roasted corn, mussels, tomatoes	34
MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26
BOCCONE del PRETE	acquerello carnaroli rice, chicken oysters, gorgonzola, torpedo onions	28

fish & meat

ANGUILLA al CARBONE	charred salt water eel, garbanzo, salt spring mussels, romano bean puree	24
SPADA alla GRIGLIA	grilled swordfish, cherry tomatoes, capers, taggia olives, fingerling potatoes	32
GUANCIA di MANZO	nebbiolo braised beef cheeks, roasted summer squash, jus	28
PORCELLINO	slow cooked compressed pork belly, grilled fennel, olive oil mashed potato	28
STINCHETTO	wood oven roasted pork shank, polenta, tuscan kale, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, roasted eggplant, parsnip purée, cherry tomatoes	36
NODINO di VITELLO	grilled 20-oz pasture veal porterhouse, cipollini onions, sage, polenta	45
CARNE BOVINA	20-day aged flannery's prime ny steak, fingerling potatoes, asparagus	58

Daily

BISTECCA ai FERRI	flannery's prime ribeye steak, roasted potatoes, heirloom carrots, salsa cren	5/oz
MERCATO del PESCE	mediterranean branzino, heirloom tomato salad, marinated squash	A.Q.

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