

COME AND DISCOVER
BIOESSERI PORTA NUOVA

MILANO
BRERA

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MILANO
PORTA NUOVA

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PALERMO

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ALLERGENS

1 Cereals containing gluten | 2 Crustaceans | 3 Eggs | 4 Fishes | 5 Peanuts | 6 Soy | 7 Milk | 8 Tree nuts
9 Celery | 10 Mustard | 11 Seeds | 12 Lupines | 13 Molluscs | 14 Sulfur dioxide and sulphites

OUR CHEF USES FIRST QUALITY FRESH FISH BY OUR SELECTED TRUSTED SUPPLIERS THAT PRACTICE ETHICAL AND TRACEABLE FISHING. IN CASE WE DON'T HAVE FRESH FISH AVAILABLE, WE USE HIGH QUALITY FROZEN. ALL OF OUR DISHES ARE PREPARED DAILY WITH FRESH, GENUINE AND FIRST QUALITY PRODUCTS. SOME PRODUCTS MAY BE SUBJECTED TO QUICK REFRIGERATION (AS LAID DOWN IN REGULATION (EC) No. 853/04). THE FULL LIST OF ALLERGENS PRESENT IN OUR MENU IS AVAILABLE IN OUR STORE.


MENU
FOOD & PIZZA BIO

OPEN ALL DAY



free wi-fi

visit bioesseri.it

Treats

FRIED OCTOPUS served with cherry tomato, mayonnaise and dried olives (1 | 13 | 14)

SICILIAN CHICKPEAS FRITTERS (1 | 10)

CRISPY EGGPLANT CUBES served with parmesan mayonnaise and dried tomato (1 | 3 | 7 | 8 | 14)

Starters

BIOESSERI DISH (only the best of our seasonal vegetables) (5 | 8 | 11)

FRISA WITH BUFFALO MOZZARELLA CHEESE (P.D.O.) AND CHERRY TOMATOES (1 | 7)

TACOS WITH CRISPY SOY VEGETABLES and smoked mozzarella cream (1 | 6 | 7 | 8 | 9 | 14)

VIGNAROLA RICE ROLL served with fava beans cream and white sesame (11 | 14)

BEEF TARTARE with demi glace mayonnaise and celeriac in Giardiniera sauce (3 | 7 | 9 | 14)

CREAM OF PEAS, SEARED PRAWNS, aromatic bread and crunchy peas (1 | 2 | 8 | 9 | 11 | 14)

FISH TARTARE with chives, ponzu sauce and crunchy radishes (4 | 6 | 14)

Salads

AVOCADO AND BURRATA CHEESE SALAD with confit cherry tomatoes, pistachio and wholemeal croutons (1 | 7 | 8 | 11 | 14)

OCTOPUS AND POTATO SALAD with Taggiasca olives, cherry tomatoes, capers, olive powder and lemon dressing (4 | 9 | 13 | 14)

First courses

SPAGHETTI WITH THREE TOMATOES SAUCE (1 | 9 | 14)

MEZZE MANICHE WITH CREAM OF EGGPLANT, PARMESAN, SMOKED MOZZARELLA AND TOMATO IN OIL (1 | 7 | 8 | 9 | 11 | 14)

FUSILLONI PASTA WITH RAGÙ (1 | 7 | 9 | 14)

GNOCCHETTI WITH PEAS CREAM, OCTOPUS, DRIED TOMATOES AND OLIVE GROUND (1 | 3 | 9 | 13 | 14)

MILANESE SAFFRON RISOTTO WITH OSSOBUCO (VEAL SHANKS) (7 | 9 | 14)

Soups

ROASTED TOMATO CREAM served with smoked provola cheese and crunchy parmesan (1 | 7 | 14)

Main courses

BREADED AND FRIED EGGS served with courgettes cream and crispy snow peas (1 | 3 | 8 | 9 | 11 | 14)

MILANESE VEAL BON BON served with lime, mashed potatoes and spring tomato marinade (1 | 3 | 8 | 11 | 14)

SALMON FILLET served with roasted corn cream and sautéed green beans (4 | 7 | 9 | 14)

GRILLED FISH OF THE DAY served with chard cream and chicory (4 | 14)

ROAST BEEF TAGLIATA served with baby potatoes and demi glace sauce (7 | 9 | 14)

Side dishes

SEASONAL VEGETABLES (9)

SEASONAL MIXED LEAVES

EGGPLANT WITH TOMATO (1 | 8 | 11 | 14)

BABY POTATO WITH ROSEMARY (14)

10€

7€

7€

15€

15€

14€

17€

18€

17€

19€

18€

19€

15€

16€

17€

18€

6€

16€

19€

29€

29€

29€

29€

7€

7€

7€

7€

Doughs

CLASSIC (tender wheat type 1)
WHOLE WHEAT
GLUTEN FREE

+2€
+2€

In order to guarantee a better digestibility we only use doughs with stone ground flour followed by a natural rising process of 72h!

Focacce

FOCACCIA WITH GREGANO (1 | 14)

7€

SEASONED FOCACCIA served with 24 months Parma ham, straciatella and seasonal chutney (1 | 7 | 10 | 14)

18€

Classic pizzas

MARINARA with tomato sauce, garlic, oregano, E.V.O. oil (Nocellara del Belice) (1 | 9 | 14)

12€

LA NAPOLI with tomato, mozzarella cheese from Agerola, anchovies, olives, oregano, E.V.O. oil (Nocellara del Belice) (1 | 4 | 7 | 14)

13€

MARGHERITA WITH BUFFALO MOZZARELLA CHEESE ON THE TOP with canned tomato, mozzarella cheese from Agerola, buffalo mozzarella cheese (P.D.O.), E.V.O. oil (Nocellara del Belice) (1 | 7 | 14)

15€

Our selections

L'IDENTITÀ with buffalo mozzarella cheese (P.D.O.), pachino tomato sauce, pecorino cheese, basil, E.V.O. oil (Nocellara del Belice) (1 | 7 | 9 | 14)

16€

IL CALZONE with tomato, fior di latte mozzarella from Agerola, baked ham, E.V.O. oil (Nocellara del Belice) (1 | 7 | 10 | 14)

16€

L'ISOLA with mozzarella cheese from Agerola, buffalo mozzarella cheese (P.D.O.), cherry tomatoes, rocket salad, cured Prosciutto, parmigiano flakes, E.V.O. oil (Nocellara del Belice) (1 | 7 | 14)

16€

LA DIAVOLINA with fior di latte mozzarella from Agerola, buffalo mozzarella, pachino sauce, Spilinga Monte Poro Nduja, olives, E.V.O. oil (Nocellara del Belice) (1 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 14)

16€

LA CULT with fior di latte mozzarella from Agerola, smoked provola, broccoli, sausage paste, E.V.O. oil (Nocellara del Belice) (1 | 7 | 14)

16€

LA SFIZIOSA white with straciatella, mortadella, pistachios, E.V.O. oil (Nocellara del Belice) (1 | 7 | 8 | 9 | 14)

17€

LA SPECIALE served with mozzarella fior di latte from Agerola, smoked provola cheese, yellow tomatoes and local salami, E.V.O. oil (Nocellara del Belice) (1 | 7 | 14)

17€

OUR PIZZAS COULD CONTAIN TRACES OF GLUTEN
ALL OF OUR PIZZAS CAN BE PREPARED WITH LACTOSE-FREE RICE MOZZARELLA

Drinks

WATER Panna | Sanpellegrino 0,50L (natural | sparkling)

3€

CLASSICAL
Orange
Chinotto
Cola
Gazzosa
Lemon
Tangerine
Tonic

4€

FRUIT JUICE
pineapple | clear apple | blueberry | apricot | pear | peach | tomato | grapefruit

4€

COVER CHARGE (ONLY IN THE EVENINGS, WEEKENDS AND NON-WORKING DAYS)

4€