

MILANO
BRERA

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PALERMO

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ALLERGENS

| 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.

Bioesseri
MENU
FOOD & PIZZA BIO










OPEN ALL DAY






free wi-fi

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Starters

-   **BEEF TARTARE** with yogurt, hazelnuts and burnt lemon (7 | 8 | 14)
-   **BIOESSERÌ DISH** served with parsley emulsion and toasted seeds (only the best of our fresh seasonal vegetables) (6 | 8 | 11)
-   **SALMON TARTARE** chives, wasabi mayonnaise and marinated radishes (4 | 6 | 7 | 10 | 14)
-  **CRISPY TACOS WITH CHICKEN GENOVESE STYLE**, crunchy celery and homemade BBQ sauce (1 | 6 | 9 | 10 | 14)
-  **RICE ROLL WITH SEA BREAM** Chinese cabbage, scapece courgettes (1 | 4 | 9 | 14)
-  **FRIED AUBERGINE CUTLET** served with baba ganush and bearnaise sauce (1 | 3 | 7 | 9 | 11 | 14)

Salads

-  **AVOCADO AND BURRATA SALAD** with mixed salad, confit cherry tomatoes, pistachio and wholemeal croutons (1 | 7 | 8 | 11 | 14)
-   **OCTOPUS AND POTATO SALAD** with mixed salad, Taggiasca olives, cherry tomatoes, capers, black olive powder and lemon dressing (9 | 13 | 14)








First courses

-  **TAGLIOLINI WITH MANTIS SHRIMP** parsley and spring onion (1 | 2 | 3 | 9 | 14)
-  **POTATO GNOCCHI WITH BIOESSERÌ HOMEMADE PESTO AND LEMON FLAVOURED RICOTTA** (1 | 3 | 8 | 9 | 14)
-  **SPAGHETTI WITH 3 TOMATO SAUCE** (1 | 9 | 14)
-   **MILANESE SAFFRON RISOTTO WITH OSSOBUCO** (7 | 9 | 14)






Soup

-  **GAZPACHO OF VEGETABLES AND SUMMER FRUIT**, basil and smoked buffalo (1 | 7 | 9 | 14)

Main courses

-  **POCHE EGG** with potato cream, purgatory sauce and basil oil (3 | 7 | 9 | 14)
-   **GRILLED SEA BREAM**, green beans, parsley cream, and Parmigiano Reggiano water (4 | 7 | 14)
-   **COW FILLET** with green pepper and roast potatoes with ancient mustard (4 | 7 | 9 | 14)
-   **POACHED CHICKEN** with creamed corn and bell peppers (7 | 9 | 14)

Side dishes

-   **SEASONAL VEGETABLES**
-   **SEASONAL SALAD**
-   **BAKED NEW POTATOES**
-  **EGGPLANT IN TOMATO SAUCE** (1 | 14)

Doughs






- 18€ **CLASSIC** (tender wheat type 1)
- 18€ **WHOLE WEAT** +2€
- GLUTEN FREE** +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 OREGANO** (1 | 14) 7€

Classic pizzas

-   **MARINARA** with tomato sauce, garlic, oregano, E.V.O. oil (Nocellara del Belice) (1 | 9 | 14) 13€
-  **LA NAPOLI** with tomato, mozzarella cheese from Agerola, anchovies, olives, oregano, E.V.O. oil (Nocellara del Belice) (1 | 4 | 7 | 14) 14€
-  **PROVOLA E PEPE** with tomato, parmesan cheese, smoked provola cheese, black pepper, basil, olive oil Nocellara del Belice (1 | 7 | 14) 14€
-  **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) 16€

Our selections

- 20€  **L'IDENTITÀ** with buffalo mozzarella cheese (P.D.O.), pachino tomato sauce, pecorino cheese, basil, extra virgin olive oil (Nocellara del Belice) (1 | 7 | 9 | 14) 16€
- 17€  **IL CALZONE** with tomato, fior di latte mozzarella from Agerola, baked ham, E.V.O. oil (Nocellara del Belice) (1 | 7 | 10 | 14) 16€
- 16€  **L'ISOLA** with mozzarella cheese from Agerola, buffalo mozzarella cheese (P.D.O.), cherry tomatoes, rocket salad, cured Prosciutto, parmigiano flakes, extra virgin olive oil (Nocellara del Belice) (1 | 7 | 14) 16€
- 28€  **LA DIAVOLINA** whit pachino sauce, fior di latte mozzarella, 'nduja, taggiasca olives, basil, nocellara del belice extra virgin olive oil (Nocellara del Belice) (1 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 14) 16€
-  **PARMIGIANA** parmesan cream (cooked tomato eggplant, parmesan and basil) fried eggplant, parmesan cheese, smoked provola cheese, basil, extra virgin olive oil (Nocellara del Belice) (1 | 5 | 7 | 8 | 9 | 11 | 12 | 14) 17€
-  **4 FORMAGGI** with mozzarella fior di latte, gorgonzola cheese, taleggio cheese, parmesan cheese, basil, extra virgin olive oil (Nocellara del Belice) (1 | 7 | 14) 18€
- 16 €  **LA CAPRICCIOSA** with tomato, mozzarella fior di latte, taggiasca olives, cooked ham, mushrooms, artichokes, basil, extra virgin olive oil (Nocellara del Belice) (1 | 5 | 7 | 8 | 9 | 12 | 14) 18€
-  **LA SFIZIOSA (CAPOCOLLO)** with yellow tomato sauce, taggiasca olives, capocollo, stracciatella, crumbled taralli, basil, extra virgin olive oil (Nocellara del Belice) (1 | 5 | 7 | 8 | 9 | 11 | 12 | 14) 18€
-  **LA CULT** with smoked provola cheese, friarielli, porchetta, basil, extra virgin olive oil (Nocellara del Belice) (1 | 5 | 7 | 8 | 9 | 10 | 11 | 12 | 14) 18€

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

Drinks

- 29€ **WATER** 0,50L (natural | sparkling) 3€
- CLASSIC** 5€
Coca-Cola/Coca Zero
Orange
Chinotto
Gazzosa
Lemon
Tonic
- 8€ **FRUIT JUICE** 5€
pineapple | clear apple | blueberry | apricot | pear | peach | tomato | grapefruit
- 8€ **COVER CHARGE (ONLY IN THE EVENINGS, WEEKENDS AND NON-WORKING DAYS)** 4€