

MILANO
BRERA

Via Fatebenefratelli, 2
Tel: 02 8907 1052
info.milanobrera@bioesseri.it

PALERMO

Via G. La Farina, 4
Tel: 320 051 2597
info.palermo@bioesseri.it

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.


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** with chives, artichoke charcoal oil and crouncy bread (1 | 4 | 9 | 14)
-  **CRISPY TACOS** with boiled beef in green sauce and vegetable giardiniera (1 | 3 | 4 | 9 | 14)
-  **VACCINARA CROQUETTES** served with celery mayonnaise (1 | 4 | 9 | 14)
-  **CONFIT PUMPKIN** with goat cheese sauce and chanterelle ragout (3 | 7 | 9 | 14)


Salads

-   **SMOKED GOAT CHEESE**, mixed salad, baked beetroot, with Taggiasca olives and pine nuts









First courses

-  **SMOKED CUTTLEFISH AND LEMON TAGLIOLINI** (1 | 3 | 4 | 7 | 9 | 13 | 14)
-  **HOMEMADE BEEF PLIN SERVED WITH TRUFFLE CONSOMMÈ** (1 | 3 | 7 | 9 | 14)
-  **SPAGHETTI WITH 3 TOMATO SAUCE** (1 | 9 | 14)
-   **MILANESE SAFFRON RISOTTO WITH OSSOBUCO** (7 | 9 | 14)
-  **TAGLIATELLE WITH BROCCOLI RAGOUT** and winter herbswith bergamot-flavoured bread (1 | 3 | 7 | 8 | 9 | 14)

Soup

-  **ETRUSCAN SOUP** with rosemary oil and roasted lard (1 | 7 | 9 | 14)

Main courses

-   **POCHE EGG** with truffle potato cream and mushroom ragout (3 | 7 | 9 | 14)
-   **ROASTED AMBERJACK FILLET** served with seasonal vegetables and parsley sauce (4 | 7 | 9 | 14)
-   **FATTY COW FILLET** with green pepper and roast potatoes with ancient mustard (4 | 7 | 9 | 14)
-   **DIAVOLA-STYLE CHICKEN BONBON** served with stewed Catalonia, provola and salmoriglio sauce (7 | 9 | 14)

Side dishes

-   **SEASONAL VEGETABLES**
-   **SEASONAL SALAD**
-   **BAKED NEW POTATOES**
-   **TURNIP GREENS AOP**

Doughs




- 18€ **CLASSIC** (tender wheat type 1)
- 18€ **WHOLE WEAT**
- 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) 21€
- 18€  **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€
- 30€  **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€
-  **THE AUTUMNAL** with Agerola fior di latte mozzarella, baked pumpkin, black cabbage, and EVO oil (nocellara del belice) (1 | 7 | 14) 18€
- 19 €  **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 pumpkin cream, Taggiasca olives, capocollo, stracciatella, crumbled taralli, basil, E.V.O. 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€
- 8€ **BEER** 0,40L 8€
- 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€