

MILANO BRERA

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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

Starters

 	CLASSIC BEEF TARTARE	caper mayonnaise and cured egg yolk bottarga (3 6 8 10 14)	18€
	MARINATED AMBERJACK CARPACCIO	balsamic onion and sweet potato (1 4 9 14)	19€
	BROAD BEAN AND AROMATIC HERB FRITTERS	with pecorino mayonnaise (1 3 4 6 7 9 14)	16€
 	CHICKPEA HUMMUS	seasonal vegetables and rosemary oil, served with warm Apulian focaccia (1 14)	18€
 	CHARGRILLED ESCAROLE	herb béarnaise sauce and 24-month-aged Parmigiano Reggiano (3 7 8 14)	15€
 	VITELLO TONNATO	sliced veal with tuna sauce, caper flowers and lovage (3 4 9 10 14)	18€
 	BUFFALO MOZZARELLA CAPRESE	with cherry tomatoes (7 14)	18€
	SEASONAL FRUIT AND VEGETABLE GAZPACHO	smoked stracciatella, basil and grilled prawn (1 2 7 9 14)	19€
 	BIOESSERÌ PLATE	Selection from our seasonal garden (6 8 11)	19€

Salads

 	SMOKED GOAT CHEESE	mixed leaves, roasted beetroot, Taggiasca olives and pine nuts (7 8 9 14)	21€
	OCTOPUS PANZANELLA	with potatoes, cherry tomatoes, celery, Taggiasca olives, marinated onion,and bread croutons (1 9 13 14)	22€

First courses

	SMOKED TAGLIOLINI	tuna and lemon (1 3 4 7 9 13 14)	24€
 	SPAGHETTI WITH THREE TOMATOES	(1 9 14)	16€
 	MILANESE SAFFRON RISOTTO WITH OSSOBUCO	(7 9 14)	30€
	FREGOLA PASTA	with white cuttlefish ragù, baked cherry tomatoes, and amberjack (1 2 4 7 14)	21€
	FRESH PASTA FILLED WITH RICOTTA AND SPINACH	béchamel sauce and nutmeg (1 3 7 8 9 14)	22€
	MIXED PASTA	with mussels and nettles on cannellini bean cream (1 9 13 14)	22€

Main courses

	SUNNY-SIDE-UP EGG	with zucchini scapece, sour cream and bottarga (1 3 7 14)	20€
 	ROASTED AMBERJACK FILLET	with seasonal vegetables and spring onion & potato cream (4 7 9 14)	29€
	GRILLED SQUID	pepper salad, spring onions and salmoriglio dressing (8 9 13 14)	27€
	PRIME BEEF FILLET	roasted chard, hazelnuts and its own sauce (1 7 8 9 14)	35€
	LAMB, PECORINO AND HERBS	served with broad bean cream and sautéed chicory (7 8 14)	28€

Side dishes

 	SEASONAL VEGETABLES		9€
 	SEASONAL SALAD		9€
 	ROASTED POTATOES		9€
 	ROASTED FRIGGITELLI PEPPERS		9€

*Dear Guest, while some of our dishes are prepared using gluten-free ingredients, we cannot guarantee the absence of cross-contamination, as food is handled in shared preparation areas and with shared equipment. Therefore, the restaurant declines any liability for accidental gluten contamination.

Doughs

CLASSIC (tender wheat type 1)
WHOLE WHEAT
GLUTEN FREE

To ensure better digestion, we use only stone-ground flours and a natural 72-hour leavening process.

+2€
+2€

Focacce

 	FOCACCIA WITH OREGANO	(1 14)	7€
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Classic pizzas

	FOCACCIA WITH PARMA HAM	burrata and cherry tomatoes (1 7 14)	18€
	COSACCA	with tomato sauce, aged pecorino cheese, basil, and extra virgin olive oil (Nocellara del Belice) (1 7)	14€
 	MARINARA	with tomato sauce, garlic, oregano, basil, Evo Oil (Nocellara del Belice) (1 9 14)	13€
	LA NAPOLI	with tomato, mozzarella cheese from Agerola, anchovies, olives, oregano, basil, Evo Oil (Nocellara del Belice) (1 4 7 14)	14€
	PROVOLA E PEPE	with tomato, Parmigiano Reggiano aged for 36 months, smoked provola cheese, black pepper, basil, Evo Oil (Nocellara del Belice) (1 7 14)	14€
	MARGHERITA WITH BUFFALO MOZZARELLA ADDED AFTER BAKING	with canned tomato, mozzarella cheese from Agerola, buffalo mozzarella cheese (P.D.O.), basil, Evo Oil (Nocellara del Belice) (1 7 14)	16€

Our selections

	L'IDENTITÀ	with buffalo mozzarella cheese (P.D.O.), pachino tomato sauce, pecorino cheese, basil, Evo Oil (Nocellara del Belice) (1 7 9 14)	17€
 	IL CALZONE	with tomato, fior di latte mozzarella from Agerola, chargrilled cooked ham (1 7 10 14)	17€
 	L'ISOLA	with fior di latte mozzarella from Agerola, buffalo mozzarella cheese (P.D.O.), cherry tomatoes, rocket salad, raw Parma ham aged 24 months, flakes of Parmigiano Reggiano aged for 36 months, basil, Evo Oil (Nocellara del Belice) (1 7 14)	17€
 	WHITE DIAVOLINA	with smoked provola, fior di latte mozzarella, spicy salami and peppers (1 7)	17€
 	PARMIGIANA	with parmesan cream (cooked tomato eggplant, parmesan and basil) fried eggplant, Parmigiano Reggiano aged for 36 months, smoked provola cheese, basil, Evo Oil (Nocellara del Belice) (1 5 7 8 9 11 12 14)	18€
	TUNA AND ONION:	fior di latte mozzarella from Agerola, tuna fillets in oil, pickled red onion and olive powder (1 4 7 14)	18€
 	LA CAPRICCIOSA	with tomato, fior di latte mozzarella from Agerola, taggiasca olives, ham cooked over charcoal, mushrooms, artichokes, basil, Evo Oil (Nocellara del Belice) (1 5 7 8 9 12 14)	18€
 	VEGETARIAN:	fior di latte mozzarella from Agerola, smoked provola, caponata, yellow and red datterino tomatoes and fresh basil (1 7 14)	19€
 	POTATOES AND SAUSAGE	smoked provola, baked potatoes, sausage, parmesan crisps and Evo Oil (Nocellara del Belice) (1 7 9)	18€
 	BIOESSERÌ:	fior di latte mozzarella from Agerola, zucchini, stracciatella, zucchini flowers, anchovies and lemon (1 4 7 14)	18€

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

Drinks

WATER 0,50L (natural sparkling) Drinkable and treated microfiltered tap water and compliant with the requirements established by Legislative Decree 31/01, Legislative Decree 174/2004 and Ministerial Decree 25/12. CLASSIC Coca-Cola/Coca Zero, Orange, Chinotto, Gazzosa, Lemon, Tonic BEER 0,40L Krombacher Blonde Beer: Pils, Unfiltered, Red Leffe COVER CHARGE: Service included, with our homemade bread. To ensure the best dining experience for all our guests, we kindly ask that each guest orders at least one dish. Thank you for your understanding.	3€ 5€ 8€ 4€
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