

*Welcome to Bioesseri,
here we don't frame tradition,
we cook it.
No magic,
just good ingredients.*



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€



First courses

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

Salads

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



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€



Classic Pizzas



FOCACCIA WITH OREGANO

(1 | 14)

7€



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€

16€



Our Selections

-  **L'IDENTITÀ** 17€
with buffalo mozzarella cheese (P.D.O.), pachino tomato sauce, pecorino cheese, basil, Evo Oil (Nocellara del Belice)
(1 | 7 | 9 | 14)
-  **IL CALZONE** 17€
with tomato, fior di latte mozzarella from Agerola, chargrilled cooked ham, basil, Evo Oil (Nocellara del Belice)
(1 | 7 | 10 | 14)
-  **L'ISOLA** 17€
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)
-  **WHITE DIAVOLINA** 17€
with smoked provola, fior di latte mozzarella, spicy salami and peppers
(1 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 14)
-  **PARMIGIANA** 18€
with parmesan cream (cooked tomato eggplant, parmesan and basil) fried eggplant, Parmigiano Reggiano aged 36 months, smoked provola cheese, basil, Evo Oil (Nocellara del Belice)
(1 | 5 | 7 | 8 | 9 | 11 | 12 | 14)
-  **TUNA AND ONION:** 18€
fior di latte mozzarella from Agerola, tuna fillets in oil, pickled red onion and olive powder
(1 | 4 | 7 | 14)
-  **LA CAPRICCIOSA** 18€
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)
-  **VEGETARIAN** 19€
fior di latte mozzarella from Agerola, smoked provola, caponata, yellow and red datterino tomatoes and fresh basil
(1 | 7 | 14)
-  **POTATOES AND SAUSAGE** 18€
smoked provola, baked potatoes, sausage, parmesan crisps and Evo Oil (Nocellara del Belice)
(1 | 7 | 9)
-  **BIOESSERI** 18€
fior di latte mozzarella from Agerola, zucchini, stracciatella, zucchini flowers, anchovies and lemon
(1 | 4 | 7 | 14)

ALL OF OUR PIZZAS CAN BE PREPARED WITH LACTOSE-FREE MOZZARELLA

*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.



Drinks

WATER 0,50L (natural | sparkling) 3€
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 5€
Coca-Cola
Coca Zero,
Chinotto
Sprite
Lemon
Tonic

BEER 0,40L 8€
Krombacher Blonde Beer: Pils, Unfiltered, Red Leffe

COVER CHARGE 4€
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.

Our chef uses fresh, high-quality fish sourced from highly trusted and carefully selected suppliers who practice ethical and fully traceable fishing. If fresh product is unavailable, we use frozen fish of the highest quality. Some products may undergo rapid freezing (In accordance with EC Regulation 852/04). The complete list of allergens present in our menu is available in our restaurant.

ALLERGENS

1. Cereals containing gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk | 8. Nuts (Tree nuts) | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Lupin | 13. Molluscs (Shellfish) | 14. Sulphur dioxide and sulphites



See you soon,
a good meal,
like a good conversation,
never truly ends.
It just pauses...
and resumes next time.

