Seconda Classe 1995

MENU

ALLERGENS LIST

free clients WI-FI > SecondaClasse

BACK TO MENU

À la carte menu

Starters

Smoked duck breast with brioche and fig mostarda (1,3,7,10)	18
Beef tartare – the classic dish of fillet steak served with its seven ingredients (3,4,10)	18
Homemade mini pizza, tomato cream, burrata and 100% Bellota Patanegra (1)	20
Homemade mini pizza, tomato, caramelised onion, sliced fillet steak, balsamic vinegar (1)	19
Homemade mini pizza, Fassona beef tartare, burrata and Patanegra lard (1)	18
Vegan aubergine parmigiana	17
Soft Tomino cheese, toasted brioche with porcini mushrooms and truffle (1,3,7,12)	16

Cold cuts

"Second-Class Selection" of traditional Italian cured meats	17/28
Parma Ham PDO (aged 24 months) with gnocco fritto (1)	19/30
15-month-aged Parma culaccia with buttered corn flaky pastry (1,7)	20/32
A selection of Iberian cured meats with gnocco fritto (1) (36-month Patanegra de Bellota – Chorizo – Salchichón – Cabecero)	21/37
A platter of Patanegra lard, flavoured with croutons and honey (1)	12/18
100% Patanegra de Bellota Iberian ham (aged for 36 months) with gnocco fritto (1)	27/46

Chesee selection

Platter of 6 Italian and France cheeses with jam and multigrain bread (1-7)	19
Bagòss cheese selection (18-30 months seasoning) with roasted polenta	17
Gorgonzola cheese D.O.P. selection with roasted polenta	13
Burratina cheese from Putignano with Cantabrian Sea anchovy fillets and artisan brioche bread (1-3-4-7)	18

first dishes

Carnaroli risotto with barbecued pumpkin, porcini mushrooms and Malga butter (3,7)	18
Fresh paccheri with Wagyu ragù (1,12)	19
Potato gnocchi with a sauce made from artisanal sausage and shavings of Reggiana ham (1,12)	18
Ravioli with burrata, served with a cream of lightly smoked yellow cherry tomatoes and anchovies from the Cantabrian Sea (1,3,4,7)	18
Fresh trofie with courgette and mint cream, BBQ octopus and aromatic bread crumble (1,3,4)	19

Main courses

Meat and fish in a pan

Milanese-style 'elephant's ear' veal cutlet (1,3)	30
Prawns au gratin on a bed of chickpea hummus and aromatic oil (2) *	28
Slow-cooked octopus seared Mediterranean-style, confit cherry tomatoes, olives and basil, served with a slice of wholemeal bread (1-2-4-8-11)	28
Free-range cockerel, marinated in an Asian style and baked au gratin	24
Beef fillet with truffle cream and potato millefoglie (7,12)	30
Vegan pumpkin goulash with potatoes and porcini mushrooms	18
Veal cheek slow-cooked in Bordeaux wine, served with toasted Storo polenta (7,12)	

All main courses are served with chips or roast potatoes

Some ingredients may be frozen at source

**** frozen ingredients at source***

Grilled meat

Ribeye steak - Dry Aged Seconda Classe selection - 250g	30
Australian kangaroo sirloin steak on Hot Rock griddle - 250g *	24
Horse fillet steak with aged balsamic - 250g	26
Horse fillet steak on Hot Rock griddle - 250g Served plain or with arugula and Grana Padano cheese	26
Beef fillet on Hot Rock griddle - 250g Served plain or with arugula and Grana Padano cheese	29
Bison fillet on Hot Rock griddle - 250g	42
Sashi's New York-style burger with pepper-crusted guanciale, beefsteak tomatoes and cheddar sauce, chips and artisan bread – 250g (1-7-11)	23

All main courses are accompanied by fried or baked potatoes

Meat from the barbecue of olive woods

Free-range cockerel, marinated in an Asian style, au gratin	24
Slow-cooked beef brisket (chuck) on the BBQ with home-style potatoes (12)	26
Sliced smoked picanha, smoked over cherry wood	24
Mazurya Lady Sirloin Steak – 300g	24
Mazurya T-bone steak, medium – 450g	32
Mazurya T-bone steak, large – 1000g	7 / hg
Tomahawk – Flintstone-style ribeye, Second Class selection – minimum 800 g	7,5 / hg
Mazurya beef fillet – minimum 1.100 kg	7,5 / hg
Italian Fassona beef – minimum 1,300 kg	8,5 / hg
Finnish Sashi Florentine – minimum 1,000 kg	8 / hg

SPECIAL: ask our staff about today's meat selection

Side dishes

Fried potatoes in sunflower oil *	6
Homemade baked potatoes	6
Mixed green salad	6
Mixed grilled vegetables	6

BACK TO MENU

Meats origin & characteristics

TOMAHAWK - SECONDA CLASSE SELECTION
Tender and succulent meat, important marbled.

***FRISONA* - Italy**
Marbled meat and sweetish flavour. It favours a medium-rare.

RIBEYE - SECONDA CLASSE SELECTION
Tasty and tender meat with some grease infiltration.

FLORENTINE STEAK OF PIEDMONT "FASSONA" - Northern Italy
Really lean meat, tender, delicate flavour and very fine fiber. It favours a medium-rare.

T-BONE • FLORENTINE RIB (Mazurya) - Poland
Tender and tasty meat thanks to the important marbling.

SHORT RIBS DI BLACK ANGUS - American
Marinato al bourbon (asado) low temperature coocked

HAMBURGER - Ireland - Poland
Prepared with a piece of beef fillet and a piece of rib to achieve a mix of flavour and tenderness.

FLORENTINE SASHI - Europe
Savoury meat. It favours a medium-rare.

HORSE FILLET - Sud America
Really lean meat, tenderness and sweetish flavour, thanks to the important iron content.

BEEF FILLET - North Europe
Really lean meat, tenderness and delicate flavour. It favours a medium-rare.

KANGAROO SIRLOIN - Australia
Really lean meat, sweet, tenderness and digestibles. It favours a medium-rare.

BISON FILLET - Canada
Really lean meat and tenderness, strong flavour and rich in nutriments.
It favours a medium-rare.

BARBINA RIBE EYE STEAK - Italy
Tasty tender meat, it favours a medium-rare.

BACK TO MENU

Dessert

All pastry production, is produced in the ***PASTRY & ICE CREAM*** laboratory by Areadocks North Department.

SWEET BOMB PARADE (1-3,5,6,7,8,11,12)
A selection of our iconic desserts made in our patisserie, served with tropical fruit, cannoli, bonbons, macarons and a shot of limoncello

Minimum 4 people	64
Maximum 6 people	86

TIRAMISÙ (3,7) 8
Covered in chocolate, accompanied by tiramisu chocolate

RED FRUIT CHEESECAKE (3,7) 8
Served with raspberry sorbet

APPLE TARTLET (1,3) 8
Served with pan-fried apple quenelles, vanilla sauce and a honey and cinnamon wafer

THREE CHOCOLATES (3,7) 8
with dark chocolate sauce and a slightly salted cocoa meringue

SELECTION OF OUR ARTISANAL ICE CREAM BON BONS-6 PIECES 12
Peanut (5,7), Kinder (7,8), coffee (7), cream (3,7), mango, dark chocolate

SELECTION OF OUR ARTISANAL MILK-BASED ICE CREAMS 6
White coffee (7) Caffè crema (3,7) Tiramisu (1,7)

SELECTION OF OUR ARTISANAL WATER-BASED ICE CREAMS 6
Raspberry, mango

Bread and cover charge

Bread and cover charge (on evenings without Live Music / DJ)	4
Bread, cover charge and SIAE rights and exit pass (in the evenings with Live Music / DJ)	6

Bottled water

Lurisia Water Bolle Stille	4

Coffee bar

Espresso coffee	2
Barley coffee	2
Coffee with a shot of spirits	3
Cappuccino	3,5

Tasting Menu

MINIMUM 4 PEOPLE

Starters

A ☐ **Homemade - tasting** 17
Traditional Italian cured meats Seconda Classe selection
Patanegra lard with croutons and honey (1)
Cheese platter, featuring Italian and French cheeses, with multigrain bread and homemade jam (1,7)
Vegan tartlet (1)

B ☐ **"Territory" - tasting** 19
15-month-aged Parma culaccia with artisan focaccia (1)
Fassona beef tartare with a crispy wafer
Aubergine parmigiana
Gourmet mini-pizza (1.7)

C ☐ **International - tasting** 20
Iberian cured meats with gnocco fritto (1)
Burratina from Putignano with Cantabrian anchovies (3,4,7)
Smoked duck breast with bread from our own bakery and fig mostarda (1,3,7)
Vegan tartlet (1)

first dishes

First course of your choice from 18

Carnaroli risotto with BBQ-cooked pumpkin and porcini mushrooms

Fresh paccheri with Wagyu ragù (1,3,12)

Potato gnocchi with a sauce made from artisanal sausage and shavings of Reggiana ham (1,12)

Ravioli with burrata, served with a cream of lightly smoked yellow cherry tomatoes and anchovies from the Cantabrian Sea (1,3,4,7)

Fresh trofie with courgette and mint cream, BBQ octopus and aromatic bread crumble (1,3,4)

Main courses

1 ☐ Large Mazurya heifer T-bone 29
Beef fillet on a hot stone grill
Grilled horse sirloin
Patanegra ribs on the BBQ

2 ☐ Fiorentine steaks from our selection Seconda Classe selection 31
Horse fillet on a hot stone plate
Grilled 'Tagliata' of Juvenca Mazurya

3 ☐ Beef fillet on a hot stone grill 33
Bison fillet on a hot stone grill
Horse sirloin
Angus sliced steak

All main courses are accompanied by fried or baked potatoes

BACK TO MENU

Our draft beers

	Medium	Pitcher
Heineken A refreshing Dutch lager (5% ABV) with a balanced flavor and slightly bitter finish. Perfect for any occasion.	*50cl* 7	*1.5 l* 18
Ichnusa Ambra Limpida A Belgian wheat beer (4.5% ABV), hazy and spiced with citrus and coriander notes. Light and thirst-quenching.	*40cl* 7	*1,5l* 18
Blanche de Bruxelles A golden Sardinian lager (5% ABV) with a smooth body and mildly bitter aftertaste. Easy to drink.	*40cl* 7	*1,5l* 18

Our bottled beers

Heineken 6
Classic Dutch lager (5% ABV), light and well-balanced. An international icon.

Heineken 0.0 6
Non-alcoholic (0.0% ABV) with a surprisingly similar taste to the original. Refreshing and light.

Ichnusa Ambra Limpida (5% Vol.) 6
Unfiltered Sardinian beer (5% ABV), cloudy and full-bodied, with a rich, smooth flavor thanks to the yeast in suspension.

Lagunitas Ipa (6,2% Vol. 51,5 Ibu grado colore 18,8 Ebc) 6
A Sicilian lager (5% ABV) brewed with Trapani sea salt crystals, offering a unique freshness and slight saltiness.

BACK TO MENU

Dear Customer,

in order to safeguard your security we inform you that:

the dishes administered may contain traces or parts of the raw materials listed below which are recognized by:

EC REGULATION n. 1169/2011 of 25 October 2011

As substances that could generate allergies to sensitive individuals

1. Cereals containing gluten: wheat, rye, barley, oats, spelled, kamut
2. Crustaceans and products based on crustaceans
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk-based products (including lactose)
8. Nuts: almonds, hazelnuts, walnuts, pistachios
9. Celery and ce lery products
10. Mustard and mustard-based products
11. Seeds and products based on sesame seeds
12. Sulfur dioxide and sulphites greater than 10mg / kg
13. Lupins and products based on lupins
14. Shellfish and shellfish products

For more information ask our dining room staff

Some ingredients, produced by us, could be deep-frozen with a blast chiller or frozen at origin for proper storage in compliance with health regulations.

BACK TO MENU

FOLLOW US

www.secondaclasse.it
via carlo zima 9/A | **Brescia**
030.375.3821