Seconda Classe 1995

MENU

ALLERGENS LIST

free clients WI-FI > SecondaClasse

Tasting Menu

MINIMUM 6 PEOPLE

Starters

A ☐ **Homemade - tasting** 17
Traditional Italian second-class cured meats
Patanegra lard with croutons and honey (1)
Cheese platter with whole grain bread and jam (1,7)

B ☐ **"Territory" - tasting** 19
Smoked Black Angus carpaccio with artisan focaccia (1)
Fassona beef tartare with crispy wafer (1)
Eggplant parmigiana

C ☐ **International - tasting** 20
Iberian cured meats with fried dumplings (1,7)
Burratina di Putignano cheese with Cantabrian anchovies (4,7)
Smoked duck breast with bread from our oven and fig mustard (1,7)

first dishes

First course of your choice from

Paccheri pasta with Wagyu beef ragù, basil butter, and Parmesan foam (9.12) 18

Carnaroli rice with Bagoss cheese and porcini mushroom goulash (7-9-12)

Paella with seafood and vegetables (2,4,9,14)

Ravioli with burrata cheese, tomato, and basil (1,3,7)

Addition of truffle **10**

Main courses

1 ☐ Juvenca Mazurya large T-bone steak 29
Hot-rock grilled beef fillet Patanegra ribs BBQ style

2 ☐ Fiorentine steaks from our selection 31
Horse fillet on a hot rock grill
Grilled scottona beef tagliata

3 ☐ Horse fillet on hot rock plate 33
Kangaroo fillet on hot rock plate
Bison fillet on hot rock plate

All main courses are accompanied by fried or baked potatoes

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

À la carte menu

Starters

Smoked duck breast with brioche bread and fig mostarda (1,3,7,10)	18
Beef tartare - the classic tenderloin patty served with its 8 ingredients (3,4,10)	18
Homemade pizza, tomato cream, burrata and 100% bellota patanegra petals (1,7)	20
Ligurian-style octopus salad, potato cream and burrata cheese (4)	18
Homemade pizza, tomato, burrata cheese, Cantabrian anchovies and basil gel (1,4)	20
Vegan eggplant Parmigiana	16

Cold cuts

"Seconda Classe Selection" of traditional Italian cured meats	17/28
Parma ham D.O.P. (aged 24 months) with fried dumplings (1)	19/30
Smoked Black Angus carpaccio with artisan focaccia (1)	20/32
Selection of Iberian cured meats with gnocco fritto *(1)* (Patanegra di Bellota 36 months - Chorizo - Salchichón - Cabecero)	21/37
Board of flavored Patanegra lard with croutons and honey *(1)*	12/18
Jamón ibérico Patanegra de Bellota 36 months accompanied artisanal focaccia with green tomato jam *(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 rice with Bagoss cheese and brown porcini mushroom sauce (7-9-12)	18
Paccheri pasta with Wagyu beef ragù, basil butter, and parmesan foam (9.12)	18
Potato gnocchi with porcini mushrooms, clam broth and parsley gel (1.12,14)	18
Fresh tagliolini, basil and courgette cream, marinated prawn tartare (1,2,3) *	18
Paella Valenciana with fish and vegetables (2,4,9,14)	19

Main courses

Meat and fish in a pan

Veal chop "elephant's ear" Milanese style *(1-3-7)*	30
Veal cheek in Bordeaux sauce with black truffle and stone-ground polenta (9-12)	28
Grilled king prawns on stone with vegetables (2) *	28
Low-temperature cooked octopus seared Mediterranean style, confit cherry tomatoes, olives, and basil with whole wheat bread croutons (1-2-4-8-11)	28

All main courses are accompanied by fried or baked potatoes

Some ingredients may be frozen at source

**** frozen ingredients at source***

Grilled meat

Ribeye steak - Dry Aged Second Class 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
Premium beef burger, New York style with pepper bacon, beefsteak tomato, and Pecorino Romano cheese, French fries, and sesame seed bun - 250g (1-7-11)	23
"Hamburger that isn't there" bread, smoked eggplant, braised escarole, confit beefsteak tomato, vegan cheese, and basil gel (6,11,13)	21

All main courses are accompanied by fried or baked potatoes

Meat from the barbecue of olive woods

Short ribs of American Black Angus, marinated in bourbon (asado) and cooked in low temperature *(12)*	30
T-Bone Rib Mazurya Lady - 300g	24
T-Bone Rib Mazurya Medium - 450g	32
T-Bone Rib Mazurya Large - 1000g	7 / hg
Tomahawk - Flintstone Style rib-eye steak Second Class selection - minimum 800g	7,5 / hg
T-bone steak Mazurya - minimum 1.100 kg	7,5 / hg
Italian Fassona beef Fiorentina - minimum 1.300 kg	8 / hg
Finnish Sashi T-bone steak - minimum 1,000 kg	8 / hg

Side dishes

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

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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.

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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)
Selection of our iconic desserts made by our pastry workshop.
Served with tropical fruit, sbrisolona, butter swirl,
cannoncini and a limoncello shot with a selection of chocolates

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
with raspberry coulis and lime sorbet

BUTTER VORTEX (1-3-7) 8
butter puff pastry accompanied by English sauce

THREE CHOCOLATES (3,7) 8
three chocolates with dark chocolate sauce and lightly salted cocoa meringue

SELECTION OF OUR ARTISANAL ICE CREAM BON BONS-6 PIECES 12
raspberry, dark chocolate, hazelnut (7-8), biscuit (1-7), cream (3-7), yogurt and strawberry (1-7)

SELECTION OF OUR ARTISANAL MILK-BASED ICE CREAMS 6
pistachio (7-8), yogurt (7), cream (3-7), tiramisu (7-8)

SELECTION OF OUR ARTISANAL WATER-BASED ICE CREAMS 6
lime, dark chocolate, coconut

Bottled water

0	Lurisia Water Bolle Stille	3

Coffee bar

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

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Our draft beers

		Piccola	Media	Brocca
0	**Heineken** A refreshing Dutch lager (5% ABV) with a balanced flavor and slightly bitter finish. Perfect for any occasion.	*25cl* 3,5	*50cl* 6	*1.5 l* 17
0	**Ichnusa Ambra Limpida** A Belgian wheat beer (4.5% ABV), hazy and spiced with citrus and coriander notes. Light and thirst-quenching.	*20cl* 3,5	*40cl* 6	*1,5l* 17
0	**Blanche de Bruxelles** A golden Sardinian lager (5% ABV) with a smooth body and mildly bitter aftertaste. Easy to drink.	*20cl* 3,5	*40cl* 6	*1,5l* 17

Our bottled beers

0	**Heineken** Classic Dutch lager (5% ABV), light and well-balanced. An international icon.	6
0	**Heineken 0.0** Non-alcoholic (0.0% ABV) with a surprisingly similar taste to the original. Refreshing and light.	6
0	**Ichnusa Ambra Limpida (5% Vol.)** Unfiltered Sardinian beer (5% ABV), cloudy and full-bodied, with a rich, smooth flavor thanks to the yeast in suspension.	6
0	**Lagunitas Ipa (6,2% Vol. 51,5 Ibu grado colore 18,8 Ebc)** A Sicilian lager (5% ABV) brewed with Trapani sea salt crystals, offering a unique freshness and slight saltiness.	6

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.

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