Seconda Classe 1995

GROUP MENU

MINIMUM SPENDING 48€
BEVERAGES EXCLUDED

Starters

A ☐ Traditional Italian cured meats, Seconda Classe selection — 17
Patanegra lard with croutons and honey (1)
Cheese platter featuring Italian and French cheeses, served with multigrain bread and homemade jam (1,7)
Vegetarian tartlet (1.7)

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

C ☐ Iberian cured meats with gnocco fritto (1) — 20
Burratina from Putignano with Cantabrian anchovies (3,4,7)
Smoked duck breast with bread from our own bakery and fig mostarda (1,3,7)
Vegetarian tartlet (1.7)

D ☐ Bluefin tuna, green beans, and potatoes with a burrata and basil emulsion (4) — 20

First course platter

Two first courses to choose from: — 17

- ☐ Carnaroli rice with oak-grown porcini mushrooms and crispy Patanegra (12)
- ☐ Carnaroli rice with charcoal-grilled pumpkin, smoked provola and truffle (7,12)
- ☐ Ziti alla bolognese with Parmigiano Reggiano crisps (1,12)
- ☐ Lasagnette with scampi, prawns and porcini mushrooms, served with a burrata emulsion (1,2,3)
- ☐ Calamarata made from durum wheat semolina, served with carbonara sauce and black truffle (1,3)
- ☐ Crespella stuffed with artichokes, ricotta and tomato gel (1,3,7)
- ☐ Orecchiette pan-fried with tuna in an Amatriciana-style sauce (1,4)

Second 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 — 31
Horse fillet on a hot stone grill
Tagliata of scottona

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

4 ☐ Sea bass fillet in a bean and guanciale stew (4) — 26

5 ☐ Roman-style salmon saltimbocca with Franciacorta sauce (4,12) — 26

Served with French fries/baked potatoes or mixed salad

Dessert

- ☐ Cake of your choice from Laboratorio Areadocks — 7,50
- ☐ Dessert trio — 7

Upon arrival, you will be welcomed with a glass of wine offered by Seconda Classe.
Please notify us of any food intolerances AT THE TIME OF BOOKING.

1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut / 2. Crustaceans and crustacean products / 3. Eggs and egg products / 4. Fish and fish products / 5. Peanuts and peanut products / 6. Soybeans and soybean products / 7. Milk and milk products (including lactose) / 8. Nuts: almonds, hazelnuts, walnuts, pistachios / 9. Celery and celery-based products / 10. Mustard and mustard-based products / 11. Sesame seeds and sesame-based products / 12. Sulfur dioxide and sulfites exceeding 10mg/kg / 13. Lupins and lupin-based products / 14. Mollusks and mollusk-based products

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INFORMATION

The menu choice must be the same for everyone at the table.

Cakes and menus for events must be booked at least two days in advance.

If you have any food intolerances, please let us know when you book and we can prepare a specific menu.

For reasons related to ASL regulations, it is not permitted to bring desserts from outside.

For management purposes, failure to communicate the exact number of guests, which is possible until 6:30 p.m. on the evening of the event, will result in a fixed charge of €20 per person absent. The cover charge, which includes exit pass, SIAE fees, and bread, is €6 per person on evenings with live music and €4 per person on evenings without live music.