

Nabucco

L'OPERA DEI SAPORI ITALIANI
IN BRERA... DOVE L'ARTE DIVENTA CIBO



Historical Nabucco's dishes

LAND appetizers

Bruschetta on bread with fresh tomatoes and extra virgin olive oil

Grilled vegetables palette with balsamic vinegar reductions

Parmigiana of aubergines

Composée salad: salad leaf, herbs, sprouts, legumes and dry fruit

Zucchini flowers blanched in pan with ricotta cheese and light crushed basil

Burrata & Buffalo's mozzarella with tomatoes & oregano bruschetta

"Marco D'Oggiono's" rustic cold cuts selection with focaccia & homemade pickles
(ham cooked on the coal, Smoked bacon "La Collinetta", Salami, Coppa)

"Marco D'Oggiono's" raw ham (24 month) with sliced fruit selection

"Vitello Tonnato" slice thin veal with tuna sauce

"Celtico" beef carpaccio with rocket salad and parmesan cheese

Beef fillet tartare

"Nabucco terra"

(D'Oggiono's raw ham, Artichokes salad, Nerves veal "Milanese style", Zucchini flowers)



SEA appetizers

Cod fish "Veneziana" style creamed with olive oil & milk with polenta and strands of celery

Octopus salad with potatoes, olives and sprouts of spinach

Sea food salad with cherry tomatoes

Shells sauté selection (Mussels, Clams and...)

Scallops and shrimp sautéed with parsley sauce and soft polenta

Royale Crab sautéed with rosemary stock

Mix au gratin of scallops, mussels, clams, oysters, prawns, scampi

"Nabucco sea"

(Cod fish "Veneziana" style & grilled polenta, Tuna tartare, Octopus salad, Zucchini flowers)



MEDITERRANEO SEA RAW FISH

Oysters

Salmon tartare

Sea bass tartare

Tuna fish tartare

Mix Fishes crudité di pesci (Tuna tartare, Salmon tartare, Sea bass)

Scampi on sprout of salad

Sicilian's red Prawns on sprout of salad

Mix crustaceans crudité (Scampi, Prawns, Oysters)

Complete mix Crudité

(Tuna tartare & Salmon tartare, Sea bass & artichokes carpaccio, scampi, Prawns, Oyster)



LAND first courses (durum-wheat pasta & egg pasta)

Spaghetti with fresh tomatoes and basil - OR - Spaghetti with garlic, olive oil and chili pepper

Spaghetti "Carbonara" style with bacon, egg, and parmesan cheese

Fettuccine "Bolognese" style with meat sauce

Gnocchi "Sorrentina" style potatoes dumpling with mozzarella and tomato sauce

Traditional Lasagne

Tortiglioni pasta "Norma" style with aubergines, tomato and ricotta cheese

Pappardelle pasta with sausage ragout and scent of truffle

Ravioli di magro stuffed with spinach & ricotta cheese with butter & sage sauce

Ravioli mix stuffed with: spinach & ricotta cheese-mushrooms-artichokes

Beetroot dumpling with "Robiola" cheese cream and pistachios



SEA first courses (durum-wheat pasta & egg pasta)

Spaghetti with clams

Spaghetti with seafood

Spaghetti "guitar" with crab and zucchini

Sea-bass tortelloni with fresh tomatoes and basil

Black tagliolini with calamari, zucchini flowers and cherry tomatoes

Gnocchi with scampi tail and sauteed cabbage

Garganelli pasta with shrimps and artichokes

Linguine pasta with lobster (1/2 fresh lobster)



... Risotti

Risotto with "Porcini"

Risotto with sea food



... Soup

Vegetables soup

Beans & pasta soup

Fish soup with bread croutons

LAND main courses

Selections of cheeses on chopping board with honey and home made marmelades

Thinly sliced chicken breast au gratin perfumed with lemon and parsley potatoes

Calf's liver "Venetian" style with yellow polenta croutons

Knuckle of pork with blanched green sweet peppers

Thinly sliced Nebraska beef with rosemary potatoes or rocket and parmesan cheese

Angus beef fillet and "Porcini" with wine sauce



... by Grill

Tomino cheese & Scamorza smock mozzarella & Vegetables

Pork ribs & Sausage & Polenta

Lamb chops with mint olive oil

Angus beef fillet

Meats selections

Sirloin steak

"Fiorentina" T-bone steak with potatoes and vegetables (min 2 orders) each

Chateaubriand with potatoes, vegetables and Bernaise sauce (min 2 orders) each

MEAT DISHES ARE SERVED WITH BACKED POTATOES



SEA main courses

Swordfish "Sicilian" style with cherry tomatoes, olives, capers

Gordon bleu of salmon with avocado cream and candied vegetables

Sole meuniere

Sea-bass fillet & prawns au gratin with aromatic herbs

Fried of scampi, prawns, calamari and vegetables sticks

Sea-bass in salt crust with steamed potatoes (min 2 orders) each

Big prawns in white wine sauce with Venus rice timbale

Tuna fish crusted with sesame and buttered spinach



... by Grill (SEA DISHES ARE SERVED WITH GRILLED VEGETABLES)

Swordfish

Salmon

Sole

Sea bass

Calamari & Prawns Kebabs & Vegetables

"Gran grigliata di pesce" mixed fish

"Gran Grigliata di crostacei" mixed crustaceans (1 Lobster, Scampi, big Prawns)



MILANESE TRADITIONAL SPECIALITIES

Veal nerves salad "Milanese" style with hearts of spring onions and herbs



Risotto "Milanese" style

Risotto with Parmesan cheese & breaded perch fillets sauteed with butter and sage

Milanese breaded veal chop with rocket salad and cherry tomatoes or backed potatoes



Marrowbone in gremolada sauce with Risotto Milanese

Braised of beef and red chicory with polenta

"Mondeghili" meatballs with spinach salad and cherry tomatoes

... with ARTICHOKEs

Artichokes crepe



Raw artichokes, with provola cheese and sprouts of salad

Fettuccine with artichokes

Risotto with artichokes

Angus beef fillet with artichokes and potatoes

... with FRESH BLACK TRUFFLE FROM "UMBRIA"



Fried eggs and truffle

Risotto or ravioli or tagliatelle and truffle

Slice beef entrecote and truffle

Beef carpaccio and truffle

... with ITALIAN CAVIAR

Italian Caviar (gr 10) with its classic garniture

Risotto with scamorza cheese, Brut and Caviar



Blanched Sea bass carpaccio and Caviar

Side dishes

Green salad or mixed salad with tomatoes

Vegetables (boiled or grilled)

Potatoes (boiled or roasted)

Fresh Spinach (buttered or sour)

Cover charge

*Service 10%

**To ensure the best quality to our customers the following products can be frozen or frozen source: shrimps, prawns, shrimps tails, lobster tails, octopus, swordfish, squids, lamb chops and mushrooms.

***The bread is baked in the oven at the time of dough cut down to -18°.