



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

LAND APPETIZERS

Bruschetta on bread with fresh tomatoes and extra virgin olive oil

Grilled vegetables palette with balsamic vinegar reduction

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 & oregan bruschetta

Chicken liver pate with crouton, butter curls and red wine reduction

"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"

(Marco d'Oggiono's raw ham, artichokes salad, burrata, zucchini flowers)

SEA APPETIZERS

Smoked fishes selection with crouton of bread, butter & sprouts of salad

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

Boiled crustaceans cocktail with pink mayonnaise

Lobster "Catalana" style

Shells sautéed selection (mussels & clams)

Scallops and shrimp sautéed with parsley sauce and soft polenta

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

Oyster

Salmon tartare

Sea bass tartare

Tuna fish tartare

Mix fishes (tuna tartare, salmon tartare, sea bass tartare)

Scampi on sprout of salad

Sicilian's red prawns on sprout of salad

Mix crustaceans crudité and...(scampi, prawns, oysters)



Complete Mix Crudité

(Tuna-salmon-sea bass tartare & tuna-salmon-sea bass carpaccio & scampi, prawns, oysters)

LAND FIRST COURSES

(durum-wheat pasta & egg pasta)

Spaghetti with fresh tomatoes and basil

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

Caserecce pasta with swordfish, aubergines ragout & fresh mint

Fettuccine with squid & black sauce

Black tagliolini with calamari, zucchini flowers and cherry tomatoes

Ravioli stuffed with cod fish on potatoes & leeks cream

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

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

Thinly sliced chicken breast au gratin with lemon sauce, parsley potatoes & spinach

Knuckle of pork with blanched green sweet peppers

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

Duck breast with orange strands and mango chutney with stewed borretane

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

Angus beef fillet and "Porcini" with wine sauce



...BY GRILL (Meat dishes are served with backed potatoes)

Tomino cheese & Scamorza cheese & Vegetables

Sausages selection & 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)

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



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 au gratin with tails of scampi & prawns, cherry tomatoes & aromatic herbs

Fried of scampi, prawns, calamari and vegetables sticks

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

Big prawns in white wine sauce with Venus rice timbale

Tuna fish crusted with sesame and buttered spinach



...BY GRILL (Fish 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

Gorgonzola cheese & porcini mushrooms with polenta

Classic Milano's salami & caprino cheese, bresaola dry meat & Lodigiano cheese with home made pickles and focaccia



Risotto "Milanese" style

Risotto with parmesan cheese with breaded perch fillets sauteed with butter and sage



Milanese breaded veal chop with rocket and cherry tomatoes or baked potatoes

Marrowbone in gremolada sauce with Risotto Milanese

Braised of beef & red chicory with polenta

Stewed veal & beef meatballs with polenta and buttered spinach

... WITH ARTICHOKE



Raw artichokes with provola cheese and sprouts of salad

Fettuccine with artichokes

Ravioli with artichokes

Risotto with artichokes

Thinly sliced Nebraska beef with sauteed artichokes

Angus beef fillet with artichokes and potatoes

Blanched sea bass carpaccio with artichokes

... WITH FRESH BLACK TRUFFLE FROM "UMBRIA"

Beef carpaccio with truffle



Fried eggs with truffle

Tagliatelle & truffle

Ravioli stuffed with meat & truffle

Risotto & truffle



Thinly sliced Nebraska beef & truffle

Blanched Sea bass carpaccio & truffle

SIDE DISHES

Green salad or Green salad & cherry tomatoes or Mix salad

Vegetables (boiled or grilled)

Potatoes (boiled or roasted)

Fresh Spinach (buttered or sour)

Dishes with this symbol  are "Nabucco's historical dishes"

Cover charge

* 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°.