



DISCOVER AREADOCKS WORLD



SCROLL DOWN FOR SECONDA CLASSE STEAK AND FISH HOUSE MENU

Seconda Classe ¹⁹⁹⁵

MENU



ALLERGENS LIST



free clients WI-FI > SecondaClasse



Tasting Menu

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MINIMUM 6 PEOPLE

Starters

Seconda Classe traditional cold cuts	17
Italian cheeses with cereal bread and jam (1-7)	
Patanegra lard with croutons and honey (1)	
Italian Selection	19
Culaccia di Parma with burratina cheese and "gnocco fritto" (1-7)	
Homemade bresaola with Grana Padano flakes (7)	
Zucchini parmigiana	
International Selection	20
Iberian cold cuts and "gnocco fritto" (1-7)	
French cheeses with brioche bread and jams (1-7)	
Smoked duck breast with brioche bread and fig mustard (1-7)	

first dishes

<i>Two first dishes to choose from the menu</i>	17
Mountain potato gnocchi with fresh tomato, mint and pistachio pesto (1-8)	
Carnaroli rice with cooked and raw porcini mushrooms (9)	
Calamarata with asparagus sauce, burrata, and mint (1-7)	
"Pasta Design" ravioli filled with shrimp and ginger with teriyaki sauce (1-2-3-4-6)	

Main courses

Large Polish Juvenca T- Bone, Beef tenderloin on hot - rock griddle Patanegra BBQ Ribs	28
Horse fillet on hot rock griddle Kangaroo tenderloin on hot rock griddle Bison fillet on hot rock griddle	30
T-bone steaks from our selection Horse fillet on hot rock griddle Organic angus ribeye	32

All second courses are accompanied by fried or oven potatoes



Starters

Burratina di Putignano with fillets of anchovy from the Cantabrian Sea and culaccia from Langhirano (4-7)	16
<i>Low-temperature cooked</i> veal with porcini salad and its sauce	18
Smoked duck breast with pan brioche and fig mustard (1-3-7-10)	18
Beef tartare-The classic Fillet steak served with its 8 ingredients (3-4-10)	18
Tartare of tuna with fried porcini and tartar sauce (3-4-10)	18
Pizzetta frita with tomato, burrata and marinated asparagus (1-7-9)	16
Quinoa, mango and feta salad (7)	16
Pumpkin cannelloni stuffed with porcini mushrooms on creamed potatoes on a vegetable base	18

Cold cuts selection

"Seconda Classe Selection" of traditional Italian cured meats	17/28
Crudo di Langhirano with gnocco fritto (1)	19/30
Culatello di Zibello seasoned 18months with fig mostarda and gnocco fritto (1-10)	22/37
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



Cheeses selection

Selection of 7 cheeses from Brescia with jams and cereal bread <small>(1-7)</small>	16/25
Selection of French cheeses with jams and brioche bread <small>(1-7)</small>	21
Bagòss cheese selection (18-30 months seasoning) with roasted polenta	17
Gorgonzola cheese selection with roasted polenta	13

first dishes

Tagliolini with swordfish, yellow cherry tomatoes, and "taralli" <small>(1-3-4)</small>	19
Mountain potato gnocchi, fresh tomato, mint and pistachio pesto <small>(1-8)</small>	17
"Pasta Design" Ravioli filled with shrimp and ginger with teriyaki sauce <small>(1-2-3-4-6)</small>	18
Carnaroli rice with cooked and raw porcini mushrooms <small>(1-2-3)</small>	18
Calamarata with asparagus sauce, burrata cheese and mint <small>(1)</small>	17



Main courses

Meat from the barbecue of olive wood

Low temperature cooked and whiskey-flavored Abanico Patanegra	24
Mazurya Lady Rid-eye - 300g	23
T-Bone Mazurya Rid-eye - Medium - 450g	28
T-Bone Mazurya Rid-eye - Large - 1000g	6 / hg
Costata Irish Angus "Premium Select" - 600g	40
Tomahawk - Flintstone Style rib-eye steak Second Class selection - minimum 800 gr (Frisona beef, Angus, Mazurya)	7,5 / hg
T-bone steak Mazurya - minimum 1,100 kg	7,5 / hg
Italian Fassona beef - minimum 1,300 kg	8 / hg
Finnish Sashi beef - minimum 1,000 kg	8,5 / hg

Grilled meat

Organic Angus - sliced steak - 250g	26
Kangaroo fillet on Hot Rock plate - 250g	24
Horse fillet steak with aged balsamic - 250g	26
Horse fillet on Hot Rock plate - 250g Served plain or with arugula and Grana Padano cheese	26
Beef fillet on Hot Rock plate - 250g Served plain or with arugula and Grana Padano cheese	29
Bison fillet on Hot Rock plate - 250g	42
Prime meat burger, New York Style with bacon, fries and sesame bread - 250g (1-7-11) On request: cheeseburger with cheddar cheese	23
Prime meat burger, with carbonara cream and bacon fries and sesame bread - 250g (1-3-7-11)	23

All second courses are accompanied by fried or oven potatoes



Meat and fish in a pan

Veal chop "elephant's ear" Milanese style (1-3-7)	30
Beef tenderloin with caramelized "beef heart tomato" and burrata emulsion (7)	30
Herb marinated salmon with smoked yellow tomato puree (4)	28
Low-temperature cooked octopus seared Mediterranean style, confit tomatoes, olives and basil (2-4-8)	28

All second courses are accompanied by baked or fried potatoes

Side dishes

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

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



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.

ANGUS RIB - Ireland

Tasty and tender meat with some grease infiltration.

ANGUS ORGANIC BEEF TAGLIATA - Argentina

Tender meat, marbled and tasty.

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.

PLUMA OF PATANEGRA - Spain

Tender meat, medium-fat and with a strong flavour, it favours a rare on the fire.

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 - Finland

Savoury meat. It favours a medium-rare.

HORSE FILLET - Europe - 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 FILLET - 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 nutriment.
It favours a medium-rare.

BLACK BALTIC - Northern Germany - Finland

Tasty tender meat, it favours a medium-rare.



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, our chocolate cupcake, cannoncini and a limoncello shot with a selection of chocolates

<i>Minimum 4 people</i>	64
<i>Maximum 6 people</i>	86
Tiramisu on a cocoa crispy base (1-3-7)	8
Red fruit cheesecake with raspberry coulis and lime sorbet (3-7)	8
Tropical passion Passionfruit mousse with mango heart, on a coconut crunchy base (3)	8
Chocolate cupcake with dark raspberry heart (3)	8
Selection of our artisanal ice cream bon bons-6 pieces Pistachio (7-8), Mango, Cremino (7-8), Cream (3-7), Strawberry, Speculos (1-7)	12
Selection of our artisanal milk-based ice creams Pistachio (7-8), Yogurt (7)	6
Selection of our artisanal water-based ice creams Limetta, Mango, Strawberry	6

Coffee bar

0 Espresso	2
0 Barley coffee	2
0 Coffee with alcohol	3
0 Cappuccino	3,5

Bottled water

0 Panna - Natural mineral 0.75l	3
0 S.Pellegrino - Sparkling mineral 0.75l	3



Our draft beers

	Piccola	Media	Brocca
<p>0 Heineken Silver (Lager 4% Vol.) Ottenuta con un processo di maturazione a -1° Una birra lager caratterizzata da un grado alcolico moderato a 4% vol., una piacevole amarezza e il distintivo aroma di Heineken® per una nuova esperienza di gusto extra rinfrescante.</p>	25cl 3,5	50cl 6	50cl 17
<p>0 Ichnusa Non Filtrata (Lager non filtrata 5% Vol.) Gusto moderamente amaro ed aroma fruttato con un leggero sentore di luppolo.</p>	20cl 3,5	40cl 6	1,5l 17
<p>0 Murphy's Irish Stout (4% Vol.) Sapore leggero e poco amaro. Il suo gusto richiama gli aromi del caramello e del malto.</p>	20cl 3,5	40cl 6	1,5l 17

Our bottled beers

<p>0 Heineken (Lager 5% Vol.) Birra Lager a bassa fermentazione, color oro chiaro, aroma fruttato e floreale dal gusto equilibrato con toni di malto e frutta. Nata nel 1864 con il fine di soddisfare i palati dei "gentiluomini" è oggi la birra Lager Premium più venduta al mondo.</p>	6
<p>0 Heineken 0.0 Birra Lager analcolica, color oro chiaro, aroma e gusto fruttati. Birra dal corpo morbido e maltato, perfettamente bilanciato, con ingredienti di qualità uniti all'inimitabile Lievito-A.</p>	6
<p>0 Ichnusa Ambra Limpida (5% Vol.) Ambra Limpida nasce da una selezione di cereali e luppoli, con l'aggiunta di un tocco di riso coltivato in provincia di Oristano. Prodotta nel birrifico di Assemini</p>	6
<p>0 Lagunitas Ipa (6,2% Vol. 51,5 Ibu grado colore 18,8 Ebc) Birra bianca non filtrata, dal colore chiaro e torbido, con un aroma ricco di note speziate e un gusto fresco dalla piacevole acidità. Una birra tradizionale con ingredienti di qualità 100% italiani.</p>	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 celery 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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