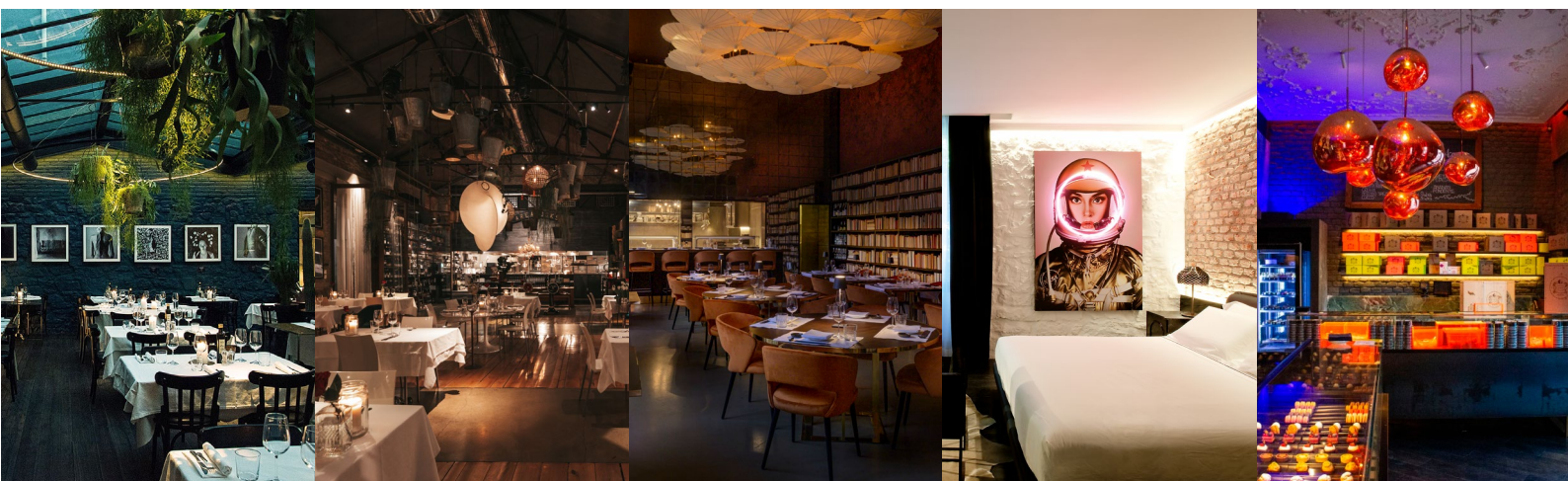




DISCOVER AREADOCKS WORLD



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

- A** **Homemade - tasting** 17
Seconda Classe traditional cold cuts
Italian cheeses with cereal bread and jam (1-7)
Patanegra lard with slice of rustic bread and honey (1)
- B** **"Territory" - tasting** 19
Culaccia di Parma with burratina cheese and "gnocco fritto" (1-7)
Homemade bresaola with Grana Padano flakes (7)
Zucchini parmigiana
- C** **International - tasting** 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

- Two first dishes to choose from the menu* 18
- Pumpkin gnocchi with Bitto cream and white truffle (1-7-9)
- Carnaroli rice with winter mushrooms and Bagoss cream (7-9-12)
- Orecchiette pasta with anglerfish ragout, roe and basil gel (1-2-4)
- Smoked wild salmon ravioli on potatoes puree, saffron and belly bacon (1-3-4)

Main courses

- 1** **T- Bone of Juvenca Mazurya large** 28
Beef tenderloin on hot rock griddle
Patanegra BBQ Ribs
- 2** **Horse Fillet** 30
Australian Kangaroo sirloin
Bison tenderloin on hot rock griddle
- 3** **T-bone steaks from our selection** 32
Horse fillet on hot rock griddle
Organic Angus Ribeye

All main courses are accompanied by fried or baked potatoes



Starters

Burratina di Putignano with anchovy fillets from the Cantabrian Sea and culaccia from Langhirano (4-7)	18
Low-temperature cooked veal with ox extract, Bagoss cream and pecan crumble (7-8-9-12)	18
Smoked duck breast with pan brioche and fig mustard (1-3-7-10)	18
Beef tartare - the classic tenderloin patty served with its 8 ingredients (3-4-10)	18
Tartare of marinated trout, apples in osmosis and red turnip gel (4)	18
Fried pizzetta, eggplant cream, burrata and 100% bellota patanegra petals (1-7)	20
Stuffed potato artichoke with vegan cream cheese and soy roast bottom (6)	16
Soft cacio e pepe flan with velvety polenta and crispy guanciale (3-7)	16

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

first dishes

Fresh tagliolini pasta with zucchini and basil puree with lime marinated red shrimp tartare (1-2-3)	19
Steamed pumpkin gnocchi with celeriac cream and lapsang-souchong tea powder (1-9)	16
Pumpkin dumplings with Bitto cream and white truffle (1-7-9)	19
Smoked wild salmon ravioli, saffron mashed potatoes and belly bacon (1-3-4)	18
Carnaroli rice with winter mushrooms and Bagoss cream (7-9-12)	18
Fresh orecchiette pasta with anglerfish ragout, roe and basil gel (1-2-4)	18
Addition of white truffle	10



Main courses

Meat from the barbecue of olive wood

Short ribs of American Black Angus, marinated in bourbon (asado) and cooked in low temperature ⁽¹²⁾	30
T-Bone Rib Mazurya Lady - 300g	23
T-Bone Rib Mazurya Medium - 450g	28
T-Bone Rib Mazurya Large - 1000g	6 / hg
Irish Angus rib-eye steak "Premium Select" - 600g	40
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	8,5 / hg

Grilled meat

Ribeye steak - New Zealand - 250g	26
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
Prime meat burger, New York Style with bacon, fries and sesame bread - 250g ⁽¹⁻⁷⁻¹¹⁾ On request: cheeseburger with cheddar cheese	23
Free-range chicken burger with camembert and lime mayonnaise ⁽¹⁻³⁻⁷⁻¹¹⁾	23

All main courses are accompanied by fried or baked potatoes



Meat and fish in a pan

Veal chop "elephant's ear" Milanese style (1-3-7)	30
Veal cheek in bordeaux wine with stone-ground storo polenta (9-12)	28
Lightly seared pan-seared prawns with selection of winter mushrooms, ox essence and belly bacon (2-9-12)	28
Low-temperature cooked octopus seared Mediterranean style, confit tomatoes, olives and basil (2-4-8)	28

All main courses are accompanied by fried or baked 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.

RIBEYE ANGUS ORGANIC BEEF - 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.

SHORT RIBS DI BLACK ANGUS - AMERICANO

Marinato al bourbon (asado) low temperature cooked

HAMBURGER - Ireland - Poland

Prepared with a piece of beef fillet and a piece of rib to achieve a mix of flavour and tenderness.

RUSPANT CHICKEN HAMBURGER

with camembert and lime mayonnaise (1-3-7-11)

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 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.



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

Minimum 4 people

64

Maximum 6 people

86

TIRAMISU

8

Tiramisu cube with crunchy dark chocolate shell

accompanied with coffee gel and tiramisu ice cream (3-7)

RED FRUIT CHEESECAKE

8

with raspberry coulis and lime sorbet (3-7)

CARAMEL ROSE

8

revisiting the classic rose cake enriched with caramelized sugar

accompanied by a raisin custard (1-3-7)

SOFT HEART GIANDUIA TORTINO

8

made of 60% organic dark chocolate with a soft gianduia heart

accompanied by yogurt and black cherry ice cream (3-7)

SELECTION OF OUR ARTISANAL ICE CREAM BON BONS-6 PIECES

12

Pistachio (7-8), Mango, Cremino (7-8), Cream (3-7), Strawberry, Speculos (1-7)

SELECTION OF OUR ARTISANAL MILK-BASED ICE CREAMS

6

Pistachio (7-8), Yogurt (7), Cream

SELECTION OF OUR ARTISANAL WATER-BASED ICE CREAMS

6

Limetta, Mango, Strawberry

Coffee bar

0 Espresso	2
0 Barley coffee	2
0 Coffee with alcohol	3

Bottled water

0 Lurisia Bolle Stille Water	3
<i>still and sparkling</i>	



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 moderatamente 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 birrificio 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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