



The à la carte menu by Andrea Ribaldone and Alessandro Rinaldi

Starters and salads

Potatoes, anchovies and truffle

Petra® Molino Quaglia toasted bread, cream of mountain potatoes, anchovies and black truffle Euro 16,00

Mont Blanc of Piedmontese fassona meat, chestnuts, buffalo robiola cheese and crunchy turnip tops Euro 18,00

Deep-fried sweetbreads, winter escarole, pomegranate, pear with saffron and sour yogurt with mustard Euro 18,00

Insalata "maritata"

Early salad mixed leaves, grilled vegetables, artichokes and sun-dried tomatoes, PDO buffalo mozzarella, house-marinated salmon Euro 16,00

Franco Pepe for Identità Milano

Three pizzas in special size created by the Maestro from Caiazzo

"Margherita Sbagliata"

PDO Buffalo mozzarella, riccio tomato purée, basil reduction, extra virgin olive oil Euro 14,00

"Scarpetta"

PDO Buffalo mozzarella, 12 Months PDO Grana Padano Fondue, tomato compote, lyophilized basil, 24 months PDO Grana Padano flakes Euro 16,00

"La Bucolica - The Bucolic "

Squash velouté, steam-cooked squash, cream of Lenzariello bean, dehydrated onion of Alife, radicchio, extravirgin olive oil and chili pepper Euro 15,00

First courses

The Spaghettone is the signature dish of Identità Golose Milano. Andrea Ribaldone created it throughout Identità Expo. It consists in a Monograno Felicetti Spaghettone mixed with a cream of rice in different flavors:

Spaghettone MILANO, with a cream of saffron Zafferano 3 Cuochi and barrowbone in gremolada sauce Euro 17,00

Spaghettone NAPOLI, with a cream of tomato, origano, buffalo mozzarella and confit tomatoes Euro 17,00

Riso Buono rice, with the blue of buffalo, black figs, orange and walnuts of Sorrento Euro 17,00

Soft gnocco, confit tomato, amberjack, dehydrated black olives and powder of basil Euro 18,00

Main courses

The Milanese "Identità" Baby veal, purée of cabbage and potatoes, meat jus and seasonal vegetables Euro 26,00

The Burger "Identità" Homemade burger, pan brioche lightly seared with butter, grilled primosale buffalo cheese, red onion and sauce of fermented anchovies in brine Euro 24,00

Salted codfish, chickpeas, poplar mushrooms and greens Euro 26,00

Egg, squash and artichoke Cubes of squash, roasted artichoke, soft egg and foam of 24 months Parmigiano Reggiano cheese Euro 22,00

Dessert

The Babà "Identità" Steamed babà cake, vanilla crème anglaise and rum sorbet Euro 12,00

Autumn Caramelised hazelnut ice-cream, squash, chestnuts and mushrooms Euro 12,00

Cold, hot... burnt Valrhona Araguani chocolate, pomegranate sorbet and burnt cream of orange blossom Euro 12,00

The house fruit basket Seasonal fruit in a spiced infusion and aromas from around the world Euro 10,00

Our mineral waters are S.Pellegrino and Acqua Panna

Sparkling water - S.Pellegrino 0.5 | Still water - Acqua Panna 0.5 Euro 2,50

Sparkling water - S.Pellegrino 0.75 | Still water - Acqua Panna 0.75 Euro 3,00

Our coffees are by Lavazza

Espresso | Decaffeinated coffee Euro 3,00

Cappuccino Euro 4,00

Caffè filtro | Cold Brew Euro 5,00

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, pasta factory Felicetti, Petra® Molino Quaglia flours, Valrhona chocolate.

The information regarding the presence of substances or products causing allergies or intolerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request.