



IL PRIMO HUB INTERNAZIONALE DELLA GASTRONOMIA
INTERNATIONAL HUB OF GASTRONOMY AND CULINARY ARTS

powered by  thefork
TripAdvisor company

The à la carte menu by Andrea Ribaldone and Simone Maurelli

Starters and salads

Leeks and potatoes velouté "Parmentier" with cuttlefish and puffed cereals	Euro 17,00
Tartare of Piedmontese meat, quartiolo cheese and crunchy shallot	Euro 16,00
Barbecued beef and tuna sauce	Euro 16,00
"Maritata" salad and terrine of courtyard animals	Euro 16,00

Franco Pepe for *Identità Milano*

Three pizzas in special size created by the Maestro from Caizzo

"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, marrowbone and gremolada sauce	Euro 17,00
Spaghettone with 3 tomatoes	Euro 16,00
"Riso Buono" risotto, cream of romanesco broccoli, stracciatella cheese and Valrhona cocoa grué	Euro 16,00
Monograno Felicetti Kamut Tagliatelle, monkfish ragout, peas, crunchy broad beans and licorice	Euro 18,00

Main courses

The Milanese "Identità" Veal with roasted potatoes purée and seasonal vegetables	Euro 26,00
The Burger "Identità" Homemade burger, pizza bread, caramelised red onion, rocket, tommino cheese and bbq sauce	Euro 24,00
Catch of the day, almond sauce with capers, seasonal vegetables	Euro 26,00
Burnt cauliflower, anchovies sauce and algae	Euro 20,00

Dessert

The Babà "Identità" Steamed babà cake, vanilla crème anglaise and rum sorbet	Euro 12,00
"Sbrisolona" cake with Petra® Evolutiva flour and almond, cream of Tonka bean and tangerine sorbet	Euro 12,00
Lemon cake with Petra® Evolutiva flour, crunchy caramel and vanilla ice-cream	Euro 12,00
Saffron scented fruit and vegetable salad with frozen yogurt	Euro 10,00

Our mineral waters are S.Pellegrino and Acqua Panna

Sparkling water - S.Pellegrino 0.75 Still water - Acqua Panna 0.75	Euro 3,00
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Our coffees are by Lavazza

Espresso Decaffeinated coffee	Euro 3,00
Cappuccino	Euro 4,00

Business Lunch

Euro 35.00 with the exclusive choice of the two Dishes of the day | Acqua Panna or Acqua S. Pellegrino water, Lavazza coffee and service included | Other drinks not included

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.