

The à la carte menu by Andrea Ribaldone and Alessandro Rinaldi

Starters

Octopus* panzanella salad with green tomato coulis, cream of basil and curly celery	Euro 18,00
Peas*, sweetcorn crumble, poached egg and grey mullet fish roe	Euro 16,00
Softly cooked Ligurian artichoke, lard of Colonnata and pecorino cheese	Euro 15,00
Marinated beef, delicate goat formaggetta of Roccaverano and hazelnuts	Euro 16,00

Salads and Soups

Insalata "maritata"	Euro 14,00
Early salads mixed leaves, PDO buffalo mozzarella, Passoloni black olives, grilled vegetables, Ligurian anchovies and sundried tomatoes	
Soup of beans and mixed legumes with buffalo ricotta ice-cream*	Euro 14,00

Franco Pepe for *Identità Milano*

Three pizzas in special size created by the Maestro from Caiazzo

"Margherita Sbagliata"	Euro 14,00
PDO Buffalo mozzarella, riccio tomato purée, basil reduction, extra virgin olive oil	
"Scarpetta"	Euro 16,00
PDO Buffalo mozzarella, 12 Months PDO Grana Padano Fondue, tomato compote, lyophilized basil, 24 months PDO Grana Padano flakes	
"Marinara Ritrovata"	Euro 15,00
Petra® Evolutiva flour, PDO San Marzano tomato, Piennolo tomato of the Mount Vesuvius, dehydrated capers, dust of Caiazzo black olives, basil, anchovies of Cetara and garlic oil	

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 and barrowbone in gremolada sauce	
Spaghettone NAPOLI, with a cream of tomato, origano, buffalo mozzarella and sun-dried tomatoes	
Spaghettone BARI, with a cream of turnip tops and "cacio dei poverelli"	Euro 15,00
Riso Buono in risotto con: bagna cauda e spinacino pesto di rucola e mandorle tostate	Euro 16,00

Main courses

The Milanese "Identità" with potato purè and crispy vegetables	Euro 24,00
Fish of the day* in tomato broth and pan sautéed endive	Euro 24,00

Dish of the day

Everyday there will be available various specials of the day created by our chefs

Dessert

Riso al latte: Riso Buono rice cooked in milk, vanilla, lemongrass and saffron	Euro 12,00
Cioccolato, Agrumi e Panna: Twice fermented Kidavoa chocolate by Valrhona, citrus textures, cream	Euro 12,00
The New Past: walnut ice-cream, nocino liqueur, carrot cake and Decana pear	Euro 12,00

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	Euro 5,00
Cold Brew	Euro 5,00

Choice from the à la carte menu

or

Business Lunch

Euro 35,00 with a choice of first course + main course or pizza + main course including Acqua Panna or S.Pellegrino water, Lavazza coffee and service | Beverages 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 about the presence of substances or products causing allergies or intolerances can be provided by the staff and you can consult the relevant documentation than will be give on request.

- * home manufactured product from fresh raw material exposed to a rapid freezing process in order to guarantee high standards of quality and safety