



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

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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
Soft veal, loquat, sour yogurt, reduction of Amarone wine of Allegrini winery and bitter herbs	Euro 16,00
Raw fish*, coconut, yuzu and passion fruit	Euro 18,00
Beef tartare, frozen egg yolk, confit shallot, caper flower and stuffed baby lettuce with d'alpeggio butter and anchovies	Euro 16,00

Salads and Soups

Insalata "maritata" Early salad mixed leaves, PDO buffalo mozzarella, Passoloni black olives, fresh and sautéed micro-vegetables from the countryside, Ligurian anchovies and sundried tomatoes	Euro 14,00
Monograno Felicetti Conchiglione pasta served warm, buffalo ricotta cheese, peas, broad beans and lime	Euro 14,00

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
"Marinara Ritrovata" 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	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 and barrowbone in gremolada sauce	Euro 15,00
Spaghettone NAPOLI, with a cream of tomato, origano, buffalo mozzarella and sun-dried tomatoes	Euro 15,00
Spaghettone ROMA, with a cream of Roman pecorino cheese, chips of cheek lard of Amatrice, black pepper and soft egg	Euro 15,00
Riso Buono risotto with mussels, basil and lemon	Euro 16,00

Main courses

The Milanese "Identità" with potato millefeuille with noisette butter and wild rocket foam	Euro 24,00
Mackerel* in a pumpkin flower, smoked cooked milk and courgettes in double texture: in Annurca apple vinegar and crunchy with mint	Euro 24,00

Dish of the day

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

Dessert

Kaleidoscopic Fruit Salad	Euro 12,00
Strange, Unusual.. and Who knows? Ivoire Valrhona white chocolate, Tonka fava bean and passion fruit	Euro 12,00
Upside Down: Inverse Raspberries Pie	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 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