

The à la carte

by Andrea Ribaldone
and Edoardo Traverso

Starters and salads

Raw beef, jus of roasted peppers and salsa verde	Euro 16,00
Courgette flower stuffed with cow's milk ricotta and marjoram	Euro 14,00
Poached farm egg, cream of peas, grey mullet bottarga, salmon roe	Euro 15,00
Raw amberjack and Bloody Mary	Euro 16,00
"Maritata" salad with fiordilatte of the Caseificio Latteria Sorrentina	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

"Peperone scomposto"

Fior di latte cheese, smoked provola cheese, sweet and sour peppers, dried caper, chopped parsley, crunchy bread seasoned with a garlic and anchovy of Cetara scented oil

Euro 16,00

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.

Spaghettone MILANO

with a cream of saffron Zafferano 3 Cuochi and veal shank ragout in gremolada sauce

Euro 17,00

Textured dough taglierini pasta by Divine Creazioni, rabbit ragout, its jus, thyme scented oil

Euro 16,00

Risotto with Riso Buono rice creamed with Parmigiano Reggiano aged 30 months, vegetables

Euro 18,00

Potato gnocco made with Granpasta Petra® flour, sea ragout and confit tomato

Euro 16,00

Main courses

The Milanese "Identità", fondant baby carrots and potatoes

Euro 26,00

Brill the mugnaia way, lemon sauce and parsley

Euro 26,00

Thigh of guinea-fowl stuffed with seasonal herbs and burnt spring onion

Euro 24,00

Dessert

The peach with a ganache of Gianduja Noisette Valrhona

Euro 10,00

The Tiramisù Identità

Euro 10,00

The fruit in a sorbet

Euro 8,00

Our mineral waters are S.Pellegrino and Acqua Panna

Sparkling water - S.Pellegrino 0.75

Euro 3,00

Still water - Acqua Panna 0.75

Euro 3,00

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.