



**IDENITÀ
GOLOSE
MILANO**

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

powered by  **thefork**
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Thursday 25th | Venerdì 26th November 2021

Enzo DI PASQUALE

RISTORANTE APRUDIA • GIULIANOVA | TERAMO

ruffle all year round

The special week of the Fine White Truffle
in collaboration with Appennino Food Group

Entrée

Cuttlefish, prawns, beans of the Tavo, chicken broth



Pisoni Brut Classico Millesimato Trentodoc

or

 *Ruinart Blanc de Blancs AOC - Ruinart*

Creamed cardoncelli mushrooms, potatoes, Jerusalem artichoke and mascarpone



Riesling DOC - Taschlerhof

Scorzonera, chicory, turnip greens, tardivo radicchio, porcini mushrooms, lard, trebbiano



"Segreto Verde" Trebbiano verde IGP - Imperatori

Chitarra di pasta, chestnut and cinnamon, stones of sheep's milk ricotta, lemon



FIONDA - THE SLING | Belvedere vodka, citrus, syrup



The Fine White Truffle can be added to the selected dishes and counted separately in relation to the price of the menu. The grating of 3g has a suggested cost of Euro 30,00. Alternatively, the truffle can be weighed at the table in relation to the desired amount and counted according to the market price.

Euro 75,00 including wine pairings and service | Beverages and coffee not included

 85,00 Euro option with a glass of Ruinart Blanc de Blancs AOC - Ruinart paired with the indicated course

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 Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | 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.