

# 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
Lightly seared cuttlefish, cream of potatoes, lemon and chicory	Euro 16,00
<b>T</b> Foam of Parmigiano Reggiano, poached egg and jus of veal	Euro 15,00
Orto: cream of broccoli and crunchy seasonal vegetables	Euro 14,00
“Maritata salad” with Fiordilatte of Naples of the Latteria Sorrentina	Euro 18,00

## 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.*

<b>Spaghettone MILANO</b> with a cream of saffron Zafferano 3 Cuochi and veal shank ragout in gremolada sauce	Euro 17,00
Riso Buono, mushrooms and parsley sauce	Euro 18,00
Potato gnocco, sea reduction, lemon and seabass	Euro 16,00
<b>T</b> Tagliatella Divine Creazioni, butter of Normandy and cream of smoked scamorza cheese	Euro 16,00

## Main courses

<b>T</b> The Milanese “Identità”, Ratte potatoes, rocket and cherry tomatoes	Euro 28,00
<b>T</b> Beef sirloin, cream of pistachio, brown jus and baby carrots	Euro 24,00
Greater amberjack, cream of chard, puntarelle chicory and salicornia	Euro 26,00
Musky octopus, cream of chickpeas and tomato	Euro 24,00
Selection of cheese and aging of Parmigiano Reggiano	Euro 28,00

## Dessert

Pear Tarte Tatin and vanilla ice-cream	Euro 12,00
Jivara Valrhona Chocolate, chestnuts and cocoa sorbet	Euro 10,00
Yogurt and red berries Frozen yogurt, red berries compote and almond brittle	Euro 10,00
Fruit in sorbet	Euro 8,00

## 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

## **T** ruffle all year round | in collaboration with Appennino Food Group

The Fine Black Truffle can be added to the dishes suggested by our chef or onto a specific dish chosen from the menu. The truffle will be counted separately in relation to the price of the single dish. The grating of 3 g has a suggested cost of Euro 5,00. Alternatively, the truffle can be weighed at the table in relation to the desired amount and counted according to the market price.