


# The à la carte

by Andrea Ribaldone  
and Edoardo Traverso

## Starters and salads

 Raw beef, parsley sauce, jus of roasted peppers	Euro 16,00
Lightly seared cuttlefish, cream of potatoes scented with lemon, mangetout beans	Euro 16,00
Tuna carpaccio, datterino tomato, passion fruit	Euro 16,00
Savoury courgettes sablè, mint, tonka beans	Euro 14,00
“Maritata” salad with Fiordilatte of Naples of the Latteria Sorrentina	Euro 18,00


## First courses

   #UNPIATTOPERLAPACE

Fusillo Milano with a cream of rice with saffron Zafferano 3 Cuochi, veal shank ragout in gremolada sauce Euro 17,00

Linguine, clams, lemon, crumble of parsley	Euro 17,00
Riso Buono, crab reduction, squid	Euro 18,00
Divine Creazioni Raviolo with Squacquerone di Romagna DOP cheese, wild herbs, rocket, crunchy crudo ham	Euro 16,00
Lasagna stewed beef, Parmigiano Reggiano	Euro 15,00

## Main courses

The Milanese “Identità”, ratte potatoes, rocket and cherry tomatoes	Euro 28,00
 Roasted beef sirloin, celeriac millefeuille	Euro 24,00
Stone bass, mussel emulsion, saltwart	Euro 26,00
Aubergine en crouete, borage, Black Summer Truffle, mustard sauce	Euro 24,00
Selection of cheese and agings of Parmigiano Reggiano	Euro 28,00

## Dessert

Apple Tarte Tatin and vanilla ice-cream	Euro 12,00
Caramelised Pineapple, white chocolate Opalys Valrhona, coconut	Euro 10,00
Zuppa Inglese, black cherry	Euro 10,00
Fruit in a 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 4,00
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## Our coffees are by Lavazza

Espresso   Decaffeinated coffee	Euro 3,00
Cappuccino	Euro 4,00

Service	Euro 3,00
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 **ruffle all year round** | in collaboration with Appennino Food Group

The Black Summer 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.

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, Valrhona chocolate.