

# The à la carte

by Andrea Ribaldone  
and Edoardo Traverso

## Starters and salads

<b>T</b> 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

### 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

#### “2.0/22”

Fior di latte cheese, extra virgin olive oil, Pepe dressing, powdered olives of Caiazzo, puntarelle chicory and anchovy

Euro 16,00

## 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

**T** Roasted beef sirloin, celeriac millefeuille

Euro 24,00

Stone bass, mussel emulsion, saltwart

Euro 26,00

Aubergine en croute, 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

### Our coffees are by Lavazza

Espresso | Decaffeinated coffee

Euro 3,00

Cappuccino

Euro 4,00

Service

Euro 3,00

**T** 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.

**Business Lunch** | Euro 35,00 with the exclusive choice of the two Dishes of the day

Acqua Panna or Acqua S. Pellegrino water and Lavazza coffee included | Other drinks and service not included.

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