

I MAESTRI DELLA PIZZA

in partnership with



Thursday 23th June 2022

Denis LOVATEL

DENIS - PIZZA DI MONTAGNA • MILANO

Mattia PASTORI

NONSOLOCOCKTAILS • MILANO

Entrée by

Identità Golose Milano

Parmigiano Reggiano tacos, aromatic mixed leaves and balsamic vinegar

Pizza with fiordilatte cheese, musky octopus 50degrees, tomato praline, salsa verde and black squid ink sauce



Mattia Pastori

POMO FIZZ

Tomato infused tequila and its green, Ginger Beer Sanpellegrino with grated bread crust, parsley and salt

Crunchy piada with blue cheese from the mountains, mixed berries chutney, mixed leaves from our gardens and vinaigrette with mountain infusion

Pizza with fiordilatte cheese, mousse of sheep's milk ricotta, tartare of Fea sheep from Lamon, wild herbs, chopped hazelnuts, coffee and barbecued oil



Mattia Pastori

BREW TONIC (non-alcoholic)

Cold brew coffee, Tonica Rovere Sanpellegrino tonic water and air of hazelnuts

Pizza with fiordilatte cheese, wild porcini mushrooms and unusual herbs

Dessert by

Identità Golose Milano

Tarte citron, meringue à l'italienne and strawberry sorbet

Euro 68,00 | Bibite Sanpellegrino Cocktails included
Other drinks, coffee and service not included

Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 4,00 | STILL WATER: Acqua Panna 0.75 Euro 4,00

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

Service Euro 3,00

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