

The a la carte

by Andrea Ribaldone
and Edoardo Traverso

Starters and salads

T	Raw beef, beef jus and parsley sauce	Euro 16,00
	Lightly-seared squid, cream of peppers, scamorza cheese and caper	Euro 16,00
	Tuna carpaccio, datterino tomato, passion fruit	Euro 16,00
T	Poached egg, smashed potato, hazelnut and vegetable sauce	Euro 16,00
	“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

“PORKASERTA”

San Marzano tomato, fiordilatte cheese, smoked scamorza cheese, cured sausage of Caserta pork and oregano from the Matese mountains

Euro 16,00

First courses

S	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
	Rosso Gabibbo: risotto creamed with beetroot and sauce of gorgonzola cheese, protagonist of the presentation of the new season of the show Striscia la Notizia	Euro 18,00
	Divine Creazioni Raviolo with Squacquerone di Romagna DOP cheese, wild herbs, rocket, crunchy crudo ham	Euro 16,00
	Spaghetti alla chitarra, cream of Parmigiano Reggiano with its crunchy crust and wild black pepper	Euro 15,00

Main courses

S	The Milanese “Identità”, ratte potatoes, rocket and cherry tomatoes	Euro 28,00
T	Roasted beef sirloin, mushrooms and romanesco broccoli	Euro 24,00
	Seabass, sea emulsion, tomato powder, caper and sautéed Swiss chard	Euro 26,00
	Vegetarian Wellington, red potato, carrots and parsnip	Euro 24,00
	Thigh of guinea-fowl stuffed with wild herbs and pumpkin in oil	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
	Tartlet with citrus fruits scented ricotta, figs in red wine and sorbet of Isabella grape	Euro 10,00
	Mascarpone cream, soft bite of 70% Guanaja Valrhona dark chocolate and Lavazza La Reserva Tierra Brasile coffee ice-cream	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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S | Our signature dishes

T | Truffle 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.