

Friday 7th October 2022

Massimiliano MUSSONI

LA SANGIOVESA • SANTARCANGELO DI ROMAGNA | RIMINI

Entrée

Postcards from Romagna: cassone pie with wild herbs,
artisanal porchetta from Tenuta Saiano and meatballs of lessso boiled meat

Onion soup made with onions “dell’acqua” from Santarcangelo, manfrigoli pasta,
crunchy focaccia and 36 months aged Parmigiano Reggiano vacche rosse



Traditional tagliatelle with poultry giblets



Lamb from Tenuta Saiano cooked with Demos vermut,
herbs scented bread and porcini mushrooms, potato mille-feuille and black truffle



Gianciotto - Sangiovese Superiore DOC Romagna - Tenuta Saiano per La Sangiovesa

Crema pasticceria custard (made with our eggs) and ciambella from Romagna

“Peach” in amber alkermes from Tenuta Saiano
served with squacquerone cheese and caramelized figs



Euro 78,00 including wine pairings | Beverages, 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.