



IDENTITÀ
GOLOSE
MILANO

IL PRIMO HUB INTERNAZIONALE DELLA GASTRONOMIA
INTERNATIONAL HUB OF GASTRONOMY AND CULINARY ARTS

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31st December 2022



NEW YEAR'S EVE WITH IDENTITÀ GOLOSE MILANO

Cannolo and baccalà mantecato
Oyster, air of cucumber and finger lime

Sablé Breton, whipped butter with dates and anchovies from the Cantabrian sea
Potatoes and Caviar soufflé
Shrimp, Red prawn, Crustacean mayonnaise and basil infused oil



Franciacorta DOCG Non Dosato – San Cristoforo

Button of fresh pasta stuffed with crab and tarragon infused oil



Chablis Montmains 1er Cru "Les Butteaux" – E.A.R.L. George

Amberjack, sea emulsion, raspberry and turnip tops



Woodcutter's Blanc Barossa Valley - Torbreck

Lemon, pumpkin and coffee
Panettone

Cotechino and lentils
Midnight toast with Ruinart Blanc de Blancs Champagne



Euro 240,00 | Including wine pairings

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.