

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
Rabbit roll, Casa Marrazzo yellow tomato and olive mayo	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

First courses

S Fusillo Milano with a cream of rice with saffron Zafferano 3 Cuochi, veal shank ragout in gremolada sauce	Euro 17,00
Potato gnocco creamed with bisque, raw pink prawn and lime	Euro 17,00
Riso Buono creamed with beetroot, sauce of quartirolo cheese and coffee scented beef jus	Euro 18,00
Divine Creazioni Raviolo with Squacquerone di Romagna DOP cheese, wild herbs, artichoke, cream of Parmigiano Reggiano and mint scented oil	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 radicchio from Treviso	Euro 26,00
Jerusalem artichoke glazed with balsamic vinegar and cream of artichoke	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

Chocolate Ganache whipped with Guanaja 70%, namelaka Jivara 40% and cream of Ivoire 35%, Sacher biscuit, chips and cocoa crumble	Euro 12,00
Mont Blanc Marron glacé light mousse, chestnut biscuit, pomegranate gel and sorbet, meringue and flakes of fresh chestnut	Euro 12,00
Agrumi Tangerine mousse and sauce, citrus fruits cake, lemon cream and biscuit, crunchy peel and fresh citrus fruits	Euro 12,00
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 Fine White 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 1 g has a suggested cost of Euro 10,00. 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.