

The a la carte

by Andrea Ribaldone
and Edoardo Traverso

Starters and salads

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| 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

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| 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

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| 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

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| 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

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| Sparkling water - S.Pellegrino 0.75 Still water - Acqua Panna 0.75 | Euro 4,00 |
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Our coffees are by Lavazza

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| Espresso Decaffeinated coffee | Euro 3,00 |
| Cappuccino | Euro 4,00 |

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| 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.