

## The a la carte by Edoardo Traverso

## **Starters and salads**

Raw beef, parsley sauce and roasted pepper jus	Euro 18,00
Lightly seared scallop, scent of rose, asparagus and coral essential oil	Euro 18,00
Rabbit roll, Casa Marrazzo yellow tomato and olive mayo	Euro 18,00
4 minutes egg, seasonal early produce and algae consommé	Euro 18,00
Heart of lettuce, Ricotta Fuscella Latteria Sorrentina, walnuts, confit cherry tomatoes, potato chips and anchovy from the Cantabrian sea	Euro 18,00

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**First courses** 

5)	<b>Fusillo Milano</b> with a cream of rice with saffron, veal shank ragout in gremolada sauce	Euro 18,00
	Potato gnocco creamed with bisque, raw pink prawn and lime	Euro 18,00
	<b>Riso Buono</b> rice creamed with Parmigiano Reggiano cheese, smoked butter, cream of bergamot and sorrel	Euro 18,00
	Tortellini the Bologna way Divine Creazioni creamed with sauce of roast and Parmigiano Reggiano cream	Euro 18,00
	Spaghetti, carrot extract, beef sausage and savoury crumble	Euro 18,00
	Main courses	
5	La milanese "Identità", ratte potatoes, rocket and cherry tomatoes	Euro 30,00
	Beef Royal, its jus, foie gras and chicory	Euro 26,00
	Stew of tub gurnard filet, salicornia salad, wild fennel and toasted almonds	Euro 28,00
	Sirloin of roasted beef, aromatic herbs bread, cream of tarragon and baby carrot	Euro 26,00

Jerusalem artichoke glazed with balsamic vinegar and cream of artichoke Euro 24,00 Selection of cheese and agings of Parmigiano Reggiano Euro 28,00

Dessert

The Chocolate   Komuntu chocolate sorbet and sauce,	,	
Guanaja chocolate foam, Coeur de Guanaja chocolate namelaka, cocoa grué tuille	Euro	12,00
<b>Strawberry mille-feuille</b>   Caramelised pastry, French Chantilly, strawberries dressed with their sauce and strawberry sorbet, basil sable	Euro	12,00
<b>Peanuts and caramel</b>   caramel panna cotta and gel, cream, sorbet and peanuts praline	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
Our coffees are by Lavazza		
Espresso   Decaffeinated coffee Cappuccino	Euro Euro	•
Service	Euro	3,00



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 37,00 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.