

24th Sunday December



CHRISTMAS EVE WITH IDENITÀ GOLOSE MILANO

Edoardo TRAVERSO
EXECUTIVE CHEF IDENITÀ GOLOSE MILANO

Brioche, lard and pink prawn
Crunchy baby squid, paprika and lime zest

Cuttlefish: veil, ragout and its ink, parsley sauce and datterino tomato emulsion



Spumante Pisoni Brut TRENTO DOC millesimato – Pisoni

Cappelletto stuffed with bollito, meat broth and white truffle



Riesling Terre Di Chieti IGT – Di Sipio

Chateaubriand, chestnut cream, béarnaise and pomegranate



Valpolicella Ripasso DOC – Le Guaitte di Noemi

Christmas log



Passito di uve di Verdicchio di Matelica DOC – Borgo Paglianello

Panettone

Euro 120,00 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, 1985 Coffe Designers by Lavazza, 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.