


# The a la carte

by Edoardo Traverso


## Starters and salads

<b>Raw beef</b> , parsley sauce and brown jus	Euro 18,00
<b>Lightly seared scallop</b> , furikake, cream of almond and coriander scented oil	Euro 18,00
<b>Heart of lettuce</b> , Ricotta Fuscella Latteria Sorrentina, walnuts, confit cherry tomatoes, potato chips and anchovy from the Cantabrian sea	Euro 18,00
<b>Cream of Pigna beans</b> , lightly seared baby squid and rosemary scented oil	Euro 18,00
<b>Egg yolk cooked in oil</b> , pappa al pomodoro, Piennolo cherry tomato by Casa Marrazzo crunchy bread and oregano mayonnaise	Euro 18,00

## First courses

 <b>Fusillo Milano</b> with a cream of rice with saffron, veal shank ragout in gremolada sauce	Euro 18,00
<b>Potato gnocco</b> creamed with nettle butter, raw cuttlefish and squid ink black sauce	Euro 18,00
<b>Tortellini the Bologna way Divine Creazioni</b> creamed with sauce of roast and Parmigiano Reggiano cream	Euro 18,00
<b>Sage risotto</b> , potato powder and lemon maionnaise	Euro 18,00
<b>Pasta mista</b> , potatoes, cream of scamorza cheese, wild mushroom powder and ‘nduja	Euro 18,00

## Main courses

 <b>La milanese “Identità”</b> , ratte potatoes, rocket and cherry tomatoes	Euro 30,00
<b>Low temperature cooked seabass</b> , sea emulsion with lemon and escarole	Euro 28,00
<b>Sirloin of roasted beef</b> , cream of champignon, turnip greens and aromatic panure	Euro 26,00
<b>Roasted rabbit sirloin “alla cacciatora”</b> and spring onion fondant	Euro 26,00
<b>The Potato</b> <b>Roasted potato</b> , mizuna sauce and olive powder	Euro 24,00

## Dessert

<b>Mont Blanc</b>   Chestnut panna cotta, marron glacé, cocoa biscuit, vanilla chantilly cream and meringue	Euro 12,00
<b>Chocolate, caramel and peanuts</b>   Chocolate and caramel mousse, Guanaja chocolate namelaka and biscuit, caramel whipped cream and peanuts brittle	Euro 12,00
<b>Apple tarte Tatin</b>   Apple tarte Tatin, shortcrust pastry and almond sorbet	Euro 12,00
<b>Fruit in a sorbet</b>	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

<b>Service</b>	Euro 3,00
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## | Our signature dishes

**Business Lunch** | Euro 37,00 with the exclusive choice of the two Dishes of the day  
Acqua Panna or Acqua S. Pellegrino water and 1985 Coffe Designers by Lavazza included | Other drinks and service not included.

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, 1985 Coffe Designers by Lavazza, Valrhona chocolate.