

# The a la carte

by Edoardo Traverso

## Starters and salads

<b>Raw beef</b> , parsley sauce and brown jus	Euro 18,00
<b>Raw and cooked prawn</b> , prawn bisque and lentils	Euro 18,00
<b>Heart of lettuce</b> , Latteria Sorrentina Fuscella ricotta, walnuts, confit tomato, potato chips and Cantabrian anchovies	Euro 18,00
<b>Cream of Pigna beans</b> , lightly seared baby squid and rosemary scented oil	Euro 18,00
<b>Crunchy yolk</b> , tardivo radicchio tops, Granny Smith apple, honey, toasted walnuts and sweet Gorgonzola	Euro 18,00

## First courses

<b>S Fusillo Milano</b> with a cream of rice with saffron, veal shank ragout in gremolada sauce	Euro 18,00
<b>40 yolks tagliatelle</b> , cuttlefish white ragu and vermouth reduction	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>Gragnano eliche pasta</b> , chard extract, raw mantis shrimp, carapace reduction and powder	Euro 18,00

## Main courses

<b>S The milanese Identità</b> , ratte potatoes and rosemary mayonnaise	Euro 30,00
<b>Low temperature cooked seabass</b> , sea emulsion with lemon and escarole	Euro 28,00
<b>Sirloin of roast beef</b> , bearnaise sauce, artichoke and beef reduction	Euro 26,00
<b>Bluefish</b> , crab stew with Casa Marrazzo S. Marzano tomato, parsley oil and turnip greens	Euro 26,00
<b>Fried broccoli</b> , cauliflower cream and black cabbage chips	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>Orange and dates</b>   Orange mousse and cream, biscuit made with "Origine con germe di grano" Molino Casillo flour, creamed dates, hazelnut brittle	Euro 12,00
<b>Fruit in a sorbet</b>	Euro 8,00

## Our bread

Bread and grissini made with Molino Casillo flour "Origine germe di grano" flours (flours whit wheat germ)

## 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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## **S** | 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 1895 Coffe Designers by Lavazza included | Other drinks and service not included.

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, 1895 Coffe Designers by Lavazza, Valrhona chocolate.