






Starters and salads

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


First courses

 Fusillo Milano with a cream of rice with saffron, veal shank ragout in gremolada sauce	Euro 18,00
40 yolks tagliatelle, cuttlefish white ragu and vermouth reduction	Euro 18,00
Tortellini the Bologna way Divine Creazioni creamed with sauce of roast and Parmigiano Reggiano cream	Euro 18,00
Sage risotto, potato powder and lemon mayonnaise	Euro 18,00
Gragnano eliche pasta, chard extract, raw mantis shrimp, carapace reduction and powder	Euro 18,00
 Risotto creamed with nettles and mussel emulsion	Euro 18,00

Main courses

 The milanese Identità, ratte potatoes and rosemary mayonnaise	Euro 30,00
Low temperature cooked seabass, sea emulsion with lemon and escarole	Euro 28,00
Sirloin of roast beef, bearnaise sauce, artichoke and beef reduction	Euro 26,00
Bluefish, crab stew with Casa Marrazzo S. Marzano tomato, parsley oil and turnip greens	Euro 26,00
Fried broccoli, cauliflower cream and black cabbage chips	Euro 24,00
 Mullet, tapioca, lentils and seaweed	Euro 26,00

Dessert

Mont Blanc Chestnut panna cotta, marron glacé, cocoa biscuit, vanilla chantilly cream and meringue	Euro 12,00
Chocolate, caramel and peanuts Chocolate and caramel mousse, Guanaja chocolate namelaka and biscuit, caramel whipped cream and peanuts brittle	Euro 12,00
Orange and dates Orange mousse and cream, biscuit made with "Origine con germe di grano" Molino Casillo flour, creamed dates, hazelnut brittle	Euro 12,00
Fruit in a sorbet	Euro 8,00
 Chocolate, banana, licorice and tarragon	Euro 12,00

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

Our coffees are by Lavazza

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

Service Euro 3,00

 | Our signature dishes

 | Special dishes dedicated to Brera Design Week from 16 to 21 April

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.