

Thursday 12<sup>th</sup> | September 2024

**Golosi di Identità:**  
fundraising dinner in support of Fondazione Cotarella

**Ada STIFANI**

ADA • PERUGIA • 1 MICHELIN STAR

**Davide BOGLIOLI**

EXECUTIVE CHEF AT MUDEC BY ENRICO BARTOLINI • MILAN • 3 MICHELIN STARS

**Giancarlo PERBELLINI**

CASA PERBELLINI 12 APOSTOLI • VERONA • 2 MICHELIN STARS

**Enrico and Roberto CEREÀ & Simone FINAZZI**

DA VITTORIO • BRUSAPORTO (BERGAMO) • 3 MICHELIN STARS

Entrée by Identità Golose Milano

Ada Stifani

Quail, sea urchins and bladder cherry



*Soréle 2023 – Famiglia Cotarella*

Davide Boglioli

Juniper risotto, lemon, sour cherries and trout eggs



*Soréle 2023 – Famiglia Cotarella*

Giancarlo Perbellini

Saddle of beef, Marsala cream, anchovies, bagnetto verde and peppers glaze



*Brunello di Montalcino 2018 - Famiglia Cotarella*

Enrico and Roberto Cerea & Simone Finazzi

NEW WAVE

Chocolate brownie with dark chocolate cream



*Pomele Aleatico 2023 - Famiglia Cotarella*

Euro 275,00 wine pairings by Famiglia Cotarella, water and coffee included

Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 | STILL WATER: Acqua Panna 0.75

Our coffees are by Lavazza - Espresso | Decaffeinated coffee | Cappuccino | Filter coffee | Cold Brew

Our bread is made with "Origine with wheat germ" Molino Casillo flour

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Molino Casillo, 1895 Coffee Designers by Lavazza

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.