

24<sup>th</sup> Tuesday December 2024



## CHRISTMAS EVE WITH IDENTITÀ GOLOSE MILANO

### Edoardo TRAVERSO

EXECUTIVE CHEF IDENTITÀ GOLOSE MILANO

Rose of croaker, beurre-blanc sauce, parsley



*"L'Istant quattro" extra brut – Domaine Daridan*

Potato mille-feuille, hazelnuts, black truffle

Red prawn, béarnaise sauce, white beans from Pigna, sea fennel

Pappardella pasta stuffed with three roasts, foie-gras sauce, beef stock



*Wallufer Falkenberg Riesling Auslese Trocken 2019 – J.B. Becker*

Breast of Guinea fowl, glazed rose of Gorizia radicchio



*Pinot Nero "Pigeno" - Stroblhof*

Torta di rose cake, vanilla ice-cream



*Passito di Pantelleria – La Nicchia*

Panettone

Euro 130,00 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, 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.