

31st Tuesday December 2024



NEW YEAR'S EVE WITH IDENTITÀ GOLOSE MILANO

Edoardo TRAVERSO

EXECUTIVE CHEF IDENTITÀ GOLOSE MILANO

Fried oyster, butter creamed with seaweed

Rose of croaker, beurre-blanc sauce, parsley



Trento Doc Millesimato - Pisoni

Cuttlefish tagliatella, cream of black squid ink, tentacles ragout, wild herbs



"L'Istant quattro" extra brut – Domaine Daridan

Seafood, potato foam, crustaceans bavaroise, parsley scented oil



Orange Wine "Rubicone" IGT Bianco – Poderi dal nespolo

Mixed pasta, Lobster

White sturgeon, sea emulsion, bbq san Marzano tomato



Collio Sauvignon – Borgo del Tiglio

Soft cake with pumpkin seeds, vanilla foam, pomegranate sorbet

Panettone

New Year's toast



Grand Vintage 2013 Magnum – Moët & Chandon

Cotechino and lenticche

Euro 250,00 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.