



Tuesday 1st | april 2025

Cinzia DE LAURI and Sara NICOLOSI

ALTATTO • MILAN

In collaboration with Moët Hennessy and Château Galoupet

Entrée

EGG

Steam-cooked egg, caviar of apple vinegar and chives

RAVIOLO

Tempeh, red wine and spices

LEAVES

Double cooked heart of cabbage, mustard and herbs

SHOT

Bitter orange pre-dessert and orange liqueur gel

WOOD

Lichen, cornel and resin

Greetings from the kitchen

Euro 85,00 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

Bread and breadsticks made with the 'Altograno Pane' flour blend by Molino Casillo Altograno

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 Altograno, 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.