




# The a la carte

by Edoardo Traverso



## Starters and salads

<b>Raw beef</b> , cream of roasted pepper, anchovy, parsley scented oil	Euro 18,00
<b>Quail breast</b> and thigh, demi-glace sauce, sour cherries	Euro 18,00
 <b>Celeriac</b> , lentils mayonnaise, crunchy onion, caper and Mix vivace Planet Farms: red lettuce, komatsuna, mustard leaves	Euro 18,00
<b>Raw grouper</b> and its emulsion, finger lime, trout eggs, caviar and chives, fennel oil	Euro 22,00
<b>Seafood</b> , smoked potato, shellfish bavarois, percebes, parsley oil	Euro 20,00


## First courses

 <b>Fusillo Milano</b> with a cream of rice with saffron, veal shank ragout in gremolada sauce	Euro 18,00
 <b>Garganello</b> , peas, fava beans, vegetable bottarga	Euro 18,00
<b>Egg and black squid ink cartellata</b> , leek cream, lemon balm, and baby squid	Euro 20,00
<b>Plin stuffed with rabbit</b> , rabbit jus, cream of Parmigiano Reggiano, thyme oil	Euro 20,00
<b>Risotto</b> , caper, red prawn, oregano oil	Euro 22,00

## Main courses

 <b>Veal Milanese</b> , Pont-Neuf potatoes and beef jus	Euro 32,00
<b>Roasted flank steak</b> , zabaglione and tarragon, king trumpet mushroom	Euro 26,00
<b>Brill</b> , meunière sauce, lemon and asparagus	Euro 28,00
<b>Greater amberjack</b> , escarole, pil-pil, ghiotta sauce with San Marzano tomato Casa Marrasso	Euro 28,00
 <b>Frisella</b> , with sheets of dough made with Origin flours with wheat germ, almond ricotta, confit datterino tomato, sweet and sour red onion, basil	Euro 26,00

## Dessert

<b>Coffee, Dulcey chocolate, hay infused ice-cream</b> Coffee cream, hay infused ice-cream, chocolate air, smoked cookies	Euro 14,00
 <b>Chocolate and sour-cherries</b> Cocoa cake, dark chocolate mousse, sour cherries gelè	Euro 12,00
<b>Almonds, strawberries and tonka beans</b> Almond namelaka, almond brittle, strawberries, dill, tonka beans ice-cream	Euro 12,00
<b>Icecream and sorbet</b>	Euro 8,00

## 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
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## Our coffees are by Lavazza

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

<b>Service</b>	Euro 3,00
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**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 Coffee Designers by Lavazza included | Other drinks and service not included.

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