



Thursday, 25<sup>th</sup> December 2025



CHRISTMAS WITH IDENTITÀ GOLOSE MILANO

Edoardo TRAVERSO  
EXECUTIVE CHEF IDENTITÀ GOLOSE MILANO

Bread-crusted prawn, mayonnaise, whole-grain mustard  
Toasted brioche, salmon mousse, balik salmon tartare

Rabbit loin stuffed with lardo and Mediterranean herbs, spiny artichoke cream,  
cacciatora sauce

Three-roast casoncello, foie gras sauce, black truffle, sage oil

Roasted beef fillet, tarragon sabayon, mushroom cream,  
oil-poached cardoncello mushroom

Panettone “French toast” style with panettone gelato  
Petit fours

Euro 140,00 all 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 | 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.