



Wednesday 31<sup>st</sup> December 2025



NEW YEAR’S EVE WITH IDENTITÀ GOLOSE MILANO

Edoardo TRAVERSO  
EXECUTIVE CHEF IDENTITÀ GOLOSE MILANO

Toasted brioche, salmon mousse, balik salmon tartare  
Cuttlefish tagliatella, lime and bay leaf oil

Langoustine crudo and red prawn, lentil cream and lentil crisp, fish soup, parsley oil

Torched grouper, champagne beurre blanc, caviar, trout roe, chives

Potato gnocco, seafood and seafood emulsion, parsley oil

Pink-cooked amberjack, escarole fondant, chard cream, seawater

“Torta di Rose” with salted butter caramel cream gelato  
Panettone

New Year's toast  
Cotechino and lentils

Euro 130,00 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.