

Thusday 18th | September 2025

Cesare BATTISTI

RATANÀ • MILANO

Carlo CRACCO

CRACCO • MILANO • 1 STELLA MICHELIN

Gianluca FUSTO

FUSTO • MILANO

Kean WU e Marco LlU

BA • MILANO

Guglilemo PAOLUCCI e Giulia LIU

GONG ORIENTAL ATTITUDE • MILANO

Katsumi SOGA e Simone TRICARICO con Claudio LIU

IYO • MILANO • 1 STELLA MICHELIN

THE ENTRÉE BY EDOARDO TRAVERSO

Pigna beans, prawn, bay leaf Cream of pigna beans, raw prawn and bay leaf powder (Identità Golose Milano)

THE SEA - FROM EAST TO MILAN

Ika Somen

Raw frayed squid, quail egg, caviar, crunchy vegetables and soba dashi sauce (Iyo)

SEAFOOD DIM SUM... AND SOMETHING MORE

Scallop and red beetroot dumpling; red cabbage and lobster dumpling; salmon and wasabi dumpling; spicy duck dumpling

(Ba)

MILANESE DIM SUM

Special edition forbidden dumpling
Steamed dumplings made with saffron dough stuffed with char siu piglet
and truffle served with soubise sauce
(Gong)

LOMBARD TRADITION BECOMES FINE CUISINE Bread, polenta and bruscitt

Bread, polenta and bruscitt (Cracco)

HIS MAJESTY RISOTTO

Risotto alla vecchia Milano, gremolata and sauce of roast (Ratanà)

BIRTHDAY CAKE Cake in Heaven – Our chocolate cake (Fusto Milano)

Euro 120,00 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.