



Tuesday 18th | November 2025

Irina STECCANELLA
IRINA TRATTORIA PIZZERIA • SAVIGNO

Stefano GUIZZETTI
CIACCO • MILANO

Entrée

Edoardo Traverso
Beef tartare with hazelnuts, bay leaf powder and white truffle

Irina Steccanella
Tortellini in Parmigiano cream with white truffle

Irina Steccanella
Savoy cabbage, potatoes and white truffle

Stefano Guizzetti
"Torta di Rose" (Rose brioche cake) with white truffle ice cream

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.

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.