



Tuesday 21st | October 2025

Igles CORELLI

Entrée

Pappa al pomodoro sees itself like a hosomaki 2007
Pappa al Pomodoro and chard leaves

Golden onion 1989
Golden onion pudding with foie gras sauce, coriander and ginger

Parma Mojito 2016
Parmigiana risotto with Gloria rice, lime and mint, Parmigiano reggiano air and ice-cream

A roe deer becomes a tuna 2008
Roe deer filet marinated in fermented soy and honey sauce, with sesame and spiced apples

Trigabolo 1986
Caramelised and deep-fried beignet, stuffed with citrus fruits crème anglaise

Euro 85,00 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.