





Thursday 29th | May 2025

Cristian MARASCO GROTTA AZZURRA • MERATE (LECCO)

Lorenzo SACCHI

IL CIRCOLINO • MONZA • 1 STELLA MICHELIN

Entrée

| Fried artichoke, smoked sardine, green olive, piparras chilies and hazelnut butter emulsion |
|--|
| Tall evolutionary contemporary pizza 100% Italian sautéed tomato, cow Apulian stracciatella cheese, caper from Salina in oil, salted anchovies filets, powdered olives from Gaeta, fresh basil, wild Sicilian oregano and Italian EVO oil |
| Short rural contemporary pizza Fior di latte from Agerola, Sobrasada de Mallorca, Mahon cheese, squid and lemon |
| Pan brioche torrija with mango, saffron and frozen yogurt |

Euro 65,00 | Wine, 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.