



In collaboration with



Thursday 18<sup>th</sup> | June 2026

## Dinner Dialogues

### Davide DI FABIO

DALLA GIOCONDA•GABICCE MONTE•1 STELLA MICHELIN

## Aurora CAVALLO

FOOD CREATOR

### Entrée

Pea and chamomile

Sour cream, young peas and chamomile oil, served with corn focaccina

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Amberjack cold soup

Chilled amberjack soup infused with Thai aromas, accompanied by a crispy wafer

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Rice, saffron and gentian

The comforting familiarity of classic saffron risotto, balanced by the deep, earthy notes of gentian

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Fassona Beef, Tuna Emulsion & Capers

Marinated Fassona beef fillet, served with a tuna, caper and lemon sauce.

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Torta Aurora

Rose-Scented Sponge Cake with Vanilla Cream and Chantilly Cream

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

For Identità Golose Milano, the exclusive selection of Acqua Panna - S.Pellegrino, Molino Casillo | Altograno®, and 1895 Coffee Designers by Lavazza

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

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 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.