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Wednesday 28th | January 2026

Paolo GRIFFA

PAOLO GRIFFA AL CAFFÈ NAZIONALE • AOSTA • 1 STELLA MICHELIN

Andrea SELVAGGINI

SAVAGE • OSLO-NORVEGIA • 1 STELLA MICHELIN

Andrea Selvaggini
Scallop, tart cherries, almond and citrus

Paolo Griffa

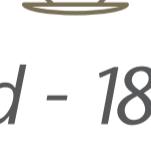
Tajarin pasta with Scorzanera truffle, fontina cheese broth, thyme and Jerusalem artichoke

Andrea Selvaggini

Beef from Nyyt Farm, aged for 120 days, sour cherries and cabbages

Paolo Griffa

Montebianco soufflé with thyme sugar, chocolate ice-cream



Specialty Blend Cocoa Reloaded - 1895 Coffee Designers by Lavazza

Euro 110,00 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.