



Thursday 29th | January 2026

Stefano MASANTI

IL CANTINONE • MADESIMO-SONDRIO • 1 STELLA MICHELIN

Michael MAYR

QUELLENHOF GOURMETSTUBE 1897 • SAN MARTINO IN PASSIRIA- BOLZANO • 1 STELLA MICHELIN

Michael Mayr

Rainbow trout, small white beans, celery, white cabbage, speck



Spumante Brut Rosé Trento Doc – Pisoni

Stefano Masanti

Ravioli del plin pasta with chamois, salmì sauce, Jerusalem artichoke and black truffle from Valtellina



Ar.PE Pe Valtellina Superiore Grumello Rocca de Piro DOCG

Michael Mayr

Beetroot, Miéral pigeon, mountain cheese, licorice



Single Origin Flor de Oro in Cold Brew - 1895 Coffee Designers by Lavazza

Stefano Masanti

Mountain potato mousse, beetroot sorbet, hazelnuts and chocolate



Gran Zebrù: Bitter infuso alla rapa rossa, Vermouth, grappa alla Lavanda



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.