



Friday 30<sup>th</sup> | January 2026

Alessandro GILMOZZI

EL MOLIN • CAVALESE-TRENTO • 1 STELLA MICHELIN

David ZEFRAN

MILKA • KRANJSKA GORA-SLOVENIA • 2 STELLE MICHELIN

David Zefran  
Squash, quince, pork cracklings

Alessandro Gilmozzi  
Risotto with cellar-matured and Walden bitter-aged goat cheese

David Zefran  
Rainbow trout, sauerkraut, chanterelles

Alessandro Gilmozzi  
Wild hazelnuts, spruce and sweet roots



*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.