



Tuesday 30<sup>th</sup> | June 2026

## The signature trattoria of Giancarlo TAVANI and Gianpietro STANCARI

AI DUE PLATANI • COLORETO (PARMA)

Welcome Aperitif 24- and 27-month-aged Delfante Parmigiano Reggiano, Bocchi Cinta Senese salami, and traditional torta frita

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Red Onion Sandwich Parmigiano Reggiano and summer black truffle

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Duo of Tortelli, traditional herb-filled tortelli and cherry tortelli

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Duck Terrine, breast, leg and foie gras, served with Port wine sauce, charred romaine lettuce and crème fraîche

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Freshly Churned Vanilla Ice Cream Mountain, served with caramelized hazelnuts, chocolate pralines, Grand Marnier, Borsci S. Marzano liqueur, melted chocolate and warm zabaione

Euro 85,00 including wine pairings | Beverages, coffee and service not included

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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

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

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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

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Service Euro 3,00

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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.