



Sunday 7 | June 2026

Luiz Filipe SOUZA

EVVAI • SAN PAOLO (BRASIL) • 3 MICHELIN STARS

Moreno CEDRONI

MADONNINA DEL PESCATORE • MARZOCCA (ANCONA) • 2 MICHELIN STARS

Jacopo TICCHI

DA LUCIO • RIMINI • 1 MICHELIN STAR

Antonio BACHOUR

WORLD BEST PASTRY CHEF 2018/2019/2022. PASTRY INNOVATOR 2024

Luiz Filipe Souza

Peach palm rigatoni, açai, almond and fig leaf

Moreno Cedroni

"Brutto Muso" gnocchetti

Jacopo Ticchi

Charcoal-grilled turbot, tuna milt, and bitter herbs

Antonio Bachour

White Coconut

Bread, Honey and Yogurt

Euro 160,00 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 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.