

31st Sunday December 2023



NEW YEAR'S EVE WITH IDEN TITÀ GOLOSE MILANO

Edoardo TRAVERSO

EXECUTIVE CHEF IDEN TITÀ GOLOSE MILANO

Potato foam and Asetra Caviar
Krystale oyster in its shell, Portofino gin and Timut pepper
Brioche, lard and pink prawn
Piadina tacos with creamed salted cod and lemon

Cuttlefish: veil, ragout and its ink, parsley sauce and datterino tomato emulsion



Spumante Pisoni Rosè Brut TRENTO DOC millesimato – Pisoni

40 yolks pasta stuffed with prawn and lightly burnt leeks



Chablis Montmains 1er Cru "Les Butteaux" – E.A.R.L. George

Barbecued lobster, bisque and Pigna beans



Gavi DOCG Pisé – La Raia

Marron glacé, passito and persimmons
Panettone

Cotechino and lentils



Ferrari Riserva Lunelli Riserva Magnum 2010 TrentoDoc

Euro 240,00 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

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, 1985 Coffe Designers by Lavazza, Valrhona chocolate.

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.