



IDENTITÀ
G O L O S E
MILANO

IL PRIMO HUB INTERNAZIONALE DELLA GASTRONOMIA
INTERNATIONAL HUB OF GASTRONOMY AND CULINARY ARTS

powered by  **thefork**
the TripAdvisor company

The a la carte

menu by **Andrea Ribaldone**
and **Simone Maurelli**

Starters and salads

Compression of aubergines parmigiana Euro 15,00

Barbecued beef and tuna sauce Euro 16,00

"Maritata" salad
and terrine of courtyard animals Euro 16,00

Franco Pepe for Identità Milano

Three pizzas in special size created by the Maestro from Caiazzo

"Margherita Sbagliata"
PDO Buffalo mozzarella, riccio tomato purée, basil reduction,
extra virgin olive oil Euro 14,00

"Scarpetta"
PDO Buffalo mozzarella, 12 Months PDO Grana Padano Fondue,
tomato compote, lyophilized basil, 24 months PDO Grana Padano flakes Euro 16,00

"La Bufala Profumata"
PDO buffalo mozzarella of Campania, buffalo bresaola, sesame, lime zest,
wild herbs and Pepe dressing Euro 16,00

First courses

The Spaghettone is the signature dish of Identità Golose Milano. Andrea Ribaldone created it throughout Identità Expo. It consists in a Monograno Felicetti Spaghettone mixed with a cream of rice in different flavors:

Spaghettone MILANO,
with a cream of saffron Zafferano 3 Cuochi and marrowbone in gremolada sauce Euro 17,00

Spaghettone with 3 tomatoes Euro 16,00

Summer cold pasta
Monograno Felicetti Pacòte pasta with homeproduced olive oil tuna, vegetables,
capers and anchovies Euro 17,00

'Riso Buono' rice al salto with a vegetarian ragout Euro 16,00

Main courses

The Milanese "Identità"
Veal with roasted potatoes purée and seasonal vegetables Euro 26,00

The Burger "Identità" Piedmontese beef burger, pizza bread made
with Petra® Evolutiva flour, caramelised onion, rocket and grilled tomino cheese Euro 24,00

Catch of the day, summer vegetables caponata and sauce
of capers and almonds Euro 26,00

Dessert

Homemade lemon pie Euro 12,00

Guanaja Valrhona chocolate foam, red berries and hazelnut ice-cream Euro 12,00

Spiced fruit salad with frozen yogurt Euro 10,00

Our mineral waters are S.Pellegrino and Acqua Panna

Sparkling water - S.Pellegrino 0.75 | Still water - Acqua Panna 0.75 Euro 3,00

Our coffees are by Lavazza

Espresso | Decaffeinated coffee Euro 3,00

Cappuccino Euro 4,00

Business Lunch

Euro 35,00 with the exclusive choice of the two Dishes of the day | Acqua Panna or Acqua S. Pellegrino water, Lavazza coffee and service included | Other drinks not included.

Take Away

From Monday to Friday at lunchtime the dishes of our à la carte menu are also available for take away with a 10% discount on the indicated price of the menu.

Orders from 11.30 to 14.30: +39.02.23668900 | prenotazioni@identitagolosemilano.it

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, pasta factory Felicetti, Petra® Molino Quaglia flours, 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.