

APPETIZERS

Fiur de Suca 14 €

(Breaded and fried zucchini flowers Milanese style, stuffed with mozzarella and very little anchovy with polenta and grana Lod fondue)

Gluten, eggs, dairy, fish, sesame, soya, nuts

Bocon del Re 12 €

(Chickpea bites with toasted almonds, rocket, and croutons)

Gluten, nuts

El Bombolon

Donut with raw prosciutto 12 €

With mixed cold cuts Marco D'Oggiono 15 €

Gluten, mustard in a citronnette of a decoration salad

La Parmisana 14 €

(Light egg plant parmigiana with pesto and tomato sauce)

Gluten, dairy, nuts

Nervitt con I Porr 12 €

(Nervetti with leek, crispy onion and borlotti beans)

Lard Cont el Patè 14 €

(Lard with croutons, home-made pate, and chestnut honey)

Gluten, dairy, sulphites

La Fritura de Verdur 14 €

(Egg plant, pumpkin, zucchini, and mozzarella, breaded and fried Milanese style)

Gluten, dairy, eggs, sesame, soya, nuts

Culatell de Zibell 16 €

(with aromatic garden salad)

Celery, mustard

Parfait di Foie Gras e Pere 22 €

(with pumpkin compote, red onion jam and pan brioche)

Eggs, gluten, celery

FIRST COURSE

Soups - risotto and fresh pasta made by us

Risott a la Milanese 15 €

(Classic Milanese risotto, Carnaroli rice "Salera")
Dairy, celery, sulphites

Risutin Saltà Cont la Luganega 12 €

(Sautéed risotto with saffron, sausage and
Grana Ladigiano mousse)
Dairy, celery, sulphites

Risott cont I Crest de Gall 14 €

(Carnaroli rice "Salera" alla parmigiana,
cockscorb ragù and mustard cress)
Dairy, sulphites, mustard

Ravieu Cont Intaj 14 €

(Cappellacci stuffed with offal with the aroma of
sage, candied citron, and parsley chlorophyll)
Eggs, gluten, celery, sulphites

Cremin de Cavolfor 12 €

(Cream of cauliflower with baby vegetables,
courgettes, radish, sweet and sour shallots, and
mustard leaves)
Celery, mustard

SECOND COURSE

Coteleta del Garghet 24 €

(Pork loin, “alla elephant ear”, wide, flat, and crispy with tomato chunks)

Gluten, eggs, dairy, sesame, soya, nuts

Mondeghili 14 €

(Breaded and fried meatballs Milanese style)

Gluten, eggs, sesame, soya, nuts, sulphites

Rognon Trifolaa 16 €

(Kidney in Marsala wine with mashed potatoes)

Dairy, celery, sulphites

Osbus in Gremolada 28 €

(Veal ossobuco with saffron

Carnaroli "Salera" risotto)

Dairy, celery, sulphites

Rostisciada 16 €

(Veal and beef stew with sausage, mushrooms, and polenta)

Celery, sulphites

Trippa alla Milanese 13 €

(Trippa alla milanese with beans and croutons)

Dairy, celery, gluten, sulphites

Brasaa Cont la Pulenta 18 €

(Beef “priest’s hat” braised in Barolo with polenta)

Celery, sulphites

Tartara 26€

(Piedmontese Fassona beef by "Macelleria Cazzamali" with toasted hazelnuts, Champagne butter and tomato water gel)

Dairy, celery, nuts

Flan di verdure 13€

(Romanesco cabbage flan with dried fruit crumble and mixed salad)

Eggs, dairy, nuts



DESSERT

Mascarpone cream 8 €

(Our great classic)

Eggs, dairy

Apple Pie 8 €

(Apple puree, caramelized focaccia, Calvados
sultanas, Atsina sprouts)

Gluten, sulphites, nuts

Ris e Lat 8 €

(Rice and milk cream, pumpkin, caramelized
bitter almonds, cinnamon streusel)

Dairy, nuts

Decomposed strawberry tart 8 €

(Almond shortbread, soft passion fruit jelly, Italian
meringue, custard, strawberries, Greek basil,
and Sichuan pepper)

Dairy, nuts, eggs