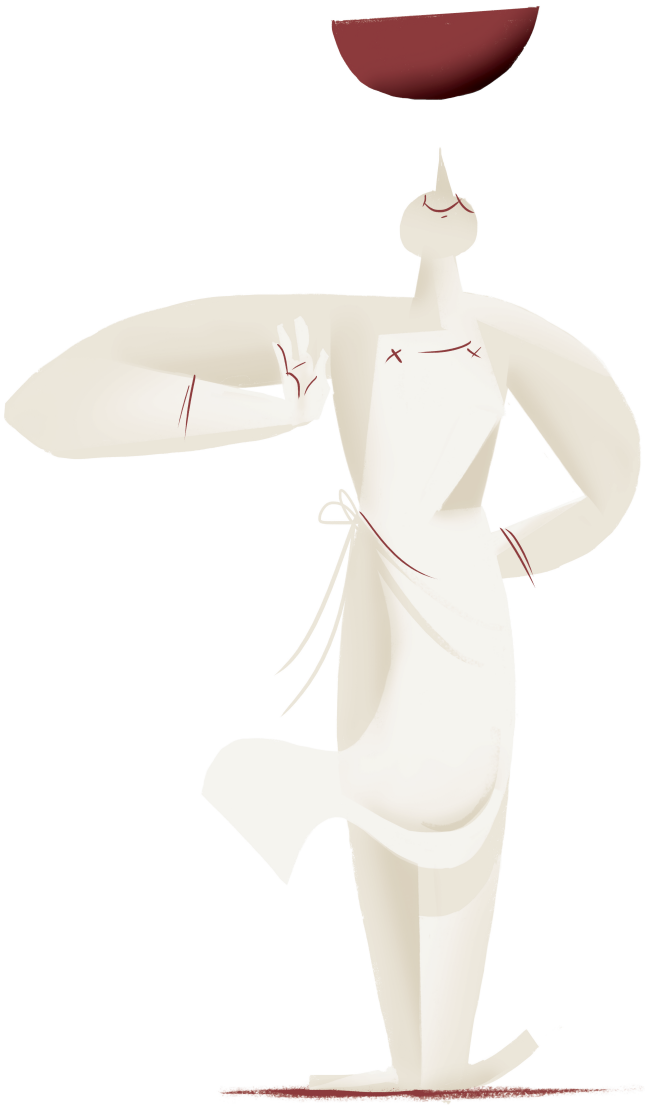


STARTERS

Selection of Lombardy cured meats from small-scale producers, served with our homemade vegetables giardiniera. (9) 20

Selection of Luigi Guffanti cheeses, honey and homemade jam. (7) 20

Slow-cooked veal, tuna sauce mousse, caperberries and beef jus. (3-4-7-9) 20

Traditional Mondeghili (Milanese meatballs), dressed savoy cabbage salad and green sauce. (1-3-4-7-9) 20

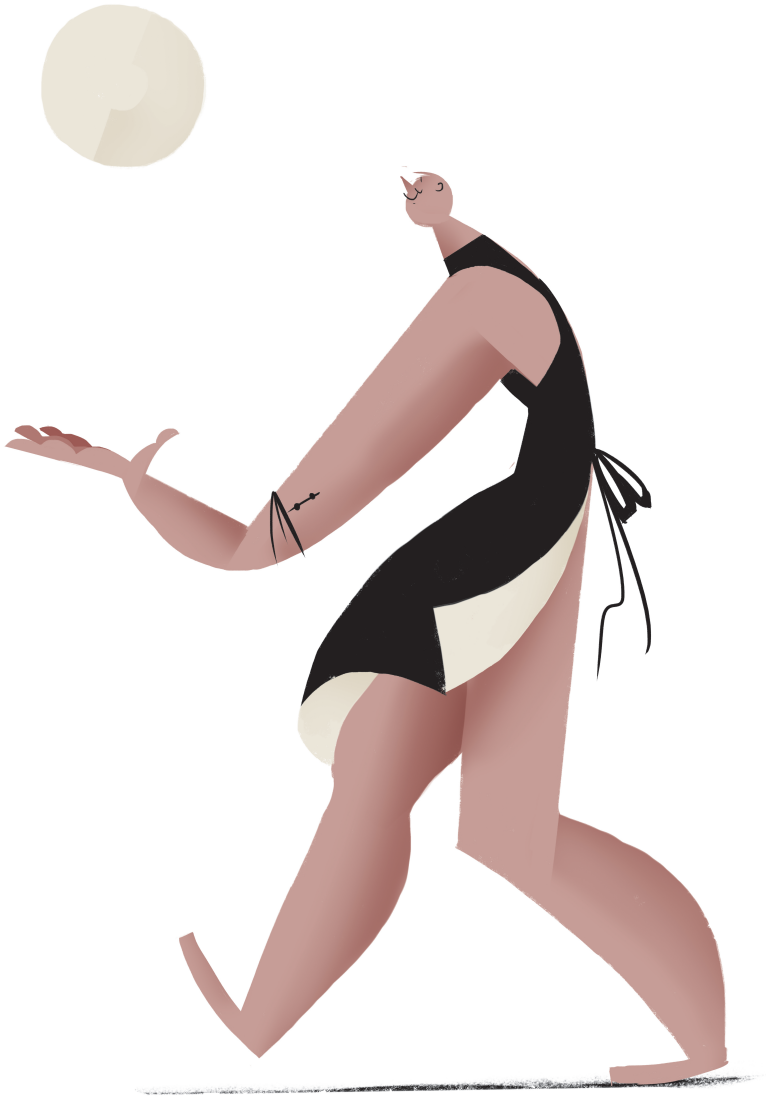
Sea bass carpaccio, pomegranate juice, fennel salad, olives and wild fennel. (4) 20

Roasted pumpkin, broccoli cream, coconut cream, majoran and toasted pumpkin seeds. 18



FIRST COURSES

Homemade fresh ravioli filled with pecorino and ricotta cheese, served with caramelised red onion sauce, Barbera redwine and fried onion crumble. (1-3-7-12)	20
Homemade fresh tagliatelle with porcini mushrooms and parsley sauce. (1-3-7)	20
Cascina Pratograsso Carnaroli risotto Milanese-style, with saffron threads and veal ossobuco with gremolata. (7-9)	30
Cascina Pratograsso Carnaroli rice, creamed with Grana Padano, Nebbiolo wine reduction and toasted hazelnuts. (7-9-12)	20
Spaghettoni by Pastificio Verrigni, Jerusalem artichoke cream, anchovies, lemon zest and seasoned breadcrumbs. (1-4)	18
Traditional French onion soup. (1-7-9)	18



SECOND COURSES

Sliced beef sirloin, braised radicchio salad and beef jus. (9) 26

Slow-braised beef cheek, aromatic herbs mashed potatoes. (7-9-12) 24

Milanese-style breaded veal cutlet, served with the side dish of the day. (1-3-7) 30

Meagre fish fillet, pumpkin cream and sautéed mushrooms. (4) 26

Poached egg, leek cream, hollandaise sauce foam and crispy fried leek. (3-7) 18

Slow-cooked and braised cauliflower steak, chickpea hummus and salmoriglio sauce. 18

HOME MADE DESSERTS



Tiramisu half-sphere, dark chocolate shavings. (1-3-7)	10
Hazelnut crumble, apple ice cream and mascarpone mousse. (1-7)	10
Dark chocolate fondant with a soft center and rosemary custard. (10 min) (1-3-7)	10
Sorbets and ice cream.	7
Fresh fruits salad.	7