




The a la carte

by Edoardo Traverso



Starters and salads

Raw beef, cream of roasted pepper, anchovy, parsley scented oil	Euro 18,00
Soft egg, hen stew, rue, Parmigiano Reggiano	Euro 18,00
Scallop cooked in beurre noisette, potato, remoulade sauce	Euro 20,00
 Jerusalem artichoke baba-ganoush, confit tomato, potato chips and Mix-Vivace: red lettuce, Komatsuna, Planet Farms mustard leaf	Euro 18,00
Cuttlefish tagliatella creamed with squid ink, cuttlefish tentacles ragù, wild herbs	Euro 20,00



First courses

 Fusillo Milano with a cream of rice with saffron, veal shank ragout in gremolada sauce	Euro 18,00
 Spaghetti, vegetable stock, almond cream, bay leaf powder	Euro 18,00
40 yolks pappardella, thyme butter, marinated saddle of rabbit and its stock	Euro 20,00
Tortellini the Bologna way Divine Creazioni creamed with sauce of roast and Parmigiano Reggiano cream	Euro 18,00
Risotto, spirulina algae, mussel sauce	Euro 20,00

Main courses

 The milanese Identità, ratte potatoes and rosemary mayonnaise	Euro 32,00
Roasted flank steak, hazelnut sauce, celeriac	Euro 26,00
Tuna cheek, oriental glaze, pak-choi	Euro 28,00
Tub gurnard, sauce of seafood soup, Casa Marrasso San Marzano bbq tomato	Euro 28,00
 Vegetable giardiniera, broccoli bavaroise and balsamic	Euro 24,00

Dessert

 Chocolate and Hazelnut Brownies with Molino Casillo flour "Origine germe di grano", jivara sablé, chocolate sponge, Paris-Brest cream and cremino	Euro 14,00
 Rose, lemon and Isabella grapes Lemon and rose mousse, cream of Isabella grapes, rose dacquoise and lemon gel	Euro 12,00
Persimmon and rosemary Rosemary cake and ice-cream, persimmon compote and purée, Latteria Sorrentina ricotta fuscella cream	Euro 12,00
Fruit in a sorbet	Euro 8,00

Our bread

Bread and grissini made with Molino Casillo flour "Origine germe di grano" flours (flours whit wheat germ)

Our mineral waters are S.Pellegrino and Acqua Panna

Sparkling water - S.Pellegrino 0.75 | Still water - Acqua Panna 0.75 Euro 4,00

Our coffees are by Lavazza

Espresso | Decaffeinated coffee Euro 3,00
Cappuccino Euro 4,00

Service Euro 3,00

 | **Our signature dishes**  | **Plant Based**

Business Lunch | Euro 37,00 with the exclusive choice of the two Dishes of the day
Acqua Panna or Acqua S.Pellegrino water and 1895 Coffee Designers by Lavazza included | Other drinks and service not included.

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Molino Casillo, 1895 Coffee Designers by Lavazza.