

UNNEW MENU



ANTIPASTI

Sourdough Bruschetta 168

- Salted anchovies, Ricotta, Salsa verde
- Bufala DOC, Fresh and confit tomatoes, Basil
- Mezzo e Mezzo

150g Burrata 248

Tomato medley, Oregano, Peranzana olive oil

Vitello Tonnato 168

Slow cooked veal rump, Tuna sauce, Capers

* *Fegatini* 128

Chicken liver pate, Campari gelatina,
Pan brioche

* *Mondeghilli Meatballs* 98

Garlic maionese, Pickled red onion

Lombardy Bresaola 128

Arugula, Parmesan, Lemon

Polpette di melanzane 88

Aubergine croquettes, Smoked Provola,
Roasted tomato sauce

PRIMI

* *Pumpkin Gnocchi* 178

Parmesan cream, Sage,
Roasted pine nuts

Cannelloni 188

Ricotta, Spinach,
Roasted tomatoes, Basil

Linguine alle Vongole 198

Clams, Garlic, Bottarga

* *Riso al Salto* 208

Croccante saffron risotto,
Ossobuco, Gremolata

CONTORNI

Purè di Patate 78

Mashed potatoes, Butter,
Grain mustard

Finocchi e Arance 98

Shaved fennel, Orange, Celery

Verdure dell'Orto 78

Crisp grilled vegetables,
Seasoned herb oil

Arugula Salad 78

Arugula, Tomato, Balsamic

SECONDI

* *Cotoletta alla Milanese* 568

Bone in veal chop Milanese style

Zuppetta di Pesce 348

Seasonal seafood ragù, Market fish filet,
Toasted sourdough

Pollo alla cacciatora 248

Chicken roulade, Mortadella mousse,
Mushroom, Olive, Red pepper

* *Bomba di riso* 1,388

Pigeon ragù, Acquerello rice,
Port salsa, Sour cream

ENJOY FOR 4 - 24h PREORDER



UNVEIL
THE VEAL

DOLCI

Tiramisu From Emanuele's nonna, scooped table side 98

Tartelletta Orange curd, Oregano meringue

Orange-Vermouth marmellata 88

Espresso Single 38 Double 48



ESPRESSO
AL BANCO!