

Milanese risotto with veal ossobuco and his gremolada, 38,00 carnaroli autentico Riserva San Massimo [7, 9 and 14]

Risotto alla Milanese, 22,00 carnaroli autentico Riserva San Massimo [7 and 14]

Lasagna with mushrooms and black truffle 19,00 [1, 3, 6, 7 and 14]

Pumpkin ravioli with butter and sage, 19.00 pumpkin mustard and Lodigiano [1, 3, 7 and 14]

Tagliatelle homemade, 20,00 courtyard ragout, raspberry and lodigiano fondue [1, 3, 7, 9 and 14]

Second Course

Cotoletta alla Milanese "Elephant Ear", 43,00 veal, cooked in clarified butter [1, 3, 7 and 8]

Imperial Cotoletta alla Milanese "Elephant Ear", 89,00 [1, 3, 7 and 8]

Milanese-style fried brain, 20,00 sweet and sour citron sauce, herb mayonnaise and mixed salad [1, 3, 4, 7, 8 and 14]

Fillet steak Rossini-style, 34,00 foie gras and black truffle [7, 9 and 14]

Sautéed veal kidney, 22,00

Mashed potatoes and grilled Borretane onions [7, 9 and 14]

Grilled trout fillet, 26,00

pil pil of trout and sour cream [4, 6,7, 9 and 14]



Tomatoes and basil, 7,00

Chard , 7,00

Mashed potatoes, 7,00

Green or mixed salad, 7,00

Out of menus

Our off-menu dishes, if available, will be explained to you verbally by our dining room staff.

from 18,00 to 28,00 euro

Informativa sulle normative riguardanti gli allergeni Regolamento (UE) n°1169/2011 art.44

List of products that may cause allergies:

[1] Cereals containing gluten and relative products

- [2] Shellfish and relative products
- [3] Eggs and relative products
- [4] Fish and relative products
- [5] Peanuts and relative products
- [6] Soy seeds and relative products
- [7] Milk and relative products (lactose included)

[8] Nut fruits meant as almonds, hazelnuts, nuts, cashews,

Pecan nuts, Brasilian nuts, Queensland nuts and relative products

- [9] Celery and relative products
- [10] Mustard and relative products
- [11] Sesame seeds and relative products
 - [12] Lupin and relative products
- [13] Molluscs and relative products

[14] Sulphur dioxide and sulphites with concentrations superior to

10 mg/kg or 10 mg/liter reported as So

Appetizers

Warm salad of veal nerves, 15,00 [9 and 14] with cannellini beans, red onions from Tropea and Jerez vinegar

Milan style meatballs Antique Recipe, 16,00 [1, 3, 7, 10 and 14]

Gnocco fritto and raw ham by Az. Agricola Zavol, 18.00 [1 and 5]

Cauliflower gratin, 16,00 [6, 7, 8, 9 and 14] jerk sauce and toasted almonds

Cantabrian anchovies, 17.00 [1, 3, 4 and 7] bread and mountain whipped butter

Grilled on brace cherasco snails, 18,00 [4, 7 and 14] green sauce and confit shallots