

Tasting Menu

*Gnocco fritto on natural yeast, and raw sweet ham d'Oswaldo
Flan of vegetables with light parmesan onduie
Meat balls with tomatoes sauce
Slow cooked rump of veal and seasonal vegetables*

*Risotto Carnaroli Riserva San Massimo
with pear, leeks and taleggio cheese*

Cotechino from "Cornalba" farm with potatoes puree

*Artisan Panettone of Milano
mascarpone cream and barbajada (tipical Milan cioccolato creme)*

Caffè e national spirit

Acqua Panna e acqua San Pellegrino

Tasting Menu

Gnocco fritto on natural yeast, and raw sweet ham d'Oswaldo

Flan of vegetables with light parmisan ondue

Meat balls with tomatoes sauce

Warm salad of veal nerves, with borlotti beans and red onions from Tropea

*Risotto Carnorali Riserva San Massimo
milan style with roasted marrow bone*

*Cotoletta alla milanese "Elephant Ear"
veal cooked in clarified butter
salad and datterino tomatoes
(1 cotoletta for 4 person)*

*Artisan Panettone of Milano
mascarpone cream and barbajada (tipical Milan cioccolato creme)*

Caffè e national spirit

Acqua Panna e acqua San Pellegrino

Tasting Menu

Gnocco fritto on natural yeast, and raw sweet ham d'Oswaldo
Flan of vegetables with light parmisan ondue
Meat balls with tomatoes sauce
Slow cooked rump of veal and seasonal vegetables

Passatelli home made
thyme scented sausage and pecorino cheese fondue

Artisan Panettone of Milano
mascarpone cream and barbajada (tipical Milan cioccolato creme)

Caffè e national spirit

Acqua Panna e acqua San Pellegrino