

ANTIPASTI

Insalata Mista

Field greens with fresh vegetables, olive oil, red wine vinegar

❖ **Paté di Fegato alla Milanese con Crostini**

Milanese veal liver pate scented with bay leaf, marjoram, cognac, and marsala, served on crostini

❖ **Insalata Savoiarda**

Savory head cheese salad with preserved tuna, house-made pickled giardiniera, capers, anchovy, wine vinegar, olive oil

❖ **Mondeghili con Salsa alla Senape**

Traditional beef, pork sausage, and mortadella meatballs pan-fried in butter, served with Milanese sweet mustard sauce. *During the period when Milan was under the dominion of the King of Spain, the Castilian population called this dish “albondigas”, deriving in turn from the Arabic “al-bunduc.”*

❖ **Zuppa di Zucca Mantovana, Ceci e Gamberi di Fiume**

Roasted Mantua squash, chickpea, crayfish soup. *Once upon a time, sweet water crayfish (Austropotamobius pallipes) were abundant in the region of Lombardia along the Po River and its tributaries. The introduction of invasive non-native crayfish is progressively replacing the indigenous populations. As a result, the once common crayfish-based dishes are a rare sight in Milan these days.*

PRIMI

❖ **Riso al Salto, Fonduta di Grana Padano e Ragu’ Bianco di Vitello**

Traditional pan-fried saffron risotto pie with Grana Padana cheese fondue and veal ragu. *In 1574, glassmaker Valerio di Fiandra was using saffron to color the glass commissioned for the Cathedral of Milan (Il Duomo di Milano). The use of saffron in risotto was first introduced for his daughter’s wedding. The new recipe was immediately embraced by the Milanese for the flavor, and gold color that symbolized prosperity and riches. This traditional fried rice was born in Milan as a way of recycling leftover risotto from the day before.*

❖ **Mezze Maniche, Verza e Salame**

Short tube pasta with savoy braised cabbage, sausage, Grana Padano

❖ **Gnocchi al Cugiaa della ValCamonica**

Home-made rustic Alpine gnocchi with butter, sage, potatoes, Scimudin cheese

❖ **Fusilloni, Pera e Gorgonzola**

Spiral pasta with gorgonzola, cream, sautéed pear

❖ **Ravioli di Brasato con il Suo Sugo**

Hand-made ravioli filled with braised beef scented with nutmeg, clove, cinnamon



Un Viaggio in Italia

La Cucina Milanese

Traditional Milanese Cuisine \$75

Celebrate the Arrival of the Prized Black Truffles

Menu items marked with ❖ pair well with black truffles

\$30 supplemental per course

\$75 supplemental for three-courses

CUSTOMIZE YOUR DINNER
Please select one of each:

UN ANTIPASTO
your small starter appetizer

UN PRIMO
your small pasta course

UN SECONDO
your main course

UN DOLCE
your small dessert



Juan Urbietta, Executive Chef
Elliot Mumpy, Sous Chef
Ben Smalley, Sous Chef

Vegan and vegetarian options available upon request.

*Eating raw or undercooked meat, poultry, eggs, or seafood may pose a health risk.
For further information, contact your physician or public health department.

SECONDI

Grigliata Mista di Carne

Mixed grill: beef strip loin, pork ribs, lamb chop, and Italian sausage, served with garlic-rosemary roasted potatoes **(\$5 supplemental)**

Filetti di Persico Fritti in Burro alla Salvia

Sautéed breaded perch filets with capers, lemon, parsley, sage

❖ Ossobuco alla Milanese “Os Būs”

Slow-braised, center-cut veal hind shank in a red wine sauce with potato purée and gremolata of lemon zest, parsley, and mint. *This dish has origins that come from Medieval antiquity. In 1891, Pellegrino Artusi writes about “dell’Oss Buss” in his celebrated cookbook, “La Scienza in Cucina e L’Arte di Mangiar Bene” (The Science in the Kitchen and the Art of Eating Well), which memorializes this dish as a symbol of Milanese Cuisine (\$7 supplemental)*

❖ Cassœûla

Oven-baked casserole of pork ribs (costole), pork sausage (salsiccia), pork skin (cotenne), and pork cheek (guanciale) with savoy cabbage. *Rooted in the Middle Ages, this rustic winter dish is traditionally made with poorer cuts of pork. It is a delicious cousin of the Spanish dish called “Qasûla”; while in France it is called “Cassoulet;” and in Lombardia, it has many names in the local dialects such as “Cassoeûla,” “Casöra,” and “Cazzola.” All the names originate from the terra cotta vessel that is of Arabic origins. However, the baked pork casserole is believed to have been brought by the Spaniards through Naples to Milan.*

❖ Cosce di Rane in Guazzetto

Frog legs braised in white wine, garlic, tomato, on creamy polenta

DOLCI

Torta Meneghina

Apple-hazelnut cake with white chocolate cream

Rüsumada

Traditional sabayon custard of eggs, sugar, coffee, and marsala with Milanese cookies. *Since ancient times, rusumada was given to anyone in “need of a boost of energy” or to counteract the ailments of the cold season as it was believed to have healing qualities.*

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean creme anglaise

Budino di Mou Salato

Chilled sea salt caramel pudding with dark chocolate ganache

Classico tiramisu’ del Ristorante Bartolotta dal 1993

Our signature version of this classic dessert of layered mascarpone mousse, savoiardi cookies, espresso, cocoa

Un Viaggio in Italia

Let us take you to Milan, we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps. We now invite you on a culinary journey through some of the best food cities in Italy.

La Cucina Milanese

Journeys begin:

Milano

Trento

Trieste

Genova

Bari

Cagliari

January 18

February 22

March 28

May 2

June 6

July 11

Thank You
to our patrons, our partners, and to our
community for the continued and un-
ending support.

*Enjoy your trip to Italy.
Buon viaggio e buon appetito!*

-PB

