



**IDENTITÀ**  
G O L O S E  
**MILANO**

IL PRIMO HUB INTERNAZIONALE DELLA GASTRONOMIA  
INTERNATIONAL HUB OF GASTRONOMY AND CULINARY ARTS

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## The à la carte menu by Andrea Ribaldone and Alessandro Rinaldi

### Starters

|                                                                                                                                   |            |
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| <b>Octopus panzanella salad</b> with green tomato coulis, cream of basil and curly celery                                         | Euro 18,00 |
| <b>Soft veal</b> , loquat, sour yogurt, reduction of Amarone wine of Allegrini winery and bitter herbs                            | Euro 18,00 |
| <b>Raw fish</b> , coconut, yuzu and passion fruit                                                                                 | Euro 19,00 |
| <b>Beef tartare</b> , frozen egg yolk, confit shallot, caper flower and stuffed baby lettuce with d'alpeggio butter and anchovies | Euro 18,00 |
| <b>Monograno Felicetti Conchiglione pasta</b> served warm, buffalo ricotta cheese, peas, broad beans and lime                     | Euro 16,00 |

### Salads

|                                                                                                                                                                                                           |            |
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| <b>Insalata "maritata"</b><br>Early salad mixed leaves, PDO buffalo mozzarella, Passoloni black olives, fresh and sautéed micro-vegetables from the countryside, Ligurian anchovies and sundried tomatoes | Euro 16,00 |
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### Franco Pepe for *Identità Milano*

Three pizzas in special size created by the Maestro from Caiazzo

|                                                                                                                                                       |            |
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| <b>"Margherita Sbagliata"</b><br>PDO Buffalo mozzarella, riccio tomato purée, basil reduction, extra virgin olive oil                                 | Euro 14,00 |
| <b>"Scarpetta"</b><br>PDO Buffalo mozzarella, 12 Months PDO Grana Padano Fondue, tomato compote, lyophilized basil, 24 months PDO Grana Padano flakes | Euro 16,00 |
| <b>"Kitchen Garden of the Day - Orto del Giorno"</b><br>Broad beans, peas, pancetta and ramata onion                                                  | Euro 15,00 |

### First courses

*The Spaghettone is the signature dish of Identità Golose Milano. Andrea Ribaldone created it throughout Identità Expo. It consists in a Monograno Felicetti Spaghettone mixed with a cream of rice in different flavors:*

|                                                                                                                             |            |
|-----------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Spaghettone MILANO</b> , with a cream of saffron Zafferano 3 Cuochi and barrowbone in gremolada sauce                    | Euro 17,00 |
| <b>Spaghettone NAPOLI</b> , with a cream of tomato, origano, buffalo mozzarella and sun-dried tomatoes                      | Euro 17,00 |
| <b>Spaghettone ROMA</b> , with a cream of Roman pecorino cheese, chips of cheek lard of Amatrice, black pepper and soft egg | Euro 17,00 |
| <b>Riso Buono risotto</b> with mussels, basil and lemon                                                                     | Euro 18,00 |

### Main courses

|                                                                                                                                                 |            |
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| <b>The Milanese "Identità"</b> with potato millefeuille with noisette butter and wild rocket foam                                               | Euro 26,00 |
| <b>Mackerel in a pumpkin flower</b> , smoked cooked milk and courgettes in double texture: in Annurca apple vinegar and crunchy with mint       | Euro 24,00 |
| <b>Ingot of Parmigiana (vegetarian option)</b><br>Compote of yellow and red datterini cherry tomatoes of the mount Vesuvius and air of parmesan | Euro 24,00 |

### Dessert

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| <b>Steamed babà cake</b> , vanilla crème anglaise and rum sorbet                                                                                | Euro 12,00 |
| <b>Chocolate cremino</b> of Blond Dulcey Valrhona, verbena, 'Pellecchiella' apricot of the Mount Vesuvius and sponge of Araguani dark chocolate | Euro 12,00 |
| <b>Fior di Bufala buffalo ice-cream</b> , fresh strawberries, must of grapes and green beans                                                    | Euro 12,00 |
| <b>Selection of ice-creams and sorbets</b>                                                                                                      | Euro 8,00  |

### Our mineral waters are S.Pellegrino and Acqua Panna

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|----------------------------------------------------------------------|-----------|
| Sparkling water - S.Pellegrino 0.5   Still water - Acqua Panna 0.5   | Euro 2,50 |
| Sparkling water - S.Pellegrino 0.75   Still water - Acqua Panna 0.75 | Euro 3,00 |

### Our coffees are by Lavazza

|                                 |           |
|---------------------------------|-----------|
| Espresso   Decaffeinated coffee | Euro 3,00 |
| Cappuccino                      | Euro 4,00 |
| Caffè filtro   Cold Brew        | Euro 5,00 |

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, pasta factory Felicetti, Petra® Molino Quaglia flours, Valrhona chocolate.

The information regarding the presence of substances or products causing allergies or intolerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request.