



STARTERS

“EGG IN WHITE”	50 €
GLAZED SWEETBREAD, SESAME, BORLOTTI BEANS AND RED CABBAGE	60 €
ROASTED SOLE IN A “RIBOLLITA STYLE”	65 €

FIRST COURSES AND RISOTTO

RISOTTO WITH SAFFRON AND GRILLED VEAL MARROW	50 €
RISOTTO WITH GREEN TOMATO, PINE NUTS, SCAMPI AND BEETROOT	60 €
RAVIOLO WITH BROCCOLI, WHITE GRAPE JUICE, SEAFOOD AND CHILLI PEPPER	54 €
BAKED PASTA WITH BLACK TRUFFLE AND MARSALA WINE	60 €

FISH

ARCTIC CHAR IN A SPICED PUFF PASTRY CRUST WITH MUSTARD SAUCE (Served for two)	140 €
GRILLED TURBOT, ARTICHOKE AND ROE	64 €

MEAT

MILANESE VEAL, POTATO TERRINE, FONTINA CHEESE AND ROASTED PROSCIUTTO	55 €
TENDER PORK SNOUT	50 €
STUFFED PIGEON, CAULIFLOWER AND SESAME (Served for two)	140 €
ROYAL SADDLE OF RABBIT	60 €
SELECTION OF ITALIAN CHEESES	42 €

DESSERTS

THE GALLERIA'S “TATIN”	44 €
RED WINE “COLLE GIOVE” PEAR, PANETTONE ICE CREAM AND SFOGLIATA MENEGHINA	42 €
CRUNCHY DARK GIANDUJA, CHINOTTO CREAM WITH MARASCHINO AND CAVIAR	52 €
CHOCOLATE AND LIME SOUFFLÉ WITH BANANA AND HORSERADISH SAUCE	45 €

THE À LA CARTE MENU REQUIRES A MINIMUM OF TWO SAVOURY COURSES PER PERSON

Cover charge 10 € per person

For market needs and in order to improve the quality aspects of our products, we point out the presence of fresh foods subjected to negative blast chilling, in compliance with the procedures of the Food Safety Management Manual pursuant to Reg. CE 852/04 and Reg. 853/04. The consumer is requested to inform the dining room staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request. We can't rule out the possibility of cross-contamination involving allergens.



CARAMELISED RUSSIAN SALAD

BRAISED LENTILS, AVOCADO, BANANA AND NUTMEG

BREAD, POLENTA AND BEEF “BRUSCITT”

ROASTED SOLE, BLACK ITALIAN CABBAGE AND CHICKPEAS

CHICORY AND DATES

BUCKWHEAT, SAGE AND GRILLED HAM SOUP

“LA MILANO CHE AVANZA”

SAVOY CABBAGE STUFFED WITH PIGEON AND SALAMI “MARZAPANE”

CINNAMON SORBET, CREAM AND CARAMEL

CHOCOLATE AND CHILLI SOUFFLÉ

215 €



THE MENU IS AVAILABLE ONLY FOR THE ENTIRE TABLE

For market needs and in order to improve the quality aspects of our products, it is possible that there are selected fresh foods, which are subjected to a negative blast chilling on site, in compliance with the procedures of the Food Safety Manual pursuant to Reg. CE 852/04 and Reg. 853/04. We point out that the “Peas” product, administered as part of the preparation ingredients in the “Tasting Menu”, is originally purchased as frozen as described in the procedures of the HACCP plan pursuant to EC Reg. 852/04. The consumer is requested to inform the staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request to the staff. We can't rule out the possibility of cross-contamination involving allergens.