

Galleria Vittorio Emanuele II, Milano



CRACCO



STARTERS

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| RABBIT WITH CURRY, CARROTS AND GINGER | 58 € |
| LAKE FISH SALAD, WATERCRESS AND TROMBETTA COURGETTES | 60 € |
| EGG IN RED | 55 € |

FIRST COURSES AND RISOTTO

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| POTATO AND SWISS CHARD TAGLIATELLE, LEMON AND SUMMER TRUFFLE | 60 € |
| WARM SPAGHETTONE, GRILLED FISH REDUCTION, CELERY AND GINGER-INFUSED TOMATO | 54 € |
| RISOTTO WITH MASCARPONE CHEESE, PORCINI MUSHROOMS, GRAPES AND SAMPHIRE | 54€ |
| RISOTTO WITH SAFFRON AND GRILLED BONE MARROW | 54 € |

FISH

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| ALPINE CHAR IN SPICED PUFF PASTRY CRUST, TRUFFLE AND MUSHROOMS (SERVED FOR TWO) | 140 € |
| GRILLED CATCH OF THE DAY, WITH TOMATO SALAD AND BOTTARGA | 64 € |

MEAT

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| MILANESE VEAL, POTATO TERRINE, FONTINA CHEESE AND GRILLED HAM | 55 € |
| LAMB BITES WITH DRIED FIGS, PEPPER AND AUBERGINE | 58 € |
| PORK SNOUT, SWEET PEPPER AND ITALIAN SAUCE | 54 € |
| STUFFED PIGEON WITH ROSES (SERVED FOR TWO) | 140 € |

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| SELECTION OF CHEESES FROM ITALY AND ALL OVER THE WORLD | 45 € |
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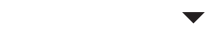
DESSERTS

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| PASSION FRUIT SOUFFLÉ WITH COFFEE SORBET | 38 € |
| MELTING GIANDUJA CROQUETTES, MARASCHINO LIQUEUR CHINOTTO AND CAVIAR | 52 € |
| FIG PULP WITH COFEE AND LEMON SORBET | 38 € |
| THREE CHOCOLATE DESSERT | 38 € |

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.



TASTING MENU

CARMELISED RUSSIAN SALAD

TROUT “IN BELLAVISTA”

LAKE TEXTURES, RICE AND FROGS

CHARCOAL GRILLED LEGUMES WITH ROMESCO SAUCE

MILANO CHE AVANZA

RABBIT SADDLE WITH ORANGE BLOSSOM AND CURRY

BOILED PACCHERO PASTA, TOMATO SAUCE AND PARSLEY

PIGEON WITH ROSE ESSENCE

SUMMER TRUFFLE WITH SEA SALT, DATE, SAMPHIRE AND PISTACHIO

FIG PULP WITH COFEE AND LEMON SORBET

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.