

CRACCO

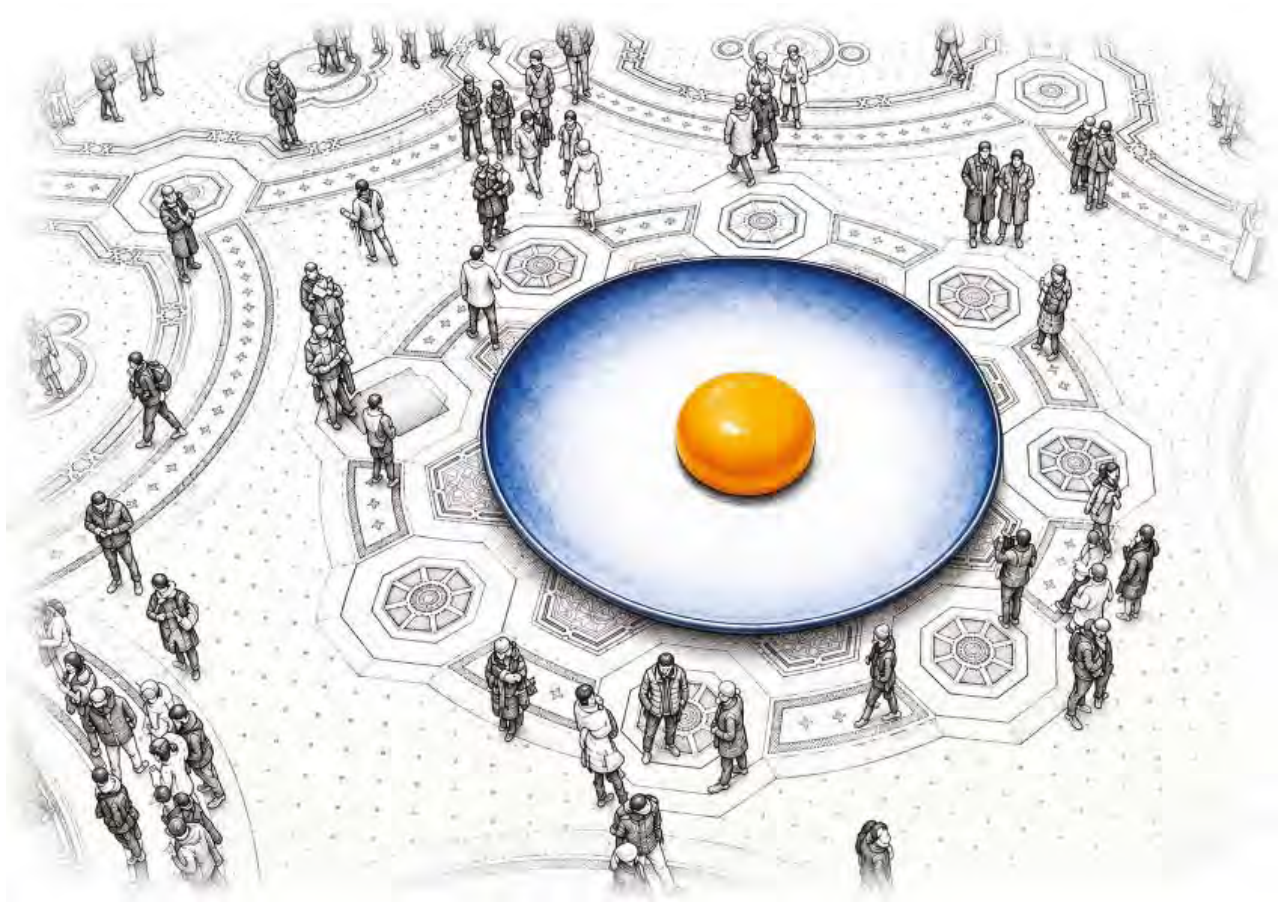


Image inspired by P. Ferrari and the Toiletpaper family.

Dreamed and practiced by
Carlo Cracco
and
Luca Sacchi

À La Carte

STARTERS

“Summer” egg, tomato and sweet pepper essence with smoked scamorza broth

52 €

Langoustine tails and cockscomb, parsley infusion and lemon

72 €

Stuffed pigeon salad, pickled vegetables and cloves

55 €

FIRST COURSES AND RISOTTO

Creamy mascarpone risotto, tomato, buffalo mozzarella and toasted cumin

54 €

“Benedetto Cavalieri” spaghettone, caper pesto, sardines and horseradish

55 €

Seaweed tagliolini with oyster, pine nuts and caviar

72 €

FISH

Glazed fish of the day, anchovy essence, baked olives and anchovy baby lettuce

62 €

Oven-roasted Alpine char, seasoned rice, spinach and turmeric (for two guests)

140 €

MEAT

Pig snout with green herbs pesto, zucchini and plums

65 €

Guinea fowl au gratin, ‘nduja thigh and citron-infused aubergine (for two guests)

140 €

Selection of cheeses from Italy and around the world

42 €

À LA CARTE SELECTION REQUIRES A MINIMUM OF
TWO SAVOURY COURSES

Service charge € 10 per person.

The service charge applies to guests choosing the à la carte menu. It is included in both tasting menus. The “service charge” is intended to cover the costs of mise en place and the additional services we dedicate to each guest.

”La Galleria”

Bread, polenta & bruscitt

“Summer” egg, tomato and sweet pepper essence with smoked scamorza broth

Saffron risotto with grilled bone marrow

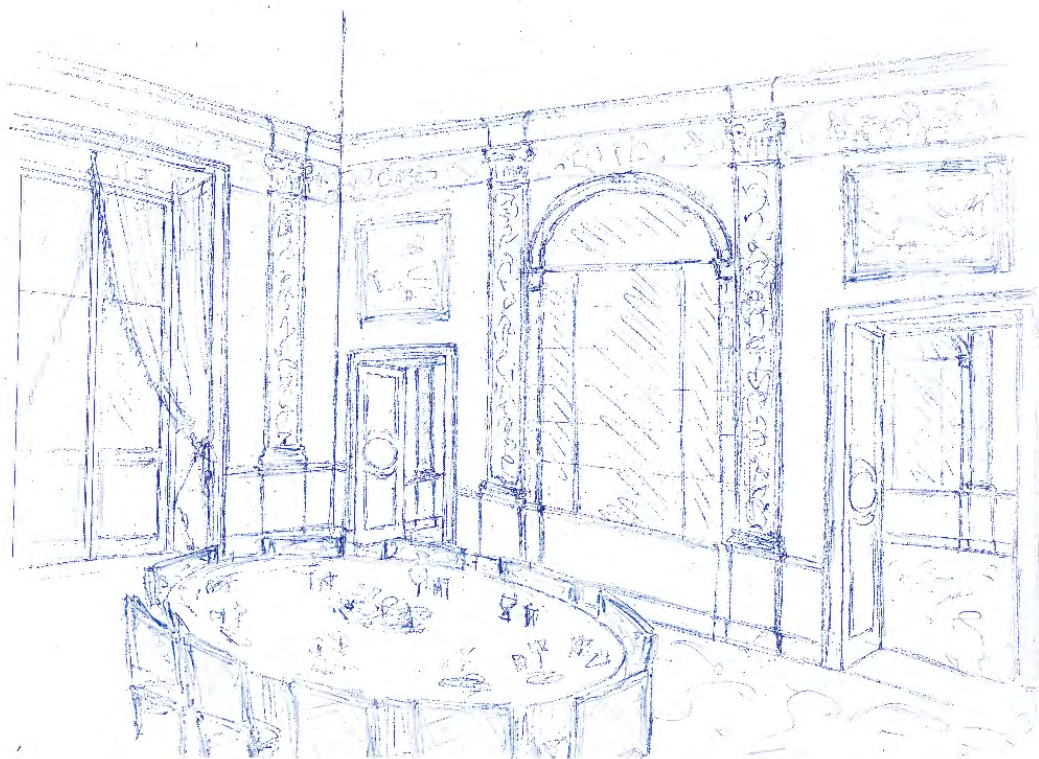
“Milanese Veal”

Three-Chocolate dessert

190 €



In order to meet market requirements and to further enhance the quality standards of our preparations, we hereby inform our esteemed guests that selected fresh ingredients may undergo rapid blast chilling on site, in accordance with the procedures set forth in the Food Safety Management Manual pursuant to EC Regulations No. 852/2004 and No. 853/2004. Kindly note that guests are requested to inform our service staff of any dietary requirements or food allergies at the time of ordering. Upon request, a detailed list of allergens for each individual dish is available from our front-of-house team. While every precaution is taken in the preparation of our dishes, we regret that we cannot entirely exclude the possibility of cross-contamination with allergens. We further inform you that the products “scampi tails,” “cockscombs,” and “frogs” are procured in a frozen state at origin. All information contained herein applies in its entirety to the whole menu, across all its pages.



”Convito Felice“

Caramelised Russian salad

Bread, tuna & onion

Trout marinated in saffron and liquorice

Fried frogs and sage

Kiwi, avocado & coriander

Oven-baked perch

Mixed pasta with green tomato and pine nuts

“Jewelled” quail

White peach, apricots, amaretto & Alchermes

220 €

“Even though the window is the same, not everyone
who looks out of it sees the same things:
the view depends on the gaze”

Alda Merini

CRACCO

Dolci voglie



DESSERTS

White peach, apricots, amaretto & Alchermes

44 €

Three-chocolate dessert

44 €

Gianduja chocolate croquette, chinotto and caviar

52 €

LE VOGLIE

“Barbajada” Galleria

25 €

Caffè Cracco

25 €

Sorbets and ice creams of the day

25 €

Selection of petit fours from our pastry

20 €

(4 pieces)

SWEET WINES, “PASSITI” AND FORTIFIED WINES

Selection of wine

Bukkuram Sole d’Agosto Passito di Pantelleria 2023
Marco De Bartoli
32 €

Marsala Superiore Oro Riserva Vigna La Miccia 2020
Marco De Bartoli
28 €

Kupp Auslese GK 2023
Peter Lauer
32 €

Clos Jebsal Vendage Tardiv 2016
Zind Humbrecht
35 €

We kindly inform our guests that a dedicated selection
of meditation wines and fine spirits is
available upon request.

Galleria Vittorio Emanuele II, Milano