

MENU FESTIVO MENU FESTIVO



Menu Festivo
\$ 680 per person



ANTIPASTI - to share

- ✧ *Torta Salata di Fegatini*
Chicken liver pate, Cranberry, Chives, Campari gelatina
- ✧ *Tomino Invernale with Pancetta*
Pumpkin, Caramelised onion, Chestnut, Balsamic vinegar
Vitello Tonnato
Slow cooked veal rump, Tuna sauce, Capers



PRIMI

- ✧ *Porcini Tagliatelle*
Porcini, Gorgonzola, Pistachio

SECONDI - choose one

- Riso al Salto*
Crispy saffron risotto, Ossobuco, Gremolata
- Cotoletta alla Milanese* - for 2 to share
Bone in veal chop Milanese style
- Zuppetta di Pesce*
Seasonal seafood ragù, Black cod, Toasted sourdough

- ✧ *Truffled Lombardian Chicken* - add 48
Veal and mortadella forcemeat, Truffle, Jus

CONTORNI - add-on

- Purè di Patate* 78
Mashed potatoes, Butter, Grain mustard
- Finocchi e Arance* 98
Shaved fennel, Orange, Olives
- Verdure dell'Orto* 78
Crisp grilled vegetables, Seasoned herb oil

DOLCI - to share

- Tiramisu* From Emanuele's nonna, scooped table side
- ✧ *Panettone with Zabaglione* Classic Milanese panettone, Marsala zabaglione



ESPRESSO
AL BANCO!

If you have any food allergies or intolerances, allow us to make the perfect recommendations
All prices are subject to 10% service charge | Belu filtered water still, sparkling, or hot is served at \$28 per person, infinite servings