



## ***Happy Hour***

Glass of Prosecco accompanied by typical Milanese snacks

It will be our pleasure to make you taste the traditional Michetta (Milanese typical Bread) with Salami which will be served with a glass of red wine. This simple but unique combination of tastes is very popular in Milan and has been for the last 100 years

## ***ASSISTED BUFFET***

### **Primo – First Course**

#### **Risotto Milanese**

Rice, Saffron in pistils, Butter, Grana Padano DOP, White Wine, Vegetable broth, Onions

#### **Gnocchi di Patate con Speck, Formaggio e Spinaci**

Gnocchi, Speck Meat, Stracchino Cheese, Spinach, Fresh Cream, Parmigiano Reggiano DOP, Black Pepper, EVO Oil

#### **Tortellini in Brodo**

Tortellini, Beef Brisket, Beef Shank Bones, Chicken Thighs, Onion, Celery

### **Secondo – Main Course**

#### **Ossobuco**

Veal, Chicken Stock, Porcini Mushrooms, Tomato Purée, White Wine, Bay Leaf, Onions, Celery, Carrot, Garlic, Thyme, EVO Oil

#### **Polenta**

Polenta Flour, Rosemary, Sage Leaves, Bay Leaves, Cloves, Cinnamon, Butter, Grana Padano. Red Wine, Onions, Garlic, Salt and Pepper.

#### **Pollo alla Cacciatora**

Chicken, Tomato, Onion, Carrot, Celery, Garlic, Red Wine, EVO Oil, Rosemary, Parsley, Salt

## **Cassoeuola**

Pork Ribs, Pork Rind, Pork Feet, Salami Carrot, Celery, Onion, Cabbage, Bay leaf, Butter, EVO Oil, White Wine, Tomato Sauce, Lemon juice, Salt and Pepper

## **Cotoletta Milanese**

Veal, Crushed dry Bread, Eggs, Flour, Clarified Butter, Black Pepper, Salt

## **Contorno – On the Side**

### **Finocchi alla Milanese**

Fennel, Eggs, Bread Crumbs, EVO Oil, Pepper, Butter, Salt

### **Puree di Patate**

Potatoes, Milk, Butter, Salt

## **Dolce -Dessert**

### **Torta Paesana**

Bread Rafferma, Amaretti, Milk, Butter, Cacao, Pine Nuts, Cinnamon, Nutmeg, Eggs

### **Chiacchiere Milanesi**

Flour, Sugar, Butter, Grappa, Eggs, Yeast, Vanilla Pod, Yolk, Salt