

# menu

**Ti, ti te set minga de Milàn!** *You, you're not from Milano!*

*This famous Milanese phrase is still used proudly in the local dialect to celebrate the city's heritage. Yet the capital of Lombardia is also Italy's most multicultural city, making New York the natural destination with which to share Milano's unique cuisine and culture. In the end, no-one is from Milano but everyone is from Milano!*

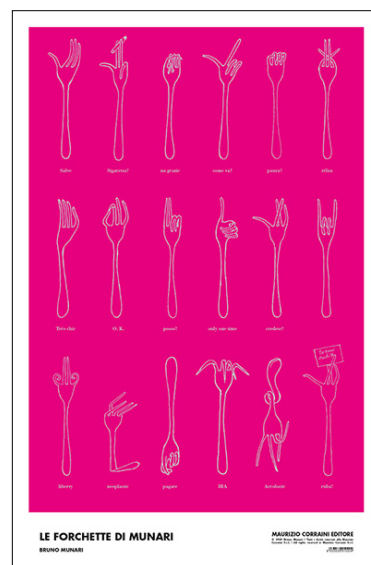
bar  
**MILANO**  
by EATALY

O mia bela Madunina  
che te brillet de lontan  
tutta d'ora e piscinina,  
ti te dominet Milan.

*Oh my beautiful Madonnina,  
who shines from far away,  
all golden and tiny,  
you watch over Milan.*

Canzone Popolare Milanese (1934)  
Giovanni D'Anzi

**Le Forchette di Munari**  
Bruno Munari (2015)

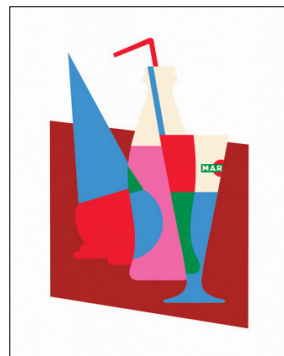


tant per incumincià  
**GLI ANTIPASTI**

Zucc e melon a la sua stagion  
**Zucche e meloni nella loro stagione**  
*Squash and melons each have their season  
(things will come when the time is right)*

<b>Prosciutto</b>	19
24-Month DOK Dall'Ava Prosciutto di San Daniele DOP Add Housemade Mozzarella +8	
<b>Insalata di Zucca</b>	17
Delicata Squash, Chicories, Pumpkin Seeds	
<b>Vitello Tonnato</b>	17
Sekel Farms Veal Top Round, Tonnato Sauce, Parsley Leaves, Celery Leaves	
<b>Mondeghili</b>	17
Crispy Milanese-Style Braised Beef & Pork "Meatballs"	
<b>Peperoni all'Acciuga</b>	15
Roasted Sweet Peppers, Armatore Anchovies, Extra Virgin Olive Oil	

**Cuor di Panna**  
Olimpia Zagnoli



i risott  
**I RISOTTI**

el riss ch'el nass in l'acqua el voeur moiei in del vin  
**il riso, che nasce nell'acqua, vuole morire nel vino**  
*Rice may be born in water, but wants to die in wine  
(there's no better pairing than riso and vino!)*

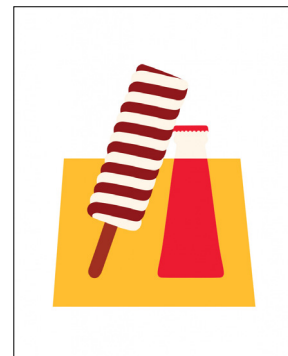
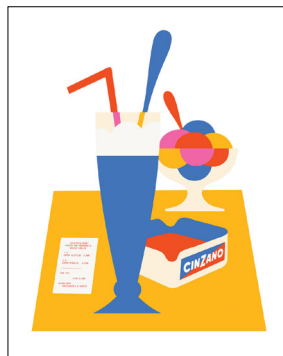
<b>risotto a la milanese Zafferano</b>	28
Saffron, Bone Marrow Brodo, 18-Month Parmigiano Reggiano® DOP	
<b>riss al salt Risotto al Salto</b>	26
Crispy Saffron Risotto, Sage, Taleggio DOP Fonduta	

<b>Zucca</b>	28
Roasted Autumn Squash, Sage, 18-Month Parmigiano Reggiano® DOP	

<b>Funghi</b>	25
Roasted Wild Mushrooms, 18-Month Parmigiano Reggiano® DOP	

<b>Tartufo Bianco</b>	70
Freshly Shaved Urbani White Truffles, 18-Month Parmigiano Reggiano® DOP	

**Cuor di Panna**  
Olimpia Zagnoli



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**I NOSTRI PRIMI**

**Tortiglioni con Sugo di Pomodoro** 19

Afeltra 100% Italian Grain Pasta, Corbari Tomatoes, Cosí Com'è Semi Sec Tomatoes, Breadcrumbs

**Tortelli di Zucca** 23

Housemade Butternut Squash Filled Pasta, Sage, Ferrarini Butter, Grana Padano DOP

**Agnolotti del Plin** 29

Housemade Braised Beef, Pork, and Veal Filled Pasta, Veal Sugo

**Pappardelle al Ragù di Vitello** 31

Housemade Pasta, Sekel Farms Veal Ragù, 24-Month Parmigiano Reggiano® DOP

**Tajarin al Tartufo Bianco** 70

Housemade 40-Yolk Pasta, Ferrarini Butter, 36-Month Parmigiano Reggiano® DOP, Freshly Shaved Urbani White Truffles

**White Truffle Supplement**

65

5 grams of Freshly Shaved Urbani White Truffles

*Shaved tableside onto the dish of your choosing*



*Available from September through December, white truffles are found in Northern and Central Italy, most famously in the forests of the Piemontese township of Alba. Known as "the diamond of the kitchen," they cannot be planted or tamed, making them quite rare.*

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## I SECONDI

**Branzino Grigliato** 28

Grilled Mediterranean Sea Bass, Corbari Tomatoes,  
Rustico Bread, Brodo

**Merluzzo Nero** 34

Seared Black Cod, Manilla Clams, Savoy Cabbage, Caper Gremolata

**Tagliata di Manzo** 36

Creekstone Farms Hanger Steak, Sugo di Arrosto, Salsa Verde,  
Olive Smashed Potatoes

**l'osbus L'Ossobuco** 60

Braised Sekel Farms Veal Shank,  
Saffron Risotto, Gremolata

## CONTORNI

**Fagioli** 9

Braised Butter Beans, Tomato, Escarole, Extra Virgin Olive Oil

**Polenta** 9

Crispy Polenta, Taleggio DOP

**Patate** 9

Crushed Fingerling Potatoes, Extra Virgin Olive Oil, Parsley

i piatt a la milanese

## I PIATTI ALLA MILANESE

### la cutuleta a la milanese **Cotoletta alla Milanese**

Breaded, Fried, and Served Simply with Italian Chicories, Lemon, and Extra Virgin Olive Oil

*The first mentions of this traditional dish from Milan date back to 1134, when the Abbott of the Basilica di Sant'Ambrogio served a meal of fried and breaded veal loin*

### **La Tradizionale Cotoletta alla Milanese** 70

Sekel Farms Bone-in Veal Chop

### **Braciola di Maiale** 46

FingerLakes Farms Bone-in Pork Chop

### **Mezzo Pollo** 38

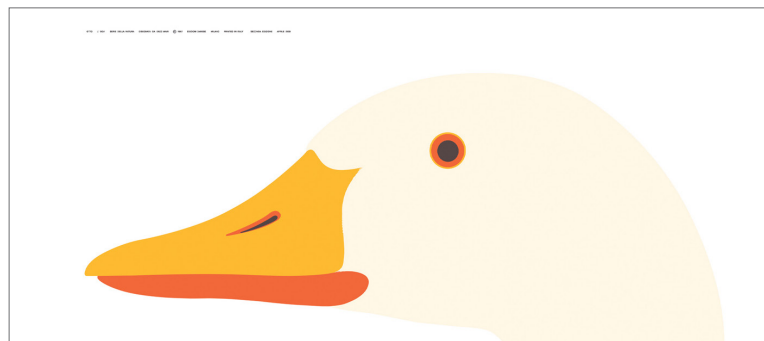
Snowdance Farms Half Chicken

la vera cutuleta al la milanese l'è quella con l'oss e la dev vess leggerment tajada con el cortell, de la part de foeura, se no, con la cottura, la fa' i rizz

la vera cotoletta alla milanese è quella con l'osso e deve essere tagliata col coltello sul lato esterno, cosicché nella cottura non possa arricciarsi

*The true cotoletta alla milanese must be served bone-in, and it should be cut on the outer edge before cooking, so that it won't shrink*

**Otto, L'Oca**  
Enzo Mari (1967)



# Eataly Ama Milano

## **EATALY LOVES MILANO**

De Milan ghe n'è domà vun  
**Di Milano ce n'è uno solo**  
*There's only one Milano!*

### **IL CENACOLO DI LEONARDO DA VINCI A MILANO**

Eataly is committed to preserving Italian masterpieces – including The Last Supper by Leonardo da Vinci, painted in the late 15th century and housed in the church of Santa Maria delle Grazie.

Since 2017, Eataly has partnered with Italy's Ministry of Cultural Heritage and Activities and Tourism to sponsor an air-filtration system that filters cool, clean air into the convent every day, to protect the fragile fresco for centuries to come.



**L'Ultima Cena**, Leonardo da Vinci, c. 1490s C.E.  
*Santa Maria delle Grazie, Milano*



**Santa Lucia**, c. 1380s C.E.  
*Duomo di Milano, Milano*

### **IL DUOMO DI MILANO**

With its 135 gargoyles and signature spires, Milan's gothic marble cathedral is one of the most iconic destinations in the city, not to mention the world. To raise awareness and funds for its restoration, Eataly collaborated with the International Patrons of the Duomo to "adopt" a few of the cathedral's gargoyles, even bringing select statues to our New York City Flatiron location in 2015 for a special exhibition.