

# 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!*

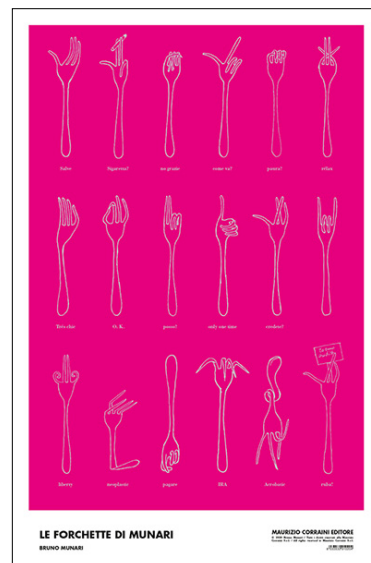
bar  
**MILANO**  
by EATALY

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>Peperoni all'Acciuga</b> Roasted Sweet Peppers, Armatore Anchovies, Extra Virgin Olive Oil	15
<b>Prosciutto</b> 22-month Ferrarini Prosciutto Add Housemade Mozzarella +8	17
<b>Insalata di Primavera</b> Watercress, Arugula, Baby Carrots, Grilled Asparagus, Charred Lemon Vinaigrette	17
<b>Vitello Tonnato</b> Mosner Family Veal Top Round, Tonnato Sauce, Parsley Leaves, Celery Leaves	17
<b>Mondeghili</b> Crispy Milanese-Style Braised Beef & Pork	17

**Cuor di Panna**  
Olimpia Zagnoli



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**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!)*

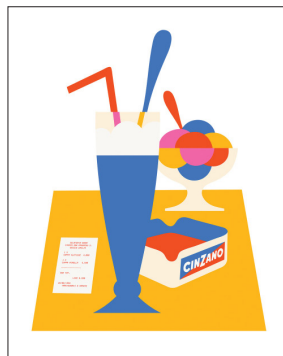
**risotto a la milanese Zafferano** 28  
Saffron, Bone Marrow Brodo,  
18-Month Parmigiano Reggiano® DOP

**riss al salt al Salto** 26  
Crispy Saffron Risotto, Sage, Taleggio DOP Fonduta

**Funghi** 25  
Roasted Wild Mushrooms,  
18-Month Parmigiano Reggiano® DOP

**Primavera** 22  
Asparagus, Snap Peas, Grana Padano DOP, Fresh Herbs, Lemon

**Cuor di Panna**  
Olimpia Zagnoli



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**I NOSTRI PRIMI**

<b>Tortiglioni al Sugo di Pomodoro</b>	19
Afeltra 100% Italian Grain Pasta, Corbari Tomatoes, Così Com'è Semi Sec Tomatoes, Breadcrumbs	
<b>Tortelli con Piselli</b>	23
Housemade Sweet Pea and Ricotta Ravioli, Green Garlic Pesto	
<b>Agnolotti del Plin</b>	29
Housemade Braised Beef, Pork, and Veal Filled Pasta, Veal Sugo	
<b>Pappardelle al Ragù di Vitello</b>	31
Housemade Pasta, Mosner Family Veal Ragù, 24-Month Parmigiano Reggiano® DOP	

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## I SECONDI

**Calamari Ripieni** 26

Stuffed Calamari, Braised Kale, Crispy Sicilian Capers, Lemon

**Pesce alla Piastra** 34

Seared Atlantic Halibut, Spring Vegetable Scaffata, Scallion

**Tagliata di Manzo** 36

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

**Braciola di Maiale** 47

16oz Rosenkrans Farm Bone-In Pork Chop, Grilled Seasonal Vegetable

**L'osbus L'Ossobuco** 50

Braised Mosner Family Veal Shank, Saffron Risotto, Gremolata

## CONTORNI

**Cime di Rapa** 9

Market Broccoli Rabe, Garlic Confit, Chili, Lemon

**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** 60

Mosner Family Bone-in Veal Chop

### **Mezzo Pollo** 38

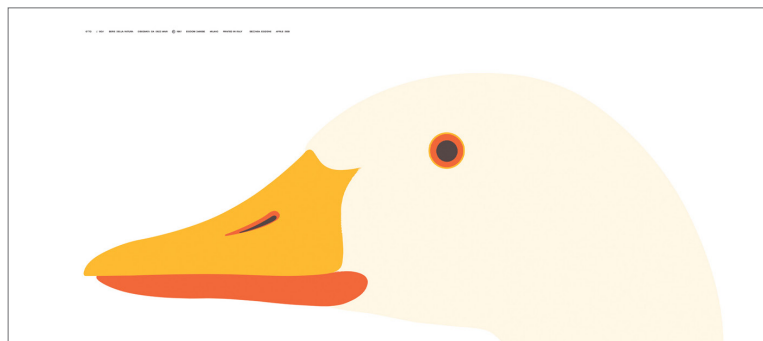
Snowdance Farms Half Chicken

la vera cutuleta al la milanese l'e 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 MILAN**

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.