

bar  
**MILANO**

# PRANZO

lunch | Wednesday-Friday, 11:30am-4pm

## ANTIPASTI

- Arancini Milanesi** 14  
Crispy Carnaroli Rice with Saffron,  
Bone Marrow Brodo, 18-Month Agriform  
Parmigiano Reggiano® DOP
- Peperoni all'Acciuga** 15  
Roasted Sweet Peppers, Armatore  
Anchovies, Olitalia Extra Virgin Olive Oil
- Prosciutto e Fichi** 16  
22-Month Ferrarini Prosciutto di Parma DOP,  
Greenmarket Figs, Fresh Basil  
Add Housemade Mozzarella +8
- Mondeghili** 17  
Crispy Milanese-Style Braised Beef & Pork
- Vitello Tonnato** 17  
Mosner Family Veal Top Round,  
Tonnato Sauce, Parsley, Celery Leaves
- Carpaccio di Manzo\*** 19  
FingerLakes Farms Top Round, Mixed  
Greens, Grana Padano Crema

## INSALATE

- Farro con Verdure** 16  
Toasted Farro, Heirloom Tomato, Red Onion,  
Agriform Grana Padano DOP, Basil Vinaigrette
- Insalata Autunnale** 17  
Red Watercress, Baby Arugula, Poached  
Pears, Crispy Parsnip, Pecorino Vinaigrette
- Crocchette di Gamberi e Insalata** 21  
Crispy Shrimp Fritter, Baby Arugula,  
Citrus, Fennel Vinaigrette

Please inform your server of any allergies or dietary restrictions.

\*The consumption of raw or undercooked eggs, meat, poultry, seafood  
or shellfish may increase your risk of foodborne illness.

updated 11.28.2022

## PRIMI

- Tortiglioni con Sugo di Pomodoro** 21  
Afeltra 100% Italian Grain Pasta,  
Corbari Tomatoes, Così Com'è Semi Sec  
Tomatoes, Anchovy Breadcrumbs
- Tortelli di Zucca** 26  
Handmade Butternut Squash Filled Ravioli,  
Brown Butter, Sage
- Agnolotti del Plin** 29  
Housemade Braised Beef, Pork,  
and Veal Filled Pasta, Veal Sugo
- Risotto allo Zafferano** 29  
Saffron, Bone Marrow Brodo, 18-Month  
Agriform Parmigiano Reggiano® DOP
- Risotto alla Zucca** 26  
Red Kuri Squash, Liuzzi Stracciatella,  
Toasted Pumpkin Seed, Parsley

## SECONDI

- Branzino alla Griglia** 36  
Grilled Branzino, Toasted Farro, Brussels  
Sprouts, Butternut Squash
- Tagliata di Manzo** 36  
Creekstone Farms Hanger Steak,  
Sugo di Arrosto, Salsa Verde,  
Olive Smashed Potatoes
- Mezzo Pollo Arrosto** 36  
Roasted Snowdance Farms Half Chicken,  
Chicken Jus, Broccoli Rabe, Chili
- Vitello alla Milanese** 34  
Crispy Mosner Family Veal Outlet,  
Mixed Baby Greens, Lemon

**White Truffle Supplement** +50

3 grams of Freshly Shaved  
Urbani White Truffles

Shaved tableside onto the dish  
of your choosing



## VINI DA PRANZO

All the wines on this menu were produced and bottled within a 100 mile radius of Milano. Available by *half glass* (3 fl oz) and by the *glass* (5 fl oz), and bottle by request.

<b>BOLLICINE Sparkling</b>	<i>½ gl</i>	
<b>Trento DOC</b>	11	18
Ferrari   Trentino 100mi NE		
<b>Lambrusco Sorbara</b>	13	22
Cantina della Volta   Emilia-Romagna 100mi SE		
<b>Alta Langa Brut 2016</b>	15	25
Fontanafredda   Piemonte 80mi SW		
<b>Prie Metodo Classico 2018</b>	21	35
Ermes Pavese   Valle d'Aosta 100mi N		
<b>BIANCHI White</b>	<i>½ gl</i>	
<b>Chardonnay "Borgo Faleiro" 2021</b>	12	20
Massimo Coletti   Veneto 80mi SW		
<b>MACERATO Orange</b>	<i>½ gl</i>	
<b>Cortese "Ti Voglio Bene" 2020</b>	11	19
Daniele Ricci   Piemonte 60mi SW		
<b>ROSATI Rosé</b>	<i>½ gl</i>	
<b>"Solerose" 2021</b>	11	18
Fontanafredda   Piemonte 80mi SW		
<b>Bardolino Chiaretto</b>	16	28
Menegotti   Veneto XXmi		
<b>ROSSI Red</b>	<i>½ gl</i>	
<b>Barbera "Raimonda" 2019</b>	10	16
Fontanafredda   Piemonte 80mi SW		
<b>Langhe Nebbiolo "Ebbio" 2021</b>	11	19
Fontanafredda   Piemonte 80mi SW		
<b>Langhe Rosso "Sonvico" 2000</b>	12	20
La Barbatella   Piemonte 80mi E		
<b>Barbaresco 2016</b>	18	30
Fratelli Barale   Piemonte 70mi SW		

## COCKTAILS

<b>Campari Shakerato</b>	13
Campari, shaken until velvety and creamy	
<b>Campari Spritz</b>	15
Campari, Ronco Belvedere Prosecco, Soda Water, Orange	
<b>Negroni Tradizionale</b>	16
Campari, Cinzano 1757 Vermouth, Bulldog Gin, Orange Peel	
<b>French 75</b>	16
Divella Franciacorta Dosaggio Zero, Demerara, Angostura Bitters, Lemon Twist	

## BIRRE

<b>ALLA SPINA On Tap</b>	
<b>SingleCut "18 Watt"</b>	10
IPA   5% abv   Queens	
<b>Torch &amp; Crown "Strada"</b>	10
Italian Style Pilsner   4.6% abv   Brooklyn	
<b>IN BOTTIGLIA Bottled</b>	
<b>Peroni "Nastro Azzurro"</b>	8
Lager   5.1% abv   Lombardia	
<b>Birra Dolomiti "Rossa" Dobbio Malto</b>	9
Double Malt   6.7% abv   Veneto	
<b>Alewife "Sunnyside"</b>	8
Blonde Ale   4.8% abv   Queens, NY	

## BIBITE

<b>Non-Alcoholic Beverages</b>	
<b>Lurisia Water</b>	5 / 8
Sparkling or Still   16.9. fl oz or 33.8 fl oz	
<b>Lurisia Soda</b>	6
Assorted Flavors   9.3 fl oz	
<b>Molecola Italian Cola</b>	6
Classic or Sugar Free   11.2 fl oz	
<b>Niasca Portofino Limonata</b>	6
Lemon Soda   8.75 fl oz	
<b>Baladin Ginger</b>	6
Ginger Beer   11.2 fl oz	
<b>Tea Dealers "Sparkling Oolong"</b>	6
Iced Tea   12 fl oz	