

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

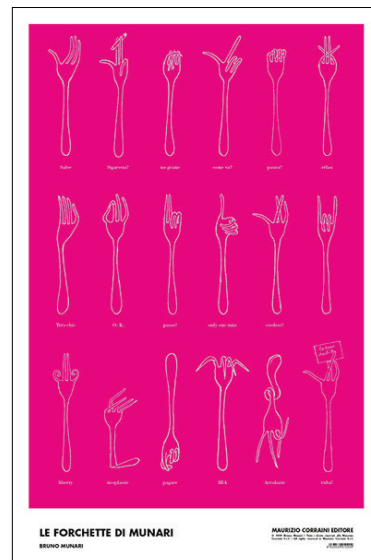
O mia bela Madunina
che te brillet de lontan
tutta d'ora e piscinina,
ti te dominet Milan.

*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)



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 11.04.2022

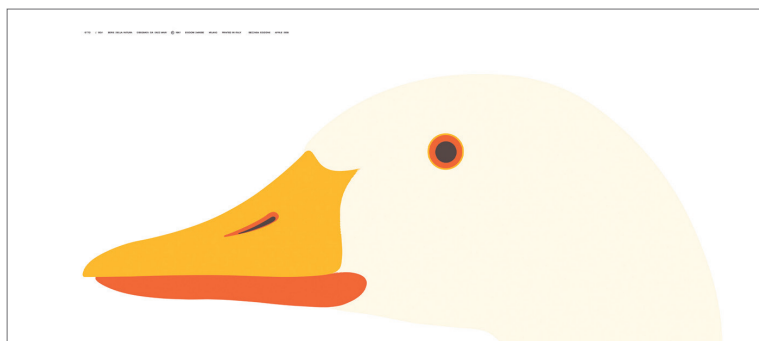
tant per incumincià
GLI ANTIPASTI

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)*

Peperoni all'Acciuga Roasted Sweet Peppers, Armatore Anchovies, Olitalia Extra Virgin Olive Oil	15
Insalata Autunnale Red Watercress, Baby Arugula, Poached Pears, Crispy Parsnip, Pecorino Vinaigrette	17
Vitello Tonnato Mosner Family Veal Top Round, Tonnato Sauce, Parsley Leaves, Celery Leaves	17
Mondeghili Crispy Milanese-Style Braised Beef & Pork	17
Carpaccio di Manzo* FingerLakes Farms Top Round, Mixed Greens, Grana Padano Crema	19
Prosciutto e Fichi 22-Month Ferrarini Prosciutto di Parma DOP, Greenmarket Figs, Fresh Basil Add Housemade Mozzarella +8	19

<i>risso al salt</i> Risotto al Salto Crispy Saffron Risotto, Sage, Arrigoni Taleggio DOP Fonduta	26
---	----

Otto, L'Oca
Enzo Mari (1967)



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!)*

risotto a la milanese Zafferano 29
Saffron, Bone Marrow Brodo, 18-Month Agriform Parmigiano Reggiano® DOP

Funghi 26
Roasted Wild Mushrooms, 18-Month Agriform Parmigiano Reggiano® DOP

Zucca 26
Red Kuri Squash, Liuzzi Stracciatella, Toasted Pumpkin Seed, Parsley

Frutti di Mare 31
Poached P.E.I. Mussels, Paradise Wild Shrimp, Calamari, Lemon, Basil

Bianco con Tartufo 65
18-Month Agriform Parmigiano Reggiano® DOP, Fresh Urbani White Truffle

PASTA

Tortiglioni al Sugo di Pomodoro 21
Afeltra 100% Italian Grain Pasta, Così Com'è Semi Sec Tomatoes, Corbari Tomatoes, 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

Pappardelle al Ragù di Vitello 31
Housemade Pasta, Mosner Family Veal Ragù, 24-Month Agriform Parmigiano Reggiano® DOP

White Truffle Supplement

+50

3 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.

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 Olitalia 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 a 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

i segunt

I 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

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

Cavolfiore 10
Crispy Cauliflower, Red Currants, Lemon

Polenta 9
Crispy Polenta, Arrigoni Taleggio DOP

Patate 9
Crushed Fingerling Potatoes, Extra Virgin Olive Oil, Parsley

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.