

Galleria Vittorio Emanuele II, Milano



GRACCO



STARTERS

CRUSTACEAN SALAD, CELERY AND MARINATED EGG YOLK COCKTAIL SAUCE	70 €
“EGG IN RED”	50 €
STUFFED PIGEON SALAD, CORN CREAM AND FLAVOURED SALAD	60 €

FIRST COURSES AND RISOTTO

RISOTTO WITH ROASTED BUTTER, FROG AND SWEET GARLIC	50 €
RISOTTO WITH SAFFRON AND GRILLED VEAL BONE MARROW	52 €
“OPEN RAVIOLO” WITH MIXED RICOTTA CHEESE, OFFAL RAGÙ, LEMON AND PEPPER SAUCE WARM	52 €
SPAGHETTONE PASTA, BARBECUE FISH SAUCE, CELERY, TOMATO AND GINGER	50 €

FISH

ARCTIC CHAR IN A PUFF PASTRY CRUST, MUSHROOMS AND SEAWEED SALAD, SALTED ANCHOVY SAUCE AND SESAME (Served for two)	130 €
GRILLED FISH OF THE DAY, TOMATO SALAD, ROE AND FISH SAUCE WITH SAFFRON	50 €

MEAT

MILANESE VEAL WITH TOMATO, ROCKET SALAD AND CHERRIES	50 €
TENDER PORK SNOUT WITH BELL PEPPERS, PARSLEY AND ITALIAN SAUCE	48 €
GUINEA FOWL BREAST AU GRATIN WITH CAPERS AND MEDITERRANEAN-GLAZED THIGH (Served for two)	130 €
SELECTION OF ITALIAN CHEESES	38 €

DESSERTS

GLAZED FIG, MASCARPONE CHEESE, COFFEE, TOASTED BREAD AND MERINGUE WITH FIG LEAVES	42 €
CRUNCHY DARK GIANDUJA, CHINOTTO CREAM WITH MARASCHINO AND CAVIAR	52 €
PEACH, AMARETTO AND ALKERMES	42 €
THREE-CHOCOLATE DESSERT	42 €

THE À LA CARTE MENU REQUIRES A MINIMUM OF TWO SAVOURY COURSES PER PERSON

Cover charge 10 € per person

For market needs and in order to improve the quality aspects of our products, we point out the presence of fresh foods subjected to negative blast chilling, in compliance with the procedures of the Food Safety Management Manual pursuant to Reg. CE 852/04 and Reg. 853/04. The consumer is requested to inform the dining room staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request. We can't rule out the possibility of cross-contamination involving allergens.

TASTING MENU

CARAMELISED RUSSIAN SALAD

FRESH TOMATO PULP, BUFFALO MOZZARELLA CHEESE AND BASIL

FROG SOUP WITH FRIED FROGS

AUBERGINE CARPACCIO “ALLA NORMA”

“LOVE IN PORTOFINO”

TROUT “ALLA VICENTINA” AND BITTER COCOA

BOILED PACCHERI WITH PORK REDUCTION AND GREEN SAUCE

“MILANESE VEAL IN CARPIONE”

BONE MARROW IN CORIANDER CRUST, GREMOLADA SAUCE AND CUMIN

GIRGENTANA GOAT ROBIOLA CHEESE, BRAISED FIG LEAF WITH PRESERVED WHITE MELON

PEACH, AMARETTO AND ALKERMES

215 €

THE MENU IS AVAILABLE ONLY FOR THE ENTIRE TABLE

For market needs and in order to improve the quality aspects of our products, it is possible that there are selected fresh foods, which are subjected to a negative blast chilling on site, in compliance with the procedures of the Food Safety Manual pursuant to Reg. CE 852/04 and Reg. 853/04. We point out that the “Peas” and “Frogs” product, administered as part of the preparation ingredients in the “Tasting menu”, is originally purchased as frozen as described in the procedures of the HACCP plan pursuant to EC Reg. 852/04. The consumer is requested to inform the staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request to the staff. We can't rule out the possibility of cross-contamination involving allergens.