

Galleria Vittorio Emanuele II, Milano



GRACCO



## STARTERS

EGG YOLK, CABBAGE AND RED WINE	50 €
SOLE "ALLA CACCIATORA"	60 €
GRILLED SWEETBREAD, PAPRIKA BREAD AND TURNIP TOPS	60 €

## FIRST COURSES AND RISOTTO

RISOTTO WITH SAFFRON AND GRILLED VEAL BONE MARROW	50 €
TAGLIATELLA PASTA WITH BEETS, PORK PURÉE AND YOGURT	50 €
MIXED PASTA, CHESTNUT AND MUSHROOM SOUP, CORIANDER AND BAY LEAF	50 €
TAGLIOLINO PASTA, SEA LETTUCE, OYSTER AND CAVIAR	70 €

## FISH

FISH OF THE DAY	60 €
ARCTIC CHAR IN A PUFF PASTRY CRUST WITH MUSTARD SAUCE (Served for two)	130 €
LOBSTER (Served for two)	140 €

## MEAT

TENDER PORK SNOUT, CABBAGE AND MUSTARD	50 €
MILANESE VEAL, POTATOES TERRINE, FONTINA CHEESE AND ROASTED HAM	52 €
VENISON (Served for two)	130 €
SELECTION OF CHEESES FROM ITALY AND ALL OVER THE WORLD	40 €

## DESSERTS

HONEY, CITRUS FRUITS AND ORANGE FLOWERS	42 €
PEAR WITH "COLLE GIOVE" AND BAY LEAF, SAFFRON ICE-CREAM AND "MENEHINA" PUFF PASTRY	42 €
CHOCOLATE SOUFFLÉ, LARD AND CHILLI	44 €
CRUNCHY DARK GIANDUJA, CHINOTTO CREAM WITH MARASCHINO AND CAVIAR	52 €

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

OYSTER, LARD, PERSIMMONS AND BAKED WALNUTS

TROUT IN "BELLAVISTA"

CAKE WITH CELERIAC AND BANANA, VENISON AND TABASCO

BREAD, POLENTA AND BRUSCITT

CRISPY NORI SEAWEEED, MORTADELLA AND HORSERADISH

"TRIPPA ALLA MILANESE" AND GINGER

BRAISED OXTAIL, CUMIN AND CORIANDER

MASCHERPA CHEESE, PEAR AND PEAR DISTILLATE

MILK BRULÉE AND PARSLEY

PLUM CANDY WITH OLIVES

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" 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.