



Winter in Milan

February Dinner Promotion

Cassoela di Astice

Seared Boston lobster  
savoy cabbage, lobster jus  
32

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Uovo

Slow-poached organic egg  
Castelluccio lentil, smoked pancetta  
28

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Risotto

Acquerello Riserva rice  
saffron, braised zampone  
38

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Vitello alla Milanese

Breaded veal loin  
braised yellow fennel, carrot texture, veal jus  
52

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Torta Paesana

Chocolate flan  
mascarpone, vanilla ice cream  
18

148  
full set menu  
wine pairing additional 70