

**THE RISsoles**  
ALONE OR TO SHARE

<b>"Grandma's" meatballs with tomato sauce</b> <i>mixed minced meat, BREAD, MILK, GRANA PADANO CHEESE, garlic, parsley, EGGS, peeled tomatoes, onion, carrots, BIO EVO oil, salt, pepper</i>		€ 15
<b>Shrimp meatballs with mayonnaise with shrimp bisque</b> <i>SHRIMPS*, EGGS, MOZZARELLA CHEESE, GRANA PADANO CHEESE, BREADCRUMBS, cherry tomatoes, basil, courgettes, BIO EVO oil, salt, pepper, SEED OIL, SHRIMP BISQUE (CELERY), lemon</i>		€ 16
<b>Bread meatballs with cheese and pepper cream</b> <i>BREAD, EGGS, MILK, parsley, PECORINO ROMANO CHEESE, GRANA PADANO CHEESE, garlic, CREAM, BIO EVO oil, salt, pepper</i>	V	€ 14
<b>Potato and goat provola cheese meatballs with pumpkin mayonnaise</b> <i>potatoes, onions, GOAT PROVOLINO CHEESE, EGGS, BREAD GRATS, GRANA PADANO CHEESE, SUNFLOWER OIL, pumpkin, BIO EVO oil, salt, pepper, lemon</i>	V	€ 14
<b>Vegetable meatballs with yogurt sauce</b> <i>potatoes, onion, cauliflower, pumpkin, courgettes, gluten-free breadcrumbs, GRANA PADANO CHEESE, YOGURT, BIO EVO oil, salt, pepper</i>	GF, V	€ 13

**THE BEEF TARTARE**

<b>Beef tartare with goat cheese cream, yellow melon and corn tortillas</b> <b>Small 100 gr - Medium - 150 gr - Large 200 gr</b>		S: € 17
<i>beef rump, GOAT CAPRINO CHEESE, yellow melon, organic EVO oil, salt, pepper, corn flour, water</i>	GF	M: € 22
		L: € 27

**COLD MEATS AND CHEESES SELECTION**

<b>Tasting of 3 tuscan cured meats</b> <i>Mixed Tuscan cold cuts from the Triglia Gombitelli salami Factory in Camaiore (LU)</i>	GF, LF	€ 15
<b>Tasting of 3 cow and goat cheeses</b> <i>Cow's and goat's milk cheeses from small artisan dairies in Lombardy</i>	GF, V	€ 15
<b>Tasting of cold cuts and cheeses</b> <i>Mixed platter with tasting of 3 cold cuts and 3 cheeses</i>	GF	€ 16

## FIRST COURSES

<b>Risotto with cream of spiced carrots and goat cheese</b> rice, WHITE WINE, vegetable broth, carrots, onions, turmeric, cumin, FRESH CAPRINO CHEESE, BUTTER, GRANA PADANO CHEESE, pepper, BIO EVO oil	GF, V	€ 17
<b>Spelled homemade tagliolini with mushroom and pumpkin ragout</b> GROUND SEMOLINA, SPELLED FLOUR, EGGS, water, WHITE WINE, onion, carrots, pumpkin, FRESH MUSHROOMS, BUTTER, ORGANIC EVO oil, salt, pepper, parsley	V	€ 16

## THE CARBONARA

CHOOSE THE SIZE OF YOUR CARBONARA

<b>Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese</b> <b>Small 100 gr - Medium - 125 gr - Large 150 gr</b> DURUM WHEAT FLOUR, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, pork cheek, salt, pepper, may contain traces of SOYA	S: € 14 M: € 16 L: € 18
<b>Spaghetti alla carbonara "vegetarian"</b> <b>Small 100 gr - Medium - 125 gr - Large 150 gr</b> DURUM WHEAT FLOUR, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, green cauliflower, onion, zucchini, salt, pepper, may contain traces of SOYA	S: € 14 V M: € 16 L: € 18
<b>NEWS: SEAFOOD CARBONARA</b> DURUM WHEAT SEMOLINA PASTA, EGGS, GRANA PADANO, CREAM, MUSSELS, CLAMS, PRAWNS*, ORGANIC EVO oil, salt, pepper, parsley, WHITE WINE	€ 16

OUR CARBONARAS ARE ALWAYS AVAILABLE ALSO IN GLUTEN FREE VERSION

## MAIN COURSES

<b>OUT OF MENU: Amberjack baked in foil with olives, cherry tomatoes and capers</b> Amberjack, cherry tomatoes, capers, olives, organic EVO oil, salt, pepper, WHITE WINE, lemon	GF, LF	€ 24
<b>Milanese veal cutlet on the bone served with baked potatoes (about 350 gr.)</b> Veal knot, CRUMBLE BREAD, BUTTER, EGGS, potatoes, EVO BIO oil, salt, pepper, cherry tomatoes, rocket, sugar <b>ASK THE STAFF FOR THE GLUTEN-FREE VERSION</b>		€ 28
<b>Pork neck cooked at low temperature with mustard and honey sauce and plums chutney</b> pork neck, salt, cane sugar, sweet paprika, plums, onions, white vinegar, honey, MUSTARD, mixed salad, pepper, EVO BIO oil, BUTTER	LF, GF	€ 20
<b>Sweet and sour rabbit</b> rabbit, aubergines, honey, CELERY, onions, olives, capers, parsley, ALMONDS, WHITE WINE VINEGAR, BIO EVO oil, salt, pepper, vegetable broth, SUNFLOWER SEED OIL	LF, GF	€ 16
<b>Chard Flan</b> chard, EGGS, CRUMBLE BREAD, GRANA PADANO CHEESE, MOZZARELLA CHEESE, ALMONDS, garlic, onion, EVO BIO oil, salt, pepper	V	€ 14

## SIDE DISHES

<b>Radicchio, grape and walnut salad</b> <i>radicchio, grapes, NUTS, BIO EVO oil, salt, pepper</i>	GF, LF, V, VG	€ 6
<b>Baked potatoes</b> <i>potatoes, BIO EVO oil, salt, pepper, BUTTER</i>	GF, V	€ 6
<b>Eggplant, cherry tomatoes and basil salad</b> <i>aubergines, cherry tomatoes, basil, BIO EVO oil, salt, pepper</i>	GF, LF, V, VG	€ 6
<b>Vegetables "giardiniera" with vinegar</b> <i>WHITE WINE VINEGAR, carrots, cauliflower, courgettes, peppers, WHITE WINE, onions, green beans, aromatic herbs, sugar, salt, pepper, BIO EVO oil</i>	GF, LF, V, VG	€ 6



## HOMEMADE DESSERTS

<b>Cheesecake with fresh plums</b> <i>Gluten Free biscuits, BUTTER, sugar, PHILADELPHIA CHEESE, plums, icing sugar, vegetable cream</i>	GF	€ 7
<b>Tiramisù</b> <i>SAVOIARDS BISCUITS, coffee, CREAM, MASCARPONE CHEESE, cocoa, dark chocolate</i>		€ 7
<b>Cantucci + glass of Passito di Pantelleria sweet wine</b> <i>EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE</i>	LF	€ 10
<b>Cantucci</b> <i>EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE</i>	LF	€ 4
<b>Melon slush</b> <i>melon, sugar, water, GIN</i>	GF, LF, VG	€ 5

**Service** € 1,50/pranzo  
€ 2,50/cena

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Each dish contains, in the description, the list of ingredients and allergens. Capitalized ingredients indicate allergens. The ingredients marked with an asterisk may be frozen or chilled

Legend of flat acronyms: PF - Cold dish, GF - Gluten Free, LF - Lactose free, V - Vegetarian, VG - Vegan, C - Raw dish, to be cooked