

THE RISSOLES
ALONE OR TO SHARE

Potato, bell peppers and cod croquettes with lemon mayo LF € 16
potatoes, EGGS, BREADCRUMB, COD, SUNFLOWER SEED OIL, FLOUR, parsley, organic EVO oil, salt, pepper, lemon, bell peppers*

Vegetable meatballs with ginger yogurt GF, V € 13
onion, pumpkin, black cabbage, cabbage, potatoes, cauliflower, carrots, leeks, GRANA PADANO CHEESE, gluten-free breadcrumbs, organic EVO oil, salt, pepper, YOGURT, powdered ginger

Cheese & eggs Pallotte GF, V € 14
EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, SUNFLOWER SEED OIL, onions, carrots, tomato sauce, parsley, oil, salt, pepper

COLD MEATS AND CHEESES SELECTION

Tasting of 3 tuscan cured meats GF, LF € 15
Mixed Tuscan cold cuts from the Triglia Gombitelli salami Factory in Camaiore (LU)

Tasting of 3 cheeses GF, V € 15
Cheeses from small artisan dairies in Lombardy

Tasting of cold cuts and cheeses GF € 16
Mixed platter with tasting of 3 cold cuts and 3 cheeses

FIRST COURSES

Risotto with courgettis, ricotta cream and mint

carnaroli rice, ORGANIC EVO oil, salt, pepper, WHITE WINE, vegetable broth, RICOTTA CREAM, courgettis, mint

GF, V € 17

THE CARBONARA
CHOOSE THE SIZE OF YOUR CARBONARA

Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese **Small 100 gr - Medium - 125 gr - Large 150 gr**
DURUM WHEAT FLOUR, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, pork cheek, salt, pepper, may contain traces of SOYA

S: € 16

M: € 18

L: € 20

Spaghetti alla carbonara "vegetarian"

Small 100 gr - Medium - 125 gr - Large 150 gr

DURUM WHEAT SEMOLINA PASTA, leeks, onion, ORGANIC EVO oil, salt, pepper, artichokes, SUNFLOWER SEED OIL, rice flour, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE

V S: € 16

M: € 18

L: € 20

Seafood carbonara

DURUM WHEAT SEMOLINA PASTA, EGGS, GRANA PADANO, CREAM, MUSSELS, CLAMS, PRAWNS, ORGANIC EVO oil, salt, pepper, parsley, WHITE WINE*

€ 18

OUR CARBONARAS ARE ALWAYS AVAILABLE ALSO IN GLUTEN FREE VERSION

MAIN COURSES

Milanese veal cutlet on the bone served with baked vegetables (about 350 gr.)

€ 28

Veal knot, CRUMBLE BREAD, BUTTER, EGGS, onions, bell peppers, eggplants, courgettes, carrots, potatoes, EVO BIO oil, salt, pepper

ASK THE STAFF FOR THE GLUTEN-FREE VERSION

Creamed cod with fennels and anchovies salad

COD, onion, potatoes, apple, WHITE WINE, MILK, organic EVO oil, salt, pepper, fennels, ANCHOVIES IN OIL*

GF € 18

SIDE DISHES

Fennels, walnuts and apples salad <i>Fennel, WALNUTS, apples, BIO EVO oil, salt, pepper</i>	GF, LF, V, VG	€ 6
Baked vegetables <i>onions, bell peppers, eggplants, courgettes, carrots, potatoes, EVO BIO oil, salt, pepper</i>	GF, LF, V, VG	€ 6



HOMEMADE DESSERTS

Cheesecake with strawberries <i>Gluten Free biscuits, BUTTER, sugar, CREAM, PHILADELPHIA CHEESE, VEGETABLE CREAM, jelling agent, powdered sugar, STRAWBERRIES</i>	GF	€ 7
Melon slush <i>Melon, water, RUM</i>		€ 6
Cantucci + glass of Passito di Pantelleria sweet wine <i>EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE</i>	LF	€ 10
Cantucci <i>EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE</i>	LF	€ 4

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

[look at our wine list](#)



Follow us on our social networks:  [al25milano](#)  [al25milano](#)

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