

# STENDHAL MILANO TASTING MENUS

## STENDHAL GREAT CLASSICS

Zucchini flowers 7-8  
*with ricotta and Genovese pesto*

Gin Rosa Shakerato  
*A staple cocktail of Milan*

Milanese risotto (saffron risotto) 7-12

Vermouth con zafferano in infusione  
*In Milan Vermut, In Torino Vermot*

Veal Milanese cutlet 1-3-7

Negroni Sbagliato  
*The cocktail born from a  
mistake at Milan's bar Basso*

Tarte tatin with cream ice cream 1-3-7

Gewurztraminer Passito Terminum

80€

With cocktail pairing

100€

## BLACK TRUFFLE TASTING MENU

Sunny side up eggs with parmesan cheese and truffle 7-3

25€

Truffle risotto 7

25€

Beef entrecôte with truffle 7

35€

Caramelized gorgonzola with truffle 9

12€

90€



# STARTERS

Zucchini flowers with ricotta cheese and pesto 7-8 18€  
*HISTORIC DISH BY STENDHAL ®*

Traditional mondegghili (meatballs) ▲ 1-3-9 19€  
*HISTORIC DISH BY STENDHAL ®*

Vitello tonnato (veal cuts with tuna sauce) ▲ 3-9 20€  
*HISTORIC DISH BY STENDHAL ®*

Cetara anchovies 7-1 21€  
*with butter and brioche bread*

Fried sardines 1-4 19€

Shrimps Cocktail as in the '80s 3-2 20€

Frisella (dried bread) with Piennolo tomatoes 1 18€

Beef tartare ▲ 27€  
*chives, trufflle and almonds mayonese*

Selection of cold cuts 1-3-7-12 30€  
*Row ham Az. Agr. Bettella 36 mesi*  
*Salami Az. Agr. Bettella 18 mesi*  
*Wagyu bresaola Az. Agr. La Cigolina*  
*served with giardinera and fried cake*

Pappa al pomodoro 1-9 17€  
*(Baked bread and tomato thick soup)*

Roasted scamorza cheese 7-9-12 24€  
*with porchetta*



# PASTAS AND RISOTTOS

Sauteed risotto “giallo” with Silter fondue 7 22€  
*HISTORIC DISH BY STENDHAL ®*

Milanese risotto “giallo” (saffron risotto) 7 21€  
*HISTORIC DISH BY STENDHAL ®*

Braised marrow bone with gremolada and risotto giallo 34€  
*HISTORIC DISH BY STENDHAL ® 1-9-12-7*

Green tonnarelli with veal ragu and black truffle oil ▲ 1-7 21€  
*HISTORIC DISH BY STENDHAL ®*

Spaghetti with Paglione peeled tomatoes 1-7 17€  
*Parmigiano Reggiano, basil and red garlic*

Pumpkin cream soup 7-9-12 20€  
*porcini mushrooms and chestnuts*

Agnolotti stuffed with three kinds of meat 7-1-3-12 24€  
 ▲  
*with roast gravy*

Spaghetti with clams and mullet roe 1-12-14 25€

Pizzoccheri from Valtellina 1-3-7-9-12 21€  
*(Buckwheat pasta, cheese, cabbage and potatoes)*

Tagliolini with black truffle 1-3 25€

Cannelloni with braised meat, 1-3-7-9-12 26€  
*béchamel and gravy*

Pasta potatoes, porcini mushrooms 23€  
 and pecorino cheese 1-3-7-12

\*All our starters can also be prepared in the Gluten Free version, in the formats of Fettuccina and white mais Fusillo and yellow mais Tagliolini by Pastificio Verrigni from Roseto of Abruzzi



## MEATS AND FISHES

Milanese veal cutlet <sup>1-3</sup> <i>HISTORIC DISH BY STENDHAL®</i>	33€
Milanese veal cutlet with black truffle	50€
Milanese veal cutlet with white truffle (subject on availability)	
Braised marrow bone with gremolada ▲ <sup>1-12-7</sup> <i>HISTORIC DISH BY STENDHAL®</i> <i>with mashed potatoes</i>	27€
Mugnaia sole ▲ <sup>1-12-7</sup> <i>white wine, lemon and parsley</i>	32€
Norwegian salmon ▲ <sup>7</sup> <i>cauliflower cream and slices of porcini mushrooms</i>	30€
Roasted octopus ▲ <sup>7</sup> <i>taggiasche olives, Piennolo cherry tomatoes and capers</i>	30€
Beef entrecôte <sup>7-9</sup> <i>demi glace and roast potatoes</i>	33€
Pork belly stewed in wine <sup>8-9-12</sup> <i>sweet potato cream</i>	25€
Pork chops <sup>1-7-9-12</sup> <i>with cabbage and roasted potatoes</i>	27€
Veal cheek <sup>1-7-12</sup> <i>with whole-grain polenta</i>	32€
Sergio Motta's Cotechino (pork) <sup>9-12</sup> <i>with lentilles</i>	24€

## THE VEGETABLES

Baked pumpkin <sup>1-3-7-8</sup> <i>gorgonzola cheese and amaretto biscuits</i>	13€
Artichokes and pecorino salad <sup>7</sup>	13€
Pan-cooked mushrooms	13€
Puntarelle, anchovies and taggiasche olives <sup>4-6</sup>	13€
Fried scapece style zucchinis <sup>1</sup> <i>with mint and vinegar</i>	11€
Roasted potatoes	10€
Sauteed spinach <i>garlic, oil and chili pepper</i>	10€
Mashed potatoes <sup>7</sup>	10€
French fries ▲ <sup>3</sup> <i>with truffle mayonnaise</i>	13€
Broccoli garlic, anchovies and olive oil <sup>4</sup>	12€

The products indicated with the symbol ▲ could be defrosted or blast chilled at the origin to maintain their wholesomeness.

