

**STENDHAL**  
M I L A N O

*Menu*

In 2023, Stendhal Milano collaborated with LILT by supporting the "A Year in Pink" campaign dedicated to breast cancer prevention.

This project has the purpose of providing free housing for "health migrants", namely those people who, accompanied by their family members, are forced to move from their city or region to Milan, for therapy reasons.

We will contribute as always with 1 euro for each evening service charge.

*Bread ▲ Davide Longoni*

*Focaccia ▲ Fiordiponti*

*Service charge*

*3 euro for lunch*

*5 euro for dinner*

*Products marked with the symbol "▲" are frozen or deep-frozen.*



# STENDHAL MILANO TASTING MENUS

## STENDHAL GREAT CLASSICS

Zucchini flowers, ricotta cheese  
and genovese pesto 7-8

Gin Rosa Shakerato  
*A staple cocktail of Milan*

Milanese risotto (saffron risotto) 7

Vermouth with saffron infusion  
*In Milan Vermut, In Torino Vermot*

Veal Milanese outlet 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 3-7  
25€

Truffle risotto 7  
or

Herbs tortelli, casera cheese fondue and black truffle 1-3-7  
25€

Beef entrecôte, brown stock and truffle  
35€

Caramelized gorgonzola with truffle 7  
12€

90€



# STARTERS

Zucchini flowers, ricotta cheese and genovese pesto 7-8 <i>HISTORIC DISH BY STENDHAL</i> ®	18€
Traditional mondegili (meatballs)▲ 3-7 <i>HISTORIC DISH BY STENDHAL</i> ®	19€
Vitello tonnato (thin veal slices with tuna sauce) 1-3-7 <i>HISTORIC DISH BY STENDHAL</i> ®	20€
Cetara anchovies 1-4-7 <i>with butter and brioche bread</i>	21€
Buffalo mozzarella and 36-month seasoned ham from Bettella Farm 7	24€
Shrimp ▲ Cocktail as in the '80s 2-3	20€
Wagyu carpaccio from La Cigolina farm 7 <i>with flaked pecorino cheese</i>	29€
Beef tartare 3-8 <i>chives, truffle and almond mayonese</i>	28€
Salmon tartare ▲, lime flavored avocado 4	24€
Burrata, candied tomatoes and basil 7	17€
Pappa al pomodoro 1 <i>(Baked bread and tomato thick soup)</i>	17€
Selection of cold cuts 1-3-7-8-12 <i>Row ham Az. Agr. Bettella 36 months</i> <i>Salami Az. Agr. Bettella 18 months</i> <i>Wagyu bresaola Az. Agr. La Cigolina</i> <i>served with giardinera and fried cake</i>	30€

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# PASTAS AND RISOTTOS

Sauteed risotto “giallo” with D.o.p. Silter fondue 7 <i>HISTORIC DISH BY STENDHAL</i> ®	22€
Milanese risotto “giallo” (saffron risotto) 7 <i>HISTORIC DISH BY STENDHAL</i> ®	22€
Green tonnarelli with white veal ▲ ragu and truffle oil 1-7-12 <i>HISTORIC DISH BY STENDHAL</i> ®	22€
Fettuccine Alfredo 1-3-7 <i>butter and Parmigiano Reggiano</i>	18€
Spaghetti with tomato sauce 1-3-7-9 <i>Parmigiano Reggiano, basil and red garlic</i>	18€
Lukewarm vegetable soup	16€
Agrolotti stuffed with three kinds of meat 1-3-7 <i>with roast gravy</i>	24€
Spaghetti with clams ▲ and mullet roe 1-3-14	25€
Tagliolini with black Norcia truffle 1-3-7	26€
Herbs Tortelli 1-3-7 <i>with Casera cheese fondue</i>	21€
Potato dumplings, walnut pesto 1-3-7-8	21€
Artichoke risotto 7	24€



*All our pasta dishes can also be prepared in a Gluten Free version.*

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# MEATS AND FISHES

Veal milanese cutlet <sup>1-3-7</sup> <i>HISTORIC DISH BY STENDHAL®</i> <i>with additional Norcia truffle</i>	35€ 15€
“Ossobuco in gremolada” <sup>1-7-9</sup> <i>with saffron risotto</i> <i>HISTORIC DISH BY STENDHAL®</i>	36€
Sole ▲ meunière <sup>1-4-7</sup> <i>white wine, lemon and parsley</i>	35€
Grilled norwegian salmon ▲ <sup>4-7</sup> <i>with kale and mashed potatoes</i>	30€
Roasted octopus ▲ <sup>4-8</sup> <i>taggiasche olives, Piennolo cherry tomatoes and capers</i>	30€
Wagyu tagliata ▲ (sliced steak) <sup>3-7</sup> <i>with potatoes and mayo</i>	39€
Tomahawk (2 people) <sup>7</sup> <i>with roast potatoes</i>	90€
Beef fillet with green pepper sauce <sup>7</sup>	33€
Veal cheek ▲ <sup>1-7-9</sup> <i>with whole-grain polenta</i>	32€
Sea bass ▲ baked in salt (2 people) <sup>4</sup> <i>*40 min waiting time*</i>	80€

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# I LOVE VEG

Arthichokes and pecorino salad 7	15€
Puntarelle, anchovies and taggiasche olives 4	15€
Fried scapece style zuchinis 1 <i>mint and vinegar</i>	12€
Roasted potatoes with spicy mayo 3	10€
Peas in a pot	10€
Sauteed spinach <i>garlic, oil and chili pepper</i>	10€
Mashed potatoes 7	10€
French fries ▲ 3 <i>with truffle mayonnaise</i>	13€
Broccoli garlic, anchovies and olive oil 4	12€
Stendhal's Caponata 5-9	12€
Roasted scamorza cheese with honey 7	15€



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# ALLERGENS

## REGULATION CE 1169/2011 - ANNEX II SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

Next to the name of the dishes you will find an indication of the present allergens.

*Allergens are indicated by a small number.*

- 1. Cereals containing gluten and derivatives*
- 2. Crustaceans and derivatives*
- 3. Eggs and derivatives*
- 4. Fish and derivatives*
- 5. Peanuts and derivatives*
- 6. Soybeans and derivatives*
- 7. Milk and derivatives (including lactose)*
- 8. Nuts as almonds and derivatives*
- 9. Celery and derivatives*
- 10. Mustard and derivatives*
- 11. Sesame seeds and derivatives*
- 12. Sulphur dioxide and sulphites at concentrations  
above 10 mg/kg or mg/l as SO<sub>2</sub>*
- 13. Lupins and lupin based products*
- 14. Molluscs and derivatives on molluscs*

The food we serve is prepared in our kitchen, where different ingredients are processed, so traces of the listed above allergens may be present in all ingredient.

# SUPPLIERS

BETTELLA MAIALE TRANQUILLO  
DAVIDE LONGONI PANE E TERRA  
FIORIDIPONTI  
LA CIGOLINA  
PASTIFICIO MARCELLO  
VALRHONA