

STENDHAL

R O M A

“ROMA NON È UNA CITTÀ COME LE ALTRE.
È UN GRANDE MUSEO, UN SALOTTO DA
ATTRAVERSARE IN PUNTA DI PIEDI”.

Alberto Sordi



MILANO EXPERIENCE

Il “Mondeghilo” • , meatballs with saffron mayonnais ⁽³⁻⁷⁻⁸⁾

Baby carnaroli rice “Giallo Milano” ossobuco
and cooking reduction sauce ⁽⁷⁻⁹⁾

Stendhal’s Vitello Tonnato ⁽¹⁻³⁻⁴⁻⁷⁾

Panettone parfait
and Grand Marnier custard ⁽¹⁻³⁻⁷⁻⁸⁾

60 €

ROMA EXPERIENCE

Supplì “Roma” ⁽¹⁻³⁻⁷⁾

The “Spago” alla carbonara ⁽¹⁻³⁻⁷⁾

Chicken and peppers like in Campo de Fiori ⁽¹²⁾

Tiramisù ⁽¹⁻³⁻⁷⁾

50 €



STARTERS

Zucchini flowers, ricotta, and genoese pest ⁽⁷⁻⁸⁾	18 €
seared in a pan and without anchovy [Stendhal's Historical Dish®]	
The busecca (veal tripe Milanese - style) ⁽⁷⁾	18 €
The nervetti at cervelè with chopped pickled vegetables	18 €
Traditional mondeghili ● (traditional Milanese meatballs) ⁽³⁻⁷⁾	19 €
[Stendhal's Historical Dish®]	
Veal in tuna sauce ⁽¹⁻³⁻⁴⁻⁷⁾	19 €
Cantabrian anchovy fillets and Normandy ⁽¹⁻⁴⁻⁷⁻¹²⁾	19 €
whipped butter with organic salt served with house-made brioche [Stendhal's Historical Dish®]	
San Daniele raw ham aged 20 months from the farm "La Differenza"	19 €
Wagyu bresaola from "La Cigolina" Farm	19 €
Artichokes salad with aged 36-months Reggiano flakes	19 €
and lemon citronette	
"Once upon a time there was the scampi cocktail..."	19 €
with pink sauce and cognac jelly	
Amberjack ceviche with beetroot and orange sauce	23 €

Products marked with the symbol ● may have undergone a temperature reduction process to ensure their quality.

PASTA & RISOTTO

Spaghettone with peeled tomatoes ⁽¹⁻⁷⁻⁹⁾	16 €
(30-month Parmigiano Reggiano, basil, and red garlic Spaghettone “Pastificio Ag. Mancini”)	
Green tonnarello pasta with veal ragù and truffle oil ⁽¹⁻³⁻⁷⁻⁹⁾	18 €
[Stendhal’s Historical Dish®]	
Milano-style yellow risotto with Carnaroli ⁽⁷⁻⁹⁾	19 €
[Stendhal’s Historical Dish®]	
Crispy rice with Silter D.O.P. riserva cheese fondue ⁽⁷⁻⁹⁾	19 €
[Stendhal’s Historical Dish®]	
Potato gnocchi with Carrù fat ox cheek sauce ⁽¹⁻³⁻⁷⁾	21 €
Dry porcini mushrooms risotto ⁽⁷⁻⁹⁾	25 €
Agnolotto stuffed with potatoes with truffle butter ⁽¹⁻³⁻⁷⁾	25 €

TRIBUTE TO ROMA

Tonnarello cacio and peppers ⁽¹⁻⁷⁾	16 €
The “Spago” alla carbonara ⁽¹⁻³⁻⁷⁾	17 €
(Spaghetto “Pastificio Ag. Mancini”)	
Bombolotto alla amatriciana ⁽¹⁻³⁻⁷⁾	19 €

MEAT...

Scottish lamb chops ● breaded ⁽¹⁻⁷⁾	28 €	
minted purée with its coffee reduction		
Grilled irish beef fillet.....	35 €	
with friarelli, garlic, oil and chilli pepper		
Beef fillet with green peppercorns, as in the 1980s ⁽⁷⁻¹⁰⁾	35 €	
Ossobuco with milanese risotto in Gremolata style ⁽¹⁻⁷⁻⁹⁾	38 €	
[Stendhal's Historical Dish®]		
Our thick veal milanese ● ⁽¹⁻³⁻⁷⁾	35 €	
With black truffle		40 €
[Stendhal's Historical Dish®]		
Fillet Wellington ⁽¹⁻³⁻⁷⁾	40 €	
400 g of beef served with sweet and sour shallots (minimum for 2 people)		

& FISH...

Tournedot of monkfish ⁽⁴⁻⁷⁾	28 €
(tanned with Capocollo, red wine sauce and rosemary potato cream)	
Seared tuna and asparagus in pink salt and teriyaki sauce ⁽⁴⁾	32 €
Sole “alla mugnaia” ⁽¹⁻⁴⁻⁷⁾	36 €
(cooked in butter and sage extraction)	

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I LOVE VEG

Old - fashioned oven - roasted potatoes	9 €
Sautéed Wild Chicory	9 €
Seasonal mixed greens with honey soy mayonnaise and toasted pollen ⁽³⁻⁶⁾	9 €
Sautéed spinach	9 €
Friarelli with garlic, olive oil, and chili pepper	9 €
Cacio e pepe potatoes ⁽⁷⁾	12 €
Roman-style artichokes	12 €
Caramelized gorgonzola, truffle, and amarena cherries ⁽⁷⁻⁸⁾	12 €
La Caesar salad ⁽¹⁻³⁻⁷⁾	18 €
Salad, chicken, croutons, parmesan flakes, caesar sauce	
Nicoise salad ⁽³⁻⁴⁾	18 €
salad, boiled potatoes, green beans, hard boiled eggs, cherry tomatoes, anchovies, tuna, black olives and onion	
Chevre Chaud salad ⁽¹⁻⁷⁾	18 €
Green salad, mustard, honey, croutons and goat's cheese	

OUR DESSERTS

Tarte Tatin ⁽¹⁻³⁻⁷⁾	12 €
[Stendhal's Historical Dish®]	
Tiramisù ⁽¹⁻³⁻⁷⁾	12 €
[Stendhal's Historical Dish®]	
Lemon Tart ⁽¹⁻³⁾	12 €
Crème Caramel ⁽³⁻⁷⁾	13 €
Mont Blanc ⁽³⁻⁷⁾	14 €
Zabaione and Sbrisolona ⁽¹⁻³⁻⁷⁻⁸⁻¹²⁾	14 €
Chocolate flan ⁽¹⁻³⁻⁷⁾	15 €



In 2023, Stendhal Milano partnered with LILT, supporting the 'Un anno in Rosa' campaign for breast cancer prevention. This year in Milan we have decided to continue our collaboration by sponsoring the 'Casa del Cuore' project to provide free accommodation for health migrants - patients who need to move from their city to Milan for treatment or to start therapy, along with their families.

Service 15%

Bread Roscioli Family

*Suppliers: Dol (di Origine Laziale), Le Acciughine,
Pastificio Agricolo Mancini,
Roscioli Antico Forno, Salumi Pernigotti*

ALLERGENS

EU Regulation 1169/2011 - Annex I substances or products causing allergies or intolerances.

On the menu, next to the names of the dishes, you will find information about the allergens present as ingredients in the dish itself. Allergens are indicated with a number.

1. Cereals containing gluten and products derived from them
2. Crustaceans and products derived from them / 3. Eggs and products derived from them
4. Fish and products derived from it / 5. Peanuts and products derived from them
6. Soybeans and products derived from them / 7. Milk and products derived from it (including lactose) / 8. Nuts and products derived from them
9. Celery and products derived from it / 10. Mustard and products derived from it
11. Sesame seeds and products derived from them / 12. Sulphur dioxide and sulfites in concentrations greater than 10 mg/kg or mg/l expressed as SO₂
13. Lupin and lupin-based products / 14. Molluscs and mollusc-based products

The dishes we serve are prepared in the kitchen, where various foods are processed, so traces of the allergens listed above may be present.

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