

menu

Ti, ti te set minga de Milàn! *You, you're not from Milano!*

This famous Milanese phrase is still used proudly in the local dialect to celebrate the city's heritage. Yet the capital of Lombardia is also Italy's most multicultural city, making its twin city, Toronto, the natural destination with which to share Milano's unique cuisine and culture. In the end, no-one is from Milano but everyone is from Milano!

trattoria
MILANO

O mia bela Madunina
che te brillet de lontan
tutta d'ora e piscinina,
ti te dominet Milan.

*Oh my beautiful Madonnina,
who shines from far away,
all golden and tiny,
you watch over Milan.*

Canzone Popolare Milanese (1934)
Giovanni D'Anzi

“I Volti, Uno”
Mimmo Paladino (2007)



tant per incumincià
GLI ANTIPASTI

Zucc e melon a la sua stagion
Zucche e meloni nella loro stagione
*Squash and melons each have their season
(things will come when the time is right)*

Carne Cruda Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil, Sea Salt	16	Mondeghili Fried Milanese-Style “Meatballs”, Mostarda di Cremona	14
Vitello Tonnato Poached Montpak Farms Veal Loin, Tuna Sauce, Radish, Capers	23	Risotto al Salto Lightly Fried Saffron Risotto, Taleggio Fonduta	15
Insalata Invernale Mixed Chicories, Agostino Recca Anchovy, Villa Manodori Barolo Vinegar, Organic Oilalà Extra Virgin Olive Oil	14	Carpaccio di Bresaola Thinly Sliced Bresaola from Valtellina, Wild Arugula, Shaved Grana Padano DOP, Extra Virgin Olive Oil	21

SALUMI A LA CARTE

Bresaola Cured Beef from Valtellina, Lombardia	17
Salame al Barolo Salumificio Borgo Doro from Piemonte	16
Prosciutto Crudo DOK Dall’Ava Prosciutto di San Daniele DOP Aged 36 Months from Friuli Venezia Giulia	19
Salumi Misti A Tasting of All Three Cured Meats	27

PASTA

Malfatti	27
Hand-Rolled Swiss Chard and Ricotta Dumplings, Locally Foraged Mushrooms, Sage	
Casoncelli alla Bergamasca	23
Handmade Classic Ravioli from Bergamo Filled with Braised Veal and Amaretti, in a Light Butter Sauce with Pancetta and Sage	
Tajarin al Ragù di Vitello	29
Housemade 40 Egg Yolk String Pasta, Veal Ragù, Sage, Parmigiano Reggiano® DOP	
Tortelli di Zucca	21
Handmade Butternut Squash and Sweet Potato Filled-Pasta, Butter, Sage, Vacche Rosse Parmigiano Reggiano DOP	
Spaghetti al Pomodoro	19
Afeltra Spaghetti from Gragnano, Così Com'è Datterino Cherry Tomatoes, ROI Extra Virgin Olive Oil, Vacche Rosse Parmigiano Reggiano DOP	

i risott
I RISOTTI

el riss ch'el nass in l'acqua el voeur moiei in del vin
il riso, che nasce nell'acqua, vuole morire nel vino
Rice may be born in water, but wants to die in wine
(there's no better pairing than riso and vino!)

risotto a la milanese **Zafferano** 27
Saffron, Bone Marrow, Veal Sugo, Parmigiano Reggiano® DOP

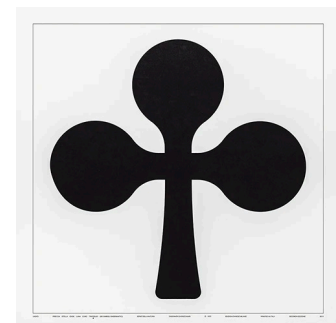
Radicchio e Gorgonzola 21
Italian Chicories, Gorgonzola Piccante DOP,
Aceto Balsamico Aged 12 Years

Funghi 23
Mixed Roasted Mushrooms, Mushroom
Brodo, Grana Padano DOP

Salsiccia di Cinghiale e Amarone 25
Housemade Wild Boar Sausage, Amarone,
Montasio Stravecchio DOP

Tartufo Bianco 70
Fresh Shaved Urbani White Truffles, Parmigiano
Reggiano Brodo, Housemade White Truffle Butter

“Trifoglio”
Enzo Mari (1972)



i segunt

I SECONDI

Tagliata di Manzo 65

Grilled PEI New York Strip Steak, Sea Salt, Franci Extra Virgin Olive Oil

Pesce in Guazzetto 31

Fogo Island Turbot, Cherry Tomatoes, White Wine, Parsley

Brasato al Barolo 39

Slow Cooked PEI Beef Short Rib, K2 Milling Polenta Concia

CONTORNI

Polenta Concia 9

K2 Milling Polenta, Fontina, Toma Alpeggio, Parmigiano Reggiano® DOP

Patate Fritte 9

Local Ontario Yukon Potatoes, Bagna Cauda

Bietole all'Agro 9

Swiss Chard, Olive Oil, Lemon

Broccolini 9

Grilled Broccolini, Franci Extra Virgin Olive Oil

Cavolfiori 15

Roasted Cauliflower, Truffle Fonduta, Fresh Urbani Burgundy Truffles

i piatti a la milanese

I PIATTI ALLA MILANESE

la cutuleta a la milanese **Cotoletta alla Milanese**

Breaded, Fried, and Served Simply with Seasonal Greens, Lemon, and Extra Virgin Olive Oil

The first mentions of this traditional dish from Milan date back to 1134, when the Abbott of the Basilica di Sant'Ambrogio served a meal of fried and breaded veal loin

la vera cutuleta al la milanese l'è quella con l'oss e la dev vess leggerment tajada con el cortell, de la part de foeura, se no, con la cottura, la fa' i rizz

la vera cotoletta alla milanese è quella con l'osso e deve essere tagliata col coltello sul lato esterno, cosicché nella cottura non possa arricciarsi

The true cotoletta alla milanese must be served bone-in, and it should be cut on the outer edge before cooking, so that it won't shrink

La Tradizionale Cotoletta alla Milanese

55

Traditional "Elephant Ear"
Thinly Pounded Montpak
Farm Bone-In Veal Chop

Maiale alla Valdostana

42

Thinly Pounded Linton
Pasture Pork Chop,
Prosciutto Cotto, Fontina

Pollo

36

Lightly Fried Chicken
Thigh and Breast

l'osbus **L'Ossobuco** serves 4

149

Braised Montpak Farms
Veal Shank, Gli Aironi Saffron
Risotto, Gremolata

Eataly Ama Milano

EATALY LOVES MILANO

De Milan ghe n'è domà vun
Di Milano ce n'è uno solo
There's only one Milano!

IL CENACOLO DI LEONARDO DA VINCI A MILANO

Eataly is committed to preserving Italian masterpieces – including The Last Supper by Leonardo da Vinci, painted in the late 15th century and housed in the church of Santa Maria delle Grazie.

Since 2017, Eataly has partnered with Italy's Ministry of Cultural Heritage and Activities and Tourism to sponsor an air-filtration system that filters cool, clean air into the convent every day, to protect the fragile fresco for centuries to come.



L'Ultima Cena, Leonardo da Vinci, c. 1490s C.E.
Santa Maria delle Grazie, Milano



Santa Lucia, c. 1380s C.E.
Duomo di Milano, Milano

IL DUOMO DI MILANO

With its 135 gargoyles and signature spires, Milan's gothic marble cathedral is one of the most iconic destinations in the city, not to mention the world. To raise awareness and funds for its restoration, Eataly collaborated with the International Patrons of the Duomo to "adopt" a few of the cathedral's gargoyles, even bringing select statues to our New York City Flatiron location in 2015 for a special exhibition.