

dinner 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)*

Insalata di Cicoria	15	Carne Cruda	19
Radicchio, Belgian Endive, Agostino Recca Anchovy, Villa Manodori Barolo Vinegar, Organic Oilalà Extra Virgin Olive Oil		Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil, Sea Salt	
Bruschetta di Taleggio, Funghi, e Porri	15	Insalata di Trota	24
Grilled Rustic Bread, Taleggio Fonduta, Roasted Mushrooms, Grilled Leeks		Housemade Smoked Ontario Trout, Little Gem Lettuce, Anchovy Breadcrumbs, Preserved Lemon Vinaigrette,	
Mondeghili	18	Formaggi Misti	27
Fried Milanese-Style "Meatballs", Salsa Verde, Fava Beans, Peas, Fennel		Chef's Selection of Lombardian Cheeses, Housemade Crostini and Seasonal Accompaniments	
Insalata Verde	16	Vitello Tonnato	29
Local Ontario Greens, Shaved Vegetables, Prosecco Vinaigrette, Montasio		Poached Montpak Farms Veal Loin, Tuna Sauce, Radish, Capers	

SALUMI A LA CARTE

Salame Milano	Milanese-style Salami by Rovagnati	15
Salame al Barolo	Salumificio Borgo Dora from Piemonte	16
Prosciutto Crudo	DOK Dall'Ava Prosciutto di San Daniele DOP Aged 36 Months from Friuli Venezia Giulia	22
Salumi Misti	A Tasting of All Three Cured Meats	27

PASTA

Spaghettoni al Pomodoro	22
Housemade Spaghettoni, Così Com'è Yellow Datterino Tomatoes, Cherry Tomatoes, ROI Extra Virgin Olive Oil, Parmigiano Reggiano® DOP	
Casoncelli	25
Handmade Classic Ravioli from Bergamo filled with Braised Veal and Amaretti, Sterling Creamery Butter, Pancetta, Sage	
Agnolotti del Plin Brasato al Sugo d'Arrosto	25
Housemade Veal and Pork Filled Pasta, Roasted Veal and Pork Sugo, Trentingrana DOP Aged 22 months	
Paglia e Fieno con Ragù di Coniglio	27
Housemade Bi-Colour Pasta, Slow Cooked Rabbit Ragù, Fava Beans, Pecorino Romano DOP	
Gnocchi alla Vongole e Asparagi	29
Housemade Potato Gnocchi, Asparagus, Manilla Clams, Stirling Creamery Butter, Lemon	
Tajarin al Ragù di Vitello	32
Housemade 40 Egg Yolk String Pasta, Veal Ragù, Sage, 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!)*

Piselli e Fonduta di Parmigiano 19

Gli Aironi Carnaroli Rice, Vegetable Brodo, White Wine, Peas, Parmigiano Reggiano® Fonduta

Salsiccia e Porri 22

Housemade Linton Pasture Pork Sausage, Braised Leeks, Rosemary

Risotto con Pesce di Lago 27

Lightly Fried Lake Fish Fillet, White Wine, Marjoram

risotto a la milanese **Zafferano** 27

Saffron, Bone Marrow, Veal Sugo, Parmigiano Reggiano® DOP

Funghi 28

Mixed Roasted Mushrooms, Mushroom Brodo, Grana Padano DOP

i segunt

I SECONDI

Pesce in Guazzetto	35
Market White Fish, Cherry Tomatoes, White Wine, Parsley	
Braciola di Maiale	39
Pan Seared Linton Pasture Pork Chop, Sage, Grilled Romano Beans, Lardo	
Polletto	49
Pan Seared Cornish Game Hen, Carrot and Goat Cheese Puree, Seasonal Greens	
L'Ossobuco	60
Braised Montpak Farms Veal Shank, Gli Aironi Saffron Risotto, Gremolata	
La Tradizionale	
Cotoletta alla Milanese	65
Traditional "Elephant Ear" Thinly Pounded Montpak Farm Bone-In Veal Chop	
Filetto di Manzo	75
Pan Seared PEI Filet Mignon, Garlic, Thyme, Red Wine Jus, Broccolini	

CONTORNI

Patate Fritte	11	Broccolini	11
Local Ontario Yukon Potatoes, Bagna Cauda		Grilled Broccolini, Franci Extra Virgin Olive Oil	
Asparagi	11	Fagioli Piattoni	11
Grilled Asparagus, Extra Virgin Olive Oil, Lemon, Black Pepper		Grilled Romano Beans, Lardo, Lemon, Sea Salt	

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.

trattoria
MILANO

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

tant per incumincià GLI ANTIPASTI

Insalata di Cicoria	15
Radicchio, Belgian Endive, Agostino Recca Anchovy, Villa Manodori Barolo Vinegar, Organic Oilalà Extra Virgin Olive Oil	
Risotto al Salto	15
Lightly Fried Saffron Risotto, Taleggio Fonduta	
Mondeghili	16
Fried Milanese-Style "Meatballs", Mostarda di Cremona	
Insalata Verde	16
Local Ontario Greens, Shaved Vegetables, Prosecco Vinaigrette, Montasio	
Carne Cruda	19
Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil, Sea Salt	
Insalata di Trota	24
Housemade Smoked Ontario Trout, Little Gem Lettuce, Anchovy Breadcrumbs, Preserved Lemon Vinaigrette, Hard Boiled Egg, Radish	
Formaggi Misti	27
Chef's Selection of Lombardian Cheeses, Housemade Crostini and Seasonal Accompaniments	
Vitello Tonnato	29
Poached Montpak Farms Veal Loin, Tuna Sauce, Radish, Capers	

i segunt I SECONDI

Pesce in Guazzetto	35
Market White Fish, Cherry Tomatoes, White Wine, Parsley	
Braciola di Maiale	39
Linton Pasture Pork Chop, Roasted Parsnips, Apple-Fennel Slaw, Sage	
Brasato di Manzo	41
Red Wine Braised PEI Beef Cheek, Porcini Mushroom, Polenta, Fontina Val D'Aosta DOP, Grana Padano DOP	
Anatra	55
Pan Seared Canadian Mulard Duck Breast, Juniper, Celery Root Purée, Red Wine Braised Cabbage, Villa Manodori Dark Cherry Balsamic Vinegar	
Filetto di Manzo	75
Pan Seared PEI Filet Mignon, Garlic, Thyme, Red Wine Jus, Broccolini	

PASTA

Gnocchi al Pomodoro	21
Housemade Potato Gnocchi, Così Com'è Yellow Datterino Tomatoes, Cherry Tomatoes, ROI Extra Virgin Olive Oil, Vacche Rosse Parmigiano Reggiano® DOP	
Agnolotti del Plin Brasato al Sugo d'Arrosto	25
Housemade Veal and Pork Filled Pasta, Roasted Veal and Pork Sugo, Trentingrana DOP Aged 22 months	
Linguine con Pesto e Cozze	27
Afeltra Pasta, PEI Mussels, Housemade Basil Pesto, ROI Carte Noir Extra Virgin Olive Oil	
Paglia e Fieno con Ragù di Coniglio	27
Housemade Bi-Colour Pasta, Slow Cooked Rabbit Ragù, Fava Beans, Pecorino Romano DOP	
Tjarin al Ragù di Vitello	32
Housemade 40 Egg Yolk String Pasta, Veal Ragù, Sage, Parmigiano Reggiano® DOP	

SALUMI A LA CARTE

Salame Milano	15
Milanese-style Salami by Rovagnati	
Salame al Barolo	16
Salumificio Borgo Doro from Piemonte	
Prosciutto Crudo	22
DOK Dall'Ava Prosciutto di San Daniele DOP Aged 36 Months from Friuli Venezia Giulia	
Salumi Misti	27
A Tasting of All Three Cured Meats	

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Salsiccia e Porri	19
Housemade Linton Pasture Pork Sausage, Braised Leeks, Rosemary	
Risotto con Pesce di Lago	27
Lightly Fried Lake Fish Fillet, White Wine, Marjoram	
risotto a la milanese Zafferano	27
Saffron, Bone Marrow, Veal Sugo, Parmigiano Reggiano® DOP	
Funghi	28
Mixed Roasted Mushrooms, Mushroom Brodo, Grana Padana DOP	
Limone e Capesante Crudo	29
Lemon Risotto, Bay Scallop Crudo, Thyme	

i piatt a la milanese I PIATTI ALLA MILANESE

Maiale	39
Thinly Pounded Linton Pasture Pork Chop	
Pollo	44
Lightly Fried Chicken Thigh and Breast	
l'osbus L'Ossobuco	60
Braised Montpak Farms Veal Shank, Gli Aironi Saffron Risotto, Gremolata	

La Tradizionale Cotoletta alla Milanese	65
Traditional "Elephant Ear" Thinly Pounded Montpak Farm Bone-In Veal Chop	

CONTORNI

Patate Fritte	11
Local Ontario Yukon Potatoes, Bagna Cauda	
Bietole all'Agro	11
Swiss Chard, Extra Virgin Olive Oil, Lemon	
Broccolini	11
Grilled Broccolini, Franci Extra Virgin Olive Oil	
Polenta Concia	11
Polenta, Fontina Val D'Aosta DOP, Grana Padano DOP	
Cavolfiore	12
Roasted Cauliflower, Black Truffle Fonduta	
Pastinaca	14
Roasted Honey-Glazed Parsnips, Gorgonzola Torta Mascarpone, Hazelnuts	

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