

lunch 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

tant per incumincià
GLI ANTIPASTI

Risotto al Salto	15
Lightly Fried Saffron Risotto, Taleggio Fonduta	
Mondeghili	16
Fried Milanese-Style "Meatballs", Mostarda di Cremona	
Carne Cruda	19
Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil, Sea Salt	
Salumi Misti	19
A Tasting of Three Italian Cured Meats	
Vitello Tonnato	29
Poached Montpak Farms Veal Loin, Tuna Sauce, Radish, Capers	

INSALATA

Cicoria	15
Radicchio, Belgian Endive, Agostino Recca Anchovy, Villa Manodori Barolo Vinegar, Organic Oilalà Extra Virgin Olive Oil	
Verde	16
Local Ontario Greens, Shaved Vegetables, Prosecco Vinaigrette, Montasio	
Trota	24
Housemade Smoked Ontario Trout, Little Gem Lettuce, Anchovy Breadcrumbs, Preserved Lemon Vinaigrette, Hard Boiled Egg, Radish	

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I NOSTRI PRIMI

Gnocchi al Pomodoro	21
Housemade Potato Gnocchi, Così Com'è Yellow Datterino Tomatoes, Cherry Tomatoes, ROI Extra Virgin Olive Oil, Trentingrana DOP Aged 22 Months	
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	
Risotto al Pesce di Lago	27
Gli Aironi Carnaroli Rice, Lightly Fried Lake Fish Fillet, White Wine, Marjoram	
<i>risotto a la milanese</i>	
Risotto allo Zafferano	27
Saffron, Bone Marrow, Veal Sugo, Parmigiano Reggiano® DOP	
Risotto ai Funghi	28
Mixed Roasted Mushrooms, Mushroom Brodo, Grana Padano DOP	
Tajarin al Ragù di Vitello	32
Housemade 40 Egg Yolk String Pasta, Veal Ragù, Sage, Parmigiano Reggiano® DOP	

PIZZA AL PADELLINO

Genovese	18
Housemade Basil Pesto, Local Cherry Tomatoes, Scamorza, Pecorino Romano DOP	
Gorgonzola e Mozzarella	21
Gorgonzola Piccante DOP, Housemade Mozzarella, Black Pepper	
Margherita	24
Ponte Reale Mozzarella di Bufala From Campania, Mutti Tomato, Basil	
Prosciutto	26
DOK Dall'Ava Prosciutto di San Daniele DOP Aged 36 Months, Arugula, Trentingrana DOP, Mozzarella	

PIATTI

Pesce in Guazetto

Market White Fish, Cherry Tomatoes, White Wine, Parsley

35

Braciola di Maiale

Linton Pasture Pork Chop, Brown Butter Roasted Pears, Black Kale, Sage

39

Tagliata di Manzo

Grilled PEI New York Strip Steak, Porcini Mushroom Rub, Grilled Broccolini, Bagna Cauda

45

i piatt a la milanese

I Piatti alla Milanese

Milanese cuisine is characteristic of the terroir of the land, with a focus on meals made with rice, meats (like beef and pork), and butter. The region of Lombardia is home to some of Italy's most iconic dishes and wines, as well as twenty traditional DOP-certified products, several of which are from Milano!

l'osbus **L'Ossobuco**

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

60

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

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

65

la vera cutuleta al la milanese l'e 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



"Trifoglio"
Enzo Mari (1972)

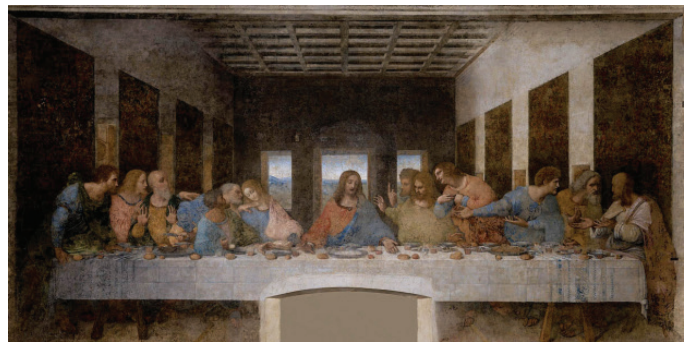
Eataly Ama Milano
EATALY LOVES MILAN

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.