

trattoria  
**MILANO**

**WINTER DINNER 85**  
**WINE PAIRINGS 60**

tant per incumincià

**ANTIPASTO**

**Pastinaca**

Roasted Honey-Glazed Parsnips,  
Gorgonzola Torta Mascarpone, Hazelnuts

*Paired with* Lambrusco di Sorbara, Cantine di Soliera, Emilia-Romagna

**PASTA**

**Tajarin al Burro di Tartufo Bianco**

Housemade 40 Egg Yolk String  
Pasta, White Truffle Butter

*Paired with* Milleuve, Borgo del Tiglio,  
Friuli-Venezia Giulia

i risott

**RISOTTO**

**Risotto al Tartufo e Funghi**

Carnaroli Rice, Roasted Mushrooms,  
Mushroom Brodo, Housemade Black  
Truffle Butter, Sottocenere Truffle Cheese

*Paired with* Pinot Nero 'Rolhut', Peter Zemmer,  
Trentino-Alto Adige

i segunt

**SECONDO**

**Brasato di Manzo**

Red Wine Braised PEI Beef, Polenta,  
Bitto DOP, Grana Padano DOP

*Paired with* Barolo Serralunga d'Alba 2018,  
Fontanafredda, Piemonte

**DOLCE**

**Bönet**

Italian Chocolate Budino with Coffee  
and Salted Caramel, Served with  
Crumbled Amaretti Cookies

*Paired with* Barolo Chinato, Erbaluna, Piemonte

2022.10.04 *Gratuity and HST not included.*

*Please inform your server of any allergies or dietary restrictions.*

*The consumption of raw or undercooked eggs, meat, poultry,  
seafood or shellfish may increase your risk of foodborne illness.*

