

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

Mondeghili Fried Milanese-Style "Meatballs", Mostarda di Cremona	14
Risotto al Salto Lightly Fried Saffron Risotto, Taleggio Fonduta	15
Salumi Misti A Tasting of Three Italian Cured Meats	19
Prosciutto e Melone Seasonal Melon Wrapped in Salumificio Toscano Piacenti Prosciutto Toscano DOP	19
Vitello Tonnato Poached Montpak Farms Veal Loin, Tuna Sauce, Radish, Capers	23

INSALATA

Cicoria Mixed Chicories, Agostino Recca Anchovy, Villa Manodori Barolo Vinegar, Organic Oilalà Extra Virgin Olive Oil	15
Verde Local Ontario Greens, Shaved Vegetables, Prosecco Vinaigrette, Montasio	16
Trota Housemade Smoked Ontario Trout, Little Gem Lettuce, Preserved Lemon Vinaigrette, Hard Boiled Egg, Radish	21

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I NOSTRI PRIMI

<i>risotto a la milanese</i> Risotto allo Zafferano Saffron, Bone Marrow, Veal Sugo, Parmigiano Reggiano® DOP	27
Gnocchi al Pomodoro Housemade Potato Gnocchi, Così Com'è Yellow Datterino Tomatoes, Cherry Tomatoes, ROI Extra Virgin Olive Oil, Vacche Rosse Parmigiano Reggiano® DOP	22
Agnolotti del Plin Brasato al Sugo d'Arrosto Housemade Veal and Pork Filled Pasta, Roasted Veal and Pork Sugo, Trentingrana DOP Aged 22 months	25
Risotto al Pesce di Lago Gli Aironi Carnaroli Rice, Lightly Fried Lake Fish Fillet, White Wine, Marjoram	25
Risotto ai Funghi Mixed Roasted Mushrooms, Mushroom Brodo, Grana Padano DOP	27
Tjarin al Ragù di Vitello Housemade 40 Egg Yolk String Pasta, Veal Ragù, Sage, Parmigiano Reggiano® DOP	31
PIZZA AL PADELLINO	
Gorgonzola e Mozzarella Gorgonzola Piccante DOP, Housemade Mozzarella, Black Pepper	21
Margherita Ponte Reale Mozzarella di Bufala From Campania, Mutti Tomato, Basil	23
Bresaola Bresaola della Valtellina IGP, Arugula, Grana Padano DOP, Mozzarella	25

PIATTI

Pesce con Bietole	31
Lake Ontario Pickerel, Sage, Swiss Chard, Extra Virgin Olive Oil, Lemon	
Rombo in Guazzetto	35
Fogo Island Turbot, Cherry Tomatoes, White Wine, Parsley	
Tagliata di Manzo	45
Grilled PEI New York Strip Steak, Porcini Mushroom Rub, Grilled Broccolini, Bagna Cauda	

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!

Panino Milanese	35
Lightly Fried Montpak Farms Veal Cutlet, Housemade Bun, Grana Padano Aioli, Arugula, Roasted Cherry Tomato	
Risotto con Ossobuco Ragù	41
Saffron Risotto, Braised Montpak Veal Shank, Gremolata	
<i>la cutuleta a la milanese</i> Cotoletta alla Milanese	55
Traditional "Elephant Ear" Thinly Pounded Montpak Farm Bone-In Veal Chop	

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

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.