

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	16
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	
Risotto al Salto	15	Insalata di Trota	21
Lightly Fried Saffron Risotto, Taleggio Fonduta		Housemade Smoked Ontario Trout, Little Gem Lettuce, Anchovy Breadcrumbs, Preserved Lemon Vinaigrette,	
Mondeghili	16	Formaggi Misti	27
Fried Milanese-Style “Meatballs”, Mostarda di Cremona		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 Doro 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

Gnocchi al Pomodoro 19

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 24

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

Tajarin al Ragù di Vitello 31

Housemade 40 Egg Yolk String Pasta, Veal Ragù, Sage, Parmigiano Reggiano® DOP

Tagliatelle con Ragù di Coniglio e Tartufo 35

Housemade Tagliatelle, Slow Cooked Rabbit Ragù, Roasted Mushrooms, Urbani Black Truffle Butter, Sottocenere Truffle Cheese

Tajarin al Tartufo Bianco 70

Housemade 40 Egg Yolk String Pasta, White Truffle Butter, Freshly Shaved Urbani White Truffle.

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

Zucca e Pancetta 19
Roasted Butternut Squash, Pancetta, Sage,
Trentingrana DOP Aged 22 Months

Robiola e Nocciola 24
Whipped Robiola, Hazelnuts, Amaretto Honey, Black Pepper

Risotto al Pesce di Lago 25
Lightly Fried Lake Fish Fillet, White Wine, Marjoram

Funghi 27
Mixed Roasted Mushrooms, Mushroom
Brodo, Grana Padano DOP

Limone e Capesante Crudo 27
Lemon Risotto, Bay Scallop Crudo, Thyme

Tartufo Bianco 65
Parmigiano Reggiano® DOP Brodo, White Truffle Butter,
Freshly Shaved Urbani White Truffle

i segunt

I SECONDI

Braciola di Maiale 36

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

Pesce in Guazzetto 35

Market White Fish, Cherry Tomatoes, White Wine, Parsley

Anatra 55

Pan Seared Canadian Mulard Duck Breast, Juniper, Green Beans, Hazelnuts, Franci Extra Virgin Olive Oil, Villa Manodori Balsamic Vinegar

Tagliata di Manzo 65

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

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, Bitto DOP, Grana Padano DOP

Zucca e Robiola 11

Roasted Local Squash, Caseificio Alta Langa Robiola, Sea Salt

Cavolfiore 16

Roasted Cauliflower, Black Truffle Fonduta, Fresh Urbani Black Winter Truffle

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 foera, 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

Pollo 36

Lightly Fried Chicken Thigh and Breast

Maiale 39

Thinly Pounded Linton Pasture Pork Chop

La Tradizionale Cotoletta alla Milanese 55

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

l'osbus **L'Ossobuco** 60

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

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.