

# 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**

<b>Risotto al Salto</b>	15
Lightly Fried Saffron Risotto, Taleggio Fonduta	
<b>Mondeghili</b>	16
Fried Milanese-Style "Meatballs", Mostarda di Cremona	
<b>Salumi Misti</b>	19
A Tasting of Three Italian Cured Meats	
<b>Vitello Tonnato</b>	29
Poached Montpak Farms Veal Loin, Tuna Sauce, Radish, Capers	

**INSALATA**

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

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**I NOSTRI PRIMI**

<b>Gnocchi al Pomodoro</b>	19
Housemade Potato Gnocchi, Così Com'è Yellow Datterino Tomatoes, Cherry Tomatoes, ROI Extra Virgin Olive Oil, Trentingrana DOP Aged 22 Months	
<b>Agnolotti del Plin Brasato al Sugo d'Arrosto</b>	24
Housemade Veal and Pork Filled Pasta, Roasted Veal and Pork Sugo, Trentingrana DOP Aged 22 months	
<b>Risotto al Pesce di Lago</b>	25
Gli Aironi Carnaroli Rice, Lightly Fried Lake Fish Fillet, White Wine, Marjoram	

<i>risotto a la milanese</i>	
<b>Risotto allo Zafferano</b>	27
Saffron, Bone Marrow, Veal Sugo, Parmigiano Reggiano® DOP	

<b>Risotto ai Funghi</b>	27
Mixed Roasted Mushrooms, Mushroom Brodo, Grana Padano DOP	
<b>Tajarin al Ragù di Vitello</b>	31
Housemade 40 Egg Yolk String Pasta, Veal Ragù, Sage, Parmigiano Reggiano® DOP	

**PIZZA AL PADELLINO**

<b>Genovese</b>	17
Housemade Basil Pesto, Local Cherry Tomatoes, Scamorza, Pecorino Romano DOP	
<b>Gorgonzola e Mozzarella</b>	21
Gorgonzola Piccante DOP, Housemade Mozzarella, Black Pepper	
<b>Margherita</b>	23
Ponte Reale Mozzarella di Bufala From Campania, Mutti Tomato, Basil	
<b>Prosciutto</b>	25
DOK Dall'Ava Prosciutto di San Daniele DOP Aged 36 Months, Arugula, Trentingrana DOP, Mozzarella	

## PIATTI

<b>Braciola di Maiale</b>	36
Linton Pasture Pork Chop, Brown Butter Roasted Pears, Black Kale, Sage	
<b>Pesce in Guazetto</b>	35
Market White Fish, Cherry Tomatoes, White Wine, Parsley	
<b>Tagliata di Manzo</b>	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!

<i>la cutuleta a la milanese</i> <b>Cotoletta alla Milanese</b>	55
Traditional "Elephant Ear" Thinly Pounded Montpak Farm Bone-In Veal Chop	

<i>l'osbus</i> <b>L'Ossobuco</b>	60
Braised Montpak Farms Veal Shank, Gli Aironi Saffron Risotto, Gremolata	

*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.