

# \$55 THREE-COURSE DINNER MENU

per person

## ANTIPASTI

Choice of one:

### RISOTTO AL SALTO

Lightly Fried Saffron Risotto,  
Taleggio Fonduta

### VITELLO TONNATO

Poached Montpak Farms Veal  
Loin, Tuna Sauce, Radish, Capers

### FORMAGGI MISTI

Chef's Selection of Lombardian  
Cheeses, Polenta Bread,  
Housemade Fig Mostarda

## PIATTI

Choice of one:

### RISOTTO ALLO ZAFFERANO

Carnaroli Rice, Saffron,  
Bone Marrow, Veal Sugo,  
Parmigiano Reggiano® DOP

### TAJARIN AL RAGÙ DI VITELLO

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

### GNOCCHI CON RAGÙ DI FUNGHI E TARTUFO

Housemade Potato  
Gnocchi, Mushroom  
Ragù, Black Truffle Butter,  
Parmigiano Reggiano® DOP

## DOLCI

Choice of one:

### TIRAMISÙ DELLA NONNA

Italian "Pick-Me-Up" Made with  
Mascarpone Cream, Ladyfingers  
Dipped in Espresso, Cocoa Powder

### BÖNET

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

### GELATO

Daily Selection of Housemade Sorbet

JAN 27-FEB 09, 2023

# WINTERLICIOUS<sup>OM</sup>

Produced by  
 TORONTO

at trattoria **MILANO**