

# 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)*

<b>Insalata di Cicoria</b>	15	<b>Carne Cruda</b>	19
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	
<b>Risotto al Salto</b>	15	<b>Insalata di Trota</b>	24
Lightly Fried Saffron Risotto, Taleggio Fonduta		Housemade Smoked Ontario Trout, Little Gem Lettuce, Anchovy Breadcrumbs, Preserved Lemon Vinaigrette,	
<b>Mondeghili</b>	16	<b>Formaggi Misti</b>	27
Fried Milanese-Style “Meatballs”, Mostarda di Cremona		Chef’s Selection of Lombardian Cheeses, Housemade Crostini and Seasonal Accompaniments	
<b>Insalata Verde</b>	16	<b>Vitello Tonnato</b>	29
Local Ontario Greens, Shaved Vegetables, Prosecco Vinaigrette, Montasio		Poached Montpak Farms Veal Loin, Tuna Sauce, Radish, Capers	

## SALUMI A LA CARTE

<b>Salame Milano</b>	Milanese-style Salami by Rovagnati	15
<b>Salame al Barolo</b>	Salumificio Borgo Doro from Piemonte	16
<b>Prosciutto Crudo</b>	DOK Dall’Ava Prosciutto di San Daniele DOP Aged 36 Months from Friuli Venezia Giulia	22
<b>Salumi Misti</b>	A Tasting of All Three Cured Meats	27

# PASTA

## **Gnocchi al Pomodoro** 21

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** 25

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** 32

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

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## 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!)*

### **Robiola e Nocciola**

24

Whipped Robiola, Hazelnuts, Amaretto Honey, Black Pepper

### **Risotto al Pesce di Lago**

27

Lightly Fried Lake Fish Fillet, White Wine, Marjoram

### *risotto a la milanese* **Zafferano**

27

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

### **Funghi**

28

Mixed Roasted Mushrooms, Mushroom  
Brodo, Grana Padano DOP

### **Limone e Capesante Crudo**

29

Lemon Risotto, Bay Scallop Crudo, Thyme

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## I SECONDI

<b>Pesce in Guazzetto</b>	35
Market White Fish, Cherry Tomatoes, White Wine, Parsley	
<b>Braciola di Maiale</b>	39
Linton Pasture Pork Chop, Roasted Parsnips, Apple-Fennel Slaw, Sage	
<b>Brasato di Manzo</b>	41
Red Wine Braised PEI Beef Cheek, Porcini Mushroom, Polenta, Fontina Val D'Aosta DOP, Grana Padano DOP	
<b>Anatra</b>	55
Pan Seared Canadian Mulard Duck Breast, Juniper, Celery Root Purée, Red Wine Braised Cabbage, Villa Manodori Dark Cherry Balsamic Vinegar	
<b>Tagliata di Manzo</b>	65
Grilled PEI New York Strip Steak, Sea Salt, Franci Extra Virgin Olive Oil	

## CONTORNI

<b>Patate Fritte</b>	11	<b>Polenta Concia</b>	11
Local Ontario Yukon Potatoes, Bagna Cauda		Polenta, Fontina Val D'Aosta DOP, Grana Padano DOP	
<b>Bietole all'Agro</b>	11	<b>Pastinaca</b>	14
Swiss Chard, Extra Virgin Olive Oil, Lemon		Roasted Honey-Glazed Parsnips, Gorgonzola Torta Mascarpone, Hazelnuts	
<b>Broccolini</b>	11	<b>Cavolfiore</b>	16
Grilled Broccolini, Franci Extra Virgin Olive Oil		Roasted Cauliflower, Black Truffle Fonduta, Fresh Urbani Black Winter Truffle	

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## 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 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*

### **Maiale**

Thinly Pounded Linton Pasture Pork Chop

39

### **Pollo**

Lightly Fried Chicken Thigh and Breast

44

### l'osbus **L'Ossobuco**

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

60

### **La Tradizionale Cotoletta alla Milanese**

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

65

# Eataly Ama Milano

## **EATALY LOVES MILANO**

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.