

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**

Bruschetta di Taleggio, Funghi, e Porri 15

Grilled Rustic Bread, Taleggio Fonduta, Roasted Mushrooms, Grilled Leeks

Mondeghili 18

Fried Milanese-Style "Meatballs", Salsa Verde, Fava Beans, Peas, Fennel

Carne Cruda 19

Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil, Sea Salt

Salumi Misti 19

A Tasting of Three Italian Cured Meats

Vitello Tonnato 29

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

INSALATA

Cicoria 15

Radicchio, Belgian Endive, Agostino Recca Anchovy, Villa Manodori Barolo Vinegar, Organic Oilalà Extra Virgin Olive Oil

Verde 16

Local Ontario Greens, Shaved Vegetables, Prosecco Vinaigrette, Montasio

Trota 24

Housemade Smoked Ontario Trout, Little Gem Lettuce, Anchovy Breadcrumbs, Preserved Lemon Vinaigrette, Hard Boiled Egg, Radish

i noster prim **I NOSTRI PRIMI**

Spaghettoni al Pomodoro 22

Housemade Spaghettoni, Così Com'è Yellow Datterino Tomatoes, Cherry Tomatoes, ROI Extra Virgin Olive Oil, Parmigiano Reggiano® DOP

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

Risotto con Pesce di Lago 27

Gli Aironi Carnaroli Rice, Lightly Fried Lake Fish Fillet, White Wine, Marjoram

risotto a la milanese **Risotto allo Zafferano** 27

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

Risotto ai Funghi 28

Mixed Roasted Mushrooms, Mushroom Brodo, Grana Padano DOP

Tajarin al Ragù di Vitello 32

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

PIZZA AL PADELLINO

Gorgonzola e Mozzarella 21

Gorgonzola Piccante DOP, Housemade Mozzarella, Black Pepper

Zucchine 22

Zucchini, Bagna Cauda, Housemade Stracciatella, Scamorza, Sea Salt, Lemon Zest.

Margherita con Burrata 25

Mutti Tomato, Basil, Housemade Burrata, Sea Salt

Prosciutto 26

DOK Dall'Ava Prosciutto di San Daniele DOP Aged 36 Months, Arugula, Trentingrana DOP, Mozzarella

PIATTI

Pesce in Guazzetto	35
Market White Fish, Cherry Tomatoes, White Wine, Parsley	
Braciola di Maiale	39
Pan Seared Linton Pasture Pork Chop, Sage, Grilled Romano Beans, Lardo	
Polletto	49
Pan Seared Cornish Game Hen, Carrot and Goat Cheese Puree, Seasonal Greens	

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!

l'osbus L'Ossobuco	60
Braised Montpak Farms Veal Shank, Gli Aironi Saffron Risotto, Gremolata	

la cutuleta a la milanese Cotoletta alla Milanese	65
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

"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.