

ANTIPASTI

Rustico Rustic Bread, Olitalia Extra Virgin Olive Oil	3	Prosciutto e Melone Prosciutto di Parma Aged 18 Months, Seasonal Melon	19
Pane Di Polenta Polenta Bread, Cow's Creamery Cultured Butter, Sea Salt	10	Insalata di Pomodoro Local Ontario Heirloom Tomatoes, Whipped Herb Studded Goat Cheese, Basil, Mint, Sea Salt	19
Insalata Verde Local Ontario Greens, Shaved Vegetables, Prosecco Vinaigrette, Montasio	16	Crudo di Tonno Raw Yellowfin Tuna, Blood Orange, Pistachio, ROI Carte Noir Extra Virgin Olive Oil, Sea Salt	23
Mondeghili Fried Milanese-Style "Meatballs", Salsa Verde, Stewed Cherry Tomato	18	Insalata di Trota Housemade Smoked Ontario Trout, Little Gem Lettuce, Anchovy Breadcrumbs, Preserved Lemon Vinaigrette	24
Carne Cruda Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil, Sea Salt	19	Formaggi Misti Chef's Selection of Northern Italian Cheeses, Housemade Crostini and Seasonal Accompaniments	27

RISOTTI

Pomodoro e Pecorino Ontario Heirloom Tomatoes, Pecorino Gran Riserva, Basil	25	Funghi Mixed Roasted Mushrooms, Mushroom Brodo, Grana Padano DOP	28
Risotto con Pesce di Lago Lightly Fried Lake Fish Fillet, White Wine, Marjoram	27	Capesante e Limone Raw Bay Scallop, Lemon, Thyme, Stirling Creamery Butter	29
<i>risotto alla milanese</i> Zafferano Saffron, Bone Marrow, Veal Sugo, Parmigiano Reggiano® DOP	27		

PASTA

Spaghettoni al Pomodoro Housemade Spaghettoni, Cosi Com'è Yellow Datterino Tomatoes, Cherry Tomatoes, ROI Extra Virgin Olive Oil, Parmigiano Reggiano® DOP	22	Gnocchi alla Vongole Housemade Potato Gnocchi, Manila Clams, White Wine, Heirloom Tomato Puree, Parsley	29
Paglia e Fieno con Ragù di Coniglio Housemade Bi-Colour Pasta, Slow Cooked Rabbit Ragù, Pecorino Romano DOP	27	Tajarin al Ragù di Vitello Housemade 40 Egg Yolk String Pasta, Veal Ragù, Sage, Parmigiano Reggiano® DOP	32
Casoncelli Handmade Classic Ravioli from Bergamo filled with Braised Veal and Amaretti, Stirling Creamery Butter, Pancetta, Sage	28		

SECONDI

CONTORNI | 11

Patate Fritte Local Ontario Yukon Potatoes, Bagna Cauda	
Zucchine Marinated Zucchini, Apple Cider Vinegar, Lemon, Pecorino Gran Riserva, Black Pepper	
Broccolini Grilled Broccolini, Franci Extra Virgin Olive Oil	
Melanzane Grilled Eggplant, White Balsamic Agrodolce, Garlic Confit, Ricotta Salata, Mint	

Pesce in Guazzetto Market White Fish, Cherry Tomatoes, White Wine, Parsley	35	Anatra Pan Seared Duck Breast, Smoked Cherry Compote, Braised Red Endive	65
Braciola di Maiale Pan Seared Linton Pasture Pork Chop, Roasted Fennel, Pork Sugo	41	La Tradizionale Cotoletta alla Milanese Traditional "Elephant Ear" Thinly Pounded Montpak Farm Bone-In Veal Chop	65
L'Ossobuco Braised Montpak Farms Veal Shank, Gli Aironi Saffron Risotto, Gremolata	60		

DINNER MENU

At Trattoria Milano, experience the flavours of northern Italy through classic dishes, regional wines and expertly-crafted cocktails, all inspired by one of Italy's most iconic cities - Milano.

trattoria
MILANO