

LA SCALETTA

MILANO

STARTERS

Eggplant flan with confit cherry tomato coulis and salted ricotta	16
Creamed salt cod with pane carasau, caramelized onion and sprouts	18
Sautéed squid with rosemary chickpea purée and crispy dried pepper	16
Selection of salame, coppa and pancetta from Salumificio Chiarone (Piacenza) Served with our homemad pickled vegetables	20
Hand-cut Piedmontese beef tartare with artichokes and anchovy sauce	22

FIRST COURSES

Fusilloni with zucchini, crispy guanciale and pecorino	18
Calamarata cacio e pepe with citrus-marinated cuttlefish sashimi	18
Strozzapreti with white veal ragù and shaved Grana cheese	20
Carnaroli risotto with 36-month aged Parmesan and saffron (min. 2 people)	20
Spaghetti alla chitarra with prawns and their bisque	22

Menu della cena — Primavera 2026

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MAIN COURSES

Lentil soup with champignon mushrooms and rosemary	24
Grilled cauliflower with caciocavallo cheese, squid and lemon	28
Crispy suckling pig with crushed potatoes and rosemary	28
Coid loin with escarole, raisins, pine nuts and green sauce	30
Beef cheek braised in Nebbiolo with potato cream	32

DESSERT

Tiramisù della Scaletta	9
Fresh fruit tartare with lemon ice cream, lime zest and fresh mint	9
Soft apple cake with traditionl vanilla ice cream	9
Millefeuille with pastry cream and dried figs	10
Dark chocolate fondant with a soft center (12 min. cooking time)	9

Bread and Service Charge 4