

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)	20
Served with our homemad pickled vegetables	
Fassona carpaccio, cherry tomato sauce, stracciatella, capers and sprouts	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

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MAIN COURSES

Eggs, asparagus and mullet bottarga	22
Grilled cauliflower with caciocavallo cheese, squid and lemon	28
Hand cut beef tartare with zucchini marinated and balsamic	28
Cod loin with escarole, raisins, pine nuts and green sauce	30
Crispy suckling pig with crushed potatoes and rosemary	30

DESSERT

Tiramisù della Scaletta	9
Fresh fruit tartare with lemon ice cream, lime zest and fresh mint	9
Soft apple cake with traditional 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