

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
Stewed flying squid with cherry tomatoes, capers and olives	16
Selection of salame, coppa and pancetta from Salumificio Chiarone (Piacenza)	20
Fassona carpaccio, cherry tomato sauce, stracciatella, capers and sprouts	22

FIRST COURSES

Gnocchi with pumpkin, gorgonzola and walnuts	
Calamarata cacio e pepe with citrus-marinated cuttlefish sashimi	18
Strozzapreti with white veal ragù and shaved Grana cheese	18
Carnaroli risotto with porcini mushrooms, truffle oil and thyme (min. 2 people)	20
Spaghetti alla chitarra with prawns and their bisque	20
	22

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MAIN COURSES

Lentil soup, bean sprout and rosemary	22
Grilled cauliflower with caciocavallo cheese, squid and lemon	28
Crispy suckling pig with crushed potatoes	28
Cod loin with escarole, raisins, pine nuts and green sauce	30
Beef cheek at Barbera with potato cream	34

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