

# CANTINE

MILANO  
WINE & RESTAURANT

Wine first , then food

## TASTING MENUS

Choose one of our tasting menus and enjoy the experience!



# “THE FRIULI WINES”

*A journey to discover the scents  
that this amazing Italian region can express*

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Bianco Igt Venezia Giulia 'Sharis' 2022, Livio Felluga  
*Chardonnay-Ribolla Gialla*

Venezia Giulia Doc 'Ramat Pinot Grigio' 2021, Jermann  
*Chardonnay*

Venezia Giulia Igt 'Capo Martino' 2021, Jermann  
*Friulano – Ribolla Gialla – Malvasia – Picolit*

## **WINE EXPERIENCE**

*by the glass*

*wine tasting of three glasses*

**30**

Grilled octopus with cheese and pepper fondue  
potatoes, cherry tomatoes and crispy leeks

The cacio e pepe ravioli  
with shrimp tartare and shellfish bisque

Tuna tataki in sesame crust  
with caramel and passion fruit sauce and turnip tops

## **FOOD EXPERIENCE**

*three courses tasting menu*

*1-2\*-3-4-5-8-7-11-14\**

**55**

# “THE VALPOLICELLA”

*A must do experience for red wine lovers, and more!*

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Valpolicella Classico Superiore Doc 2020, Zenato  
*Corvina Veronese-Rondinella-Corvinone*

Valpolicella Ripassa Doc 2019, Zenato  
*Corvina-Rondinella-Oselata*

Amarone della Valpolicella Docg BIO ‘Conte Gastone’ 2018, Massimago  
*Corvina Veronese-Rondinella-Corvinone*

## **WINE EXPERIENCE**

*by the glass*

*wine tasting of three glasses*

**30**

Meatballs with sausage, beef and scamorza cheese  
on saffron potato cream and lemon marinated purple cabbage

Truffle tagliolini  
on Parmesan fondue and truffle perlage

Slow cooked (for 24 hours) braised beef in Nero di Troia wine  
on mashed potatoes à la Robuchon

## **FOOD EXPERIENCE**

*three courses tasting menu*

*1-2-3-4-5-7-9-11-12*

**50**

## **TRUFFLE FOOD EXPERIENCE**

### **ADD WHITE PREGIOUS TRUFFLE**

*Per portata*

**14**

### **ADD WHITE PREGIOUS TRUFFLE**

*Per portata*

**8**



# “BOLGHERI”

To discover the lands that made Italy famous  
over the world thanks to its fabulous wines

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Toscana Rosso Igt 'Le Volte dell'Ornellaia 2021, Tenuta dell'Ornellaia  
*Merlot-Sangiovese-Cabernet Sauvignon*

Bolgheri Doc 'Il Bruciato' 2021, Marchesi Antinori  
*Cabernet Sauvignon-Merlot-Syrah*

Bolgheri Doc 'Serre Nuove dell'Ornellaia' 2021, Tenuta dell'Ornellaia  
*Merlot-Cabernet Sauvignon-Cabernet Franc-Petit Verdot*

## **WINE EXPERIENCE**

*by the glass*

*wine tasting of three glasses*

**35**

Beef tartare with zola cheese cream,  
olives and tarallo breadcrumbs

"Sphere 2.0" Stuffed oxtail stew  
on a pecorino cream and fermented onion

The "Fiorentina Limousine"  
(for two people)

## **FOOD EXPERIENCE**

*three courses tasting menu*

*1-3-4-5-7-8-11*

**65**

## **TRUFFLE FOOD EXPERIENCE**

### **ADD WHITE PREGIOUS TRUFFLE**

*Per portata*

**14**

### **ADD WHITE PREGIOUS TRUFFLE**

*Per portata*

**8**



# CANTINE

MILANO

WINE & RESTAURANT

Wine first , then the food

## À LA CARTE MENU

*We present a Mediterranean cuisine,  
we only use extra virgin olive oil of own production*





# STARTERS

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## -FISH-

Grilled octopus on a cacio e pepe fondue,  
potatoes, confit cherry tomatoes and crispy leeks

**18**

1-2-4-5-7-11-14\*

Crispy prawns on a Jerusalem artichoke cream  
with fragrant guanciale and potatoes

**17**

1-2\*-3-4-5-7-11-14

Tuna "caprese" with burrata cheese from Andria,  
confit cherry tomatoes flavored with lemon and basil

**18**

4\*-7-8

Salmon filet "alla Milanese"  
in Panko crust and saffron mayonnaise

**18**

1-4\*-7-8

## -MEAT-

Meatballs with sausage, beef and scamorza cheese  
on saffron potato cream and lemon marinated purple cabbage

**15**

1-2-3-4-5-7-11

Beef tartare with zola cheese cream,  
olives and tarallo breadcrumbs

**16**

1-3-5-7-11

CBT artichokes on pumpkin cream  
with goat cheese quenelle and carasau bread

**16**

1-7-8

"Sphere 2.0" : Stuffed oxtail stew  
on a pecorino cream and fermented onion

**16**

1-3-4-5-7-8

The Duet  
Reserve Prosciutto and Parmesan cheese

**18**

7

# PASTA DISHES

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## -FISH-

### BLACK LINGUINA WITH LOBSTER

Squid ink linguine with lobster and three variety of tomatoes

**30**

1-2\*-3-4-7-12

Spaghi with Tuna tartare  
in Sicilian almond cream and zests oranges

**20**

1-3-4\*-7-8

The cacio e pepe ravioli  
with shrimps tartare and shellfish bisque

**22**

1-2\*-3-7

## -MEAT-

Truffle tagliolini  
on Parmesan fondue and truffle perlage

**22**

1-2-3-7

"Alla Milanese" Risotto  
with pumpkin, sausage crumble and gorgonzola drops

**20**

1-7

The classic Carbonara  
with Roman Pecorino cheese and bacon

**18**

1-3-7



# SPECIAL “SCOTTONA” MEAT

*Selected high quality meat, coming only from Italian (Verona) breeding*

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The Limousine Fiorentina  
(about 1,2 KG – recommended for 2 people)

**90**

Premium scottona  
with baked potatoes flavored with wild herbs  
(about 500 gr)

**45**

Premium Fillet Steak  
with potatoes and rosemary  
(about 250 gr)

**42**

## SIDE DISHES

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Mashed potatoes à la Robuchon

**6**  
7

Baked potatoes flavoured with thyme

**6**  
1

Stewed “friggiteli” with confit cherry tomatoes

**7**  
6-11

Mixed seasonal vegetables

**6**  
7

Catalan salad with carrots, celery, and red cabbage

**6**  
8

# MAIN COURSES

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Tuna tataki in sesame crust  
with caramel and passion fruit sauce and turnip tops

**28**

1-2-3-4\*-5-7-11

Cod Fish 71  
with pumpkin cream and crispy cauliflower

**24**

1-4\*-8

Sea bass fillet and Pistachio crumble  
with sautéed spinach on carrot and ginger cream

**26**

4\*-8

Slow cooked (for 24 hours) braised beef in Nero di Troia wine  
on mashed potatoes à la Robuchon

**26**

1-7-9-12

Herb-scented rump steak tagliata  
with Hasselback potatoes and mustard demi-glace

**24**

7

"Cantine Milano's Garden" :  
seasonal vegetables and creams

**18**

1-5-7-8-11

# DESSERT

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Tiramisù Cantine  
with chocolate brownies, coffee and mascarpone cream  
(gluten-free)

**7**

3-7-8

The cannolo "bowl "  
with ricotta cheese, pistachio, chocolate and candied orange

**9**

1-3-5-6-7-8-11

Vanilla panna cotta  
with salted caramel, almond crumble and Golden apples  
(gluten free and lactose free)

**8**

8

Red Velvet Cheesecake with vanilla

**9**

1-3-7-8

The Chef's creme brûlée  
(gluten-free)

**7**

3-6-7-8

Sliced pineapple with with raspberry cream

**8**

# TASTING

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Chocolate Brownies

**6**

3-7-8



# ALLERGEN LIST

The team is available for information regarding intolerances or allergies

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1	Gluten cereals containing gluten and derivative products (wheat, rye, barley, oats, spelled, kamut)	9	Celery and celery products
2	Shellfish and shellfish products	10	Mustard and mustard-based products
3	Eggs and egg products	11	Sesame seeds and sesame products
4	Fish and fish products	12	Sulfur dioxide and sulphites in higher concentrations at 10 mg/kg
5	Peanuts and peanut products	13	Lupins and lupin-based products
6	Soy and soy products	14	Shellfish and shellfish products
7	Milk and milk-based products	*	Product slaughtered at the origin
8	Nuts and their products (almonds, hazelnuts, walnuts, pecans, Brazil nuts, pistachios, macadamia nuts)	**	Own production, blast chilled for food safety

The oil is only extra virgin olive and of own production  
For questions about the sale, ask the team

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