

CANTINE

MILANO

WINE & RESTAURANT

Wine first , then food

TASTING MENUS

Choose one of our tasting menus and enjoy the experience!



“THE AROMATIC WINES”

*The aromas of the main international vines most widespread
from the sea to the mountains of the Italian Peninsula*

Terre Siciliane IGT 'Kikè' 2022, Cantine Fina
Traminer-Sauvignon

Alto Adige DOC 'Gewürztraminer' 2022, Kellerei Kaltern
Gewürztraminer

Alto Adige DOC 'Sanct Valentin' 2022, St. Michael-Eppan
Sauvignon Blanc

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

TRUFFLE FOOD EXPERIENCE

WITH BLACK PREGIOUS TRUFFLE

Per portion

8

“THE VALPOLICELLA”

*From volcanic soils to the hills,
an itinerary to discover the history of Amarone della Valpolicella.*

Valpolicella Classico Superiore DOC 2020, Zenato
Corvina-Rondinella-Corvinone-Croatina

Valpolicella Ripasso DOC 'Ripassa' 2019, Zenato
Corvina-Rondinella-Corvinone

Amarone della Valpolicella DOCG BIO 'Conte Gastone' 2018, Massimago
Corvina-Corvinone-Rondinella

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

WITH BLACK PREGIOUS TRUFFLE

Per portion

8

“THE SANGIOVESE”

The iconic Tuscan red and its identities between stories and legend, royalty and mastery, on a journey through three territories.

Nobile di Montepulciano DOCG 'La Braccasca' 2020, Marchesi Antinori
Sangiovese-Merlot

Chianti Rufina Riserva DOCG 'Nipozzano' 2019, Frescobaldi
Sangiovese

Brunello di Montalcino DOCG 'Castelgiocondo' 2018, Frescobaldi
Sangiovese Grosso

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

WITH BLACK PREGIOUS TRUFFLE

Per portion

8

“THE NATIVES GRAPES”

A journey to discover the ancient Italian roots, where the native vines have marked the history and cultural affirmation of the Bel Paese

Romagna Albana DOCG BIO 'Secco' 2022, Masselina,
Albana

Puglia IGT 'Primitivo Black' 2019, Teanum
Primitivo

Barolo DOCG 2019, Gianolio, Piemonte
Nebbiolo

WINE EXPERIENCE

by the glass

wine tasting of three glasses

30

GLUTEN FREE MENÙ

Choose the gluten free menu with tasty dishes

Pumpkin flan with
Parmigiano fondue and black cabbage chips

Risotto
turnip top cream and Modica dark chocolate

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

FOOD EXPERIENCE

three courses tasting menu

5-7-8-11

50

TRUFFLE FOOD EXPERIENCE

WITH BLACK PREGIOUS TRUFFLE

Per portion

8

“CHARMAT VS. CHAMPENOISE”

The “bubbling” match between the two most recognized methods to produce sparkling wines encompassing the Italian winemaking history

Prosecco Valdobbiadene DOCG Extra Dry, Astoria, Veneto
Glera

Spumante Metodo Classico Brut ‘Tiati’, Teanum, Puglia
Aglianico

Franciacorta DOCG Brut, Ricci Curbastro, Lombardia
Chardonnay-Pinot Bianco-Pinot Nero

WINE EXPERIENCE

by the glass

wine tasting of three glasses

24

VEGAN TASTING MENÙ

Choose the vegan menu with tasty dishes

CBT artichokes on pumpkin cream
with “Taggiasca” olive and carasau bread

Risotto alla milanese
with saffron, hazelnut crumble and liquorice

“The Big Cauliflower ” with soy
on pumpkin cream with fragrant bread

FOOD EXPERIENCE

three courses tasting menu

1-5-8

45

TRUFFLE FOOD EXPERIENCE

WITH BLACK PREGIOUS TRUFFLE

Per portion

8

CANTINE

MILANO

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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

-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 shrimps on a Jerusalem artichoke cream
with fragrant bacon 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

17

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

-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

20

1-2-3-7

Risotto
with cream turnip greens and dark chocolate

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

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

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

7

7

Catalan salad with carrots, celery, and red cabbage

6

8

MAIN COURSES

-FISH-

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

28

Cod Fish 71
with pumpkin cream and crispy cauliflower

24

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

26

-MEAT-

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

26

Herb-scented rump steak
with Hasselback potatoes and cooked must demi-glace

24

Cantine Milano's garden:
Seasonal vegetables and creams

18

DESSERT

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 caramel drops and chocolate

8

DESSERT TASTING

Chocolate Brownies

6

3-7-8

ALLERGEN LIST

The team is available for information regarding intolerances or allergies

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
