

CANTINE

MILANO
WINE & RESTAURANT

Wine first , then food

TASTING MENUS

Choose one of our tasting menus and enjoy the experience!



“THE AROMATIC WINES”

An Aromatic Journey through Italy: Three Wines, Two Regions, One Great Emotion.

Discover the magic of Italian wine with a tasting menu that takes you from South to North through three unforgettable aromatic wines. A unique sensory experience where each glass reveals the authentic character and soul of our terroirs, for a journey into taste that celebrates the diversity and richness of Italy's winemaking heritage.

WINE EXPERIENCE

by the glass

Terre Siciliane IGT 'Kikè' 2023, Cantine Fina
Traminer-Sauvignon

Alto Adige DOC 'Gewürztraminer' 2023, Kellerei Kaltern
Gewürztraminer

Alto Adige DOC 'Sanct Valentin' 2023, St. Michael-Eppan
Sauvignon Blanc

Wine Tasting of three glasses

30

FOOD EXPERIENCE

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

Ravioli with ricotta and pecorino cheese
shrimp tartare and shellfish bisque

Tuna tataki in sesame crust
with purple potato cream and fennel salad with lemon oil

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”

Valpolicella in the Glass: Three Wines, Three Gems, Three Masterpieces

Experience the elegance and richness of Valpolicella with a tasting menu that celebrates three of its finest wines. Each glass tells the story of a unique terroir, a sensory experience that envelops you in the unmistakable aromas and flavors of a legendary land. A journey that transforms every sip into a work of art."

WINE EXPERIENCE

by the glass

Valpolicella Classico Superiore DOC 2021, Zenato
Corvina-Rondinella-Corvinone-Croatina

Valpolicella Ripasso DOC 'Ripassa' 2020, Zenato
Corvina-Rondinella-Corvinone

Amarone della Valpolicella DCG BIO 'Conte Gastone' 2019, Massimago
Corvina-Corvinone-Rondinella

wine tasting of three glasses

30

FOOD EXPERIENCE

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

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”

Sangiovese Essence: Three Wines, Three Explorations, Three Artwork

Immerse yourself in the Sangiovese universe with a tasting menu that explores three of its most fascinating expressions. An emotional journey through the Italian hills, where each glass reveals the depth, passion, and richness of this iconic grape variety. Discover the true essence of Sangiovese, an experience that captures the heart and delights the senses

WINE EXPERIENCE

by the glass

Nobile di Montepulciano DOCG 'La Braccasca' 2021, Marchesi Antinori
Sangiovese-Merlot

Chianti Rufina Riserva DOCG 'Nipozzano' 2021, Frescobaldi
Sangiovese

Brunello di Montalcino DOCG 'Castelgiocondo' 2019, Frescobaldi
Sangiovese Grosso

wine tasting of three glasses

35

FOOD EXPERIENCE

Beef tartare with zola cheese cream,
olives and tarallo breadcrumbs

The "Parmigiana"
eggplant parmesan with cheese and tomatoes

T- bone steak "Limousine"
raised outdoors in the hills of Verona
(recommended for 2 people_1,2 kg about)

three courses tasting menu
1-3-4-5-7-8-11

65

TRUFFLE FOOD EXPERIENCE

WITH BLACK PREGIOUS TRUFFLE

Per portion

8

“ITALIAN NATIVES WINE”

Jewels of Italy: Three Indigenous Wines, Three Terroirs, Three Unique Experiences.

Explore the vinicultural soul of Italy with a tasting menu that celebrates three extraordinary indigenous wines. Each glass is an invitation to discover the richness and diversity of our terroirs, for a wine journey that reveals the deep and authentic roots of Italian winemaking tradition. An experience that blends history, territory, and passion in every sip.

WINE EXPERIENCE

by the glass

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

Puglia IGT 'Primitivo Black' 2021, Teanum
Primitivo

Barolo DOCG 2019, Gianolio, Piemonte
Nebbiolo

wine tasting of three glasses

30

FOOD EXPERIENCE GLUTEN FREE

Asparagus flan with
Parmesan fondue and black cabbage chips

“Risotto Alla Milanese”
traditional Milanese risotto with saffron

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

three courses tasting menu

5-7-8-11

50

TRUFFLE FOOD EXPERIENCE

WITH BLACK PREGIOUS TRUFFLE

Per portion

8

“SPARKLING WINES”

Excellence Toast: Three Sparkling Wines, Three Regions, Three Explosions of Flavor

Celebrate life with a tasting menu that introduces you to three exceptional sparkling wines.

Each glass encapsulates the effervescence and elegance of three Italian regions, transforming every sip into a celebration of taste, refinement, and pure joy. A bubbly experience that enchants the senses and illuminates the soul

WINE EXPERIENCE

by the glass

Prosecco Valdobbiadene DOCG Extra Dry, Astoria, Veneto
Glera

Spumante Metodo Classico Brut 'Tiatì', Teanum, Puglia
Aglianico

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

wine tasting of three glasses

24

FOOD EXPERIENCE VEGETARIAN

Eggs CBT
on asparagus cream and truffle perlage

Risotto alla milanese
traditional Milanese risotto with saffron

Tofu marinated in mustard and soy in walnut crust
with purple potato cream and truffle oil

three courses tasting menu

1-5-8

45

TRUFFLE FOOD EXPERIENCE

WITH BLACK PREGIOUS TRUFFLE

Per portion

8

CANTINE

MILANO

WINE & RESTAURANT

Wine first , then the food

À LA CARTE MENU

*Cantine Milano is the first Italian Wine & Restaurant where
you choose the wine first and then the food!*

*The cuisine, guided by the passion of a young and enterprising team,
it is a real journey into the taste of Made in Italy.*

The oil is only extra virgin olive and of own production.



STARTERS

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
with "stracciatella" cheese and chestnut honey

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

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

Eggs CBT (cooked at low temperature)
with truffle perlage and asparagus cream

16

3-5-8

The "Parmigiana"
eggplant parmesan with cheese and cherry tomatoes

16

1-3-5-7

The Duet
Reserve Prosciutto and Parmesan cheese

18

7

PASTA DISHES

"Lobster Paccheri"
with shellfish bisque and three variety of tomatoes

30

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

Spaghetti with Tuna tartare
on a Sicilian almond cream and zests oranges

20

1-3-4*-7-8

Ravioli with ricotta and pecorino cheese
shrimp tartare and lemon oil

22

1-2*-3-7

"Seafood Carbonara"
with grilled octopus, tuna, prawns and salmon

24

1-2*-3- 4-7-14

La Carbonara classica
with Roman Pecorino cheese and bacon

16

1-3-7

Truffle tagliolini
on Parmesan fondue and truffle perlage

20

1-2-3-7

TRUFFLE EXPERIENCE

The Chef recommends taste it with

ADD FINE BLACK TRUFFLE

8

"Il risotto alla Milanese"
traditional Milanese risotto with saffron

18

1-7-12

GOLDEN EXPERIENCE

The Chef recommends taste it with

ADD GOLDEN LEAVES

10

SPECIAL GRILLED MEAT

Sublime Taste: Only Prime Limousine Meats, Raised Outdoors in the Veronese Hills

Savor the irresistible goodness of Limousine meat, raised outdoors in the gentle Veronese hills. A unique pleasure that melts in your mouth, offering an explosion of rich and succulent flavors, for a gastronomic experience that tantalizes the senses and leaves you craving for more.

Premium Steak "Limousine"
with baked potatoes flavored with thyme
(about 500 gr)
45

Premium Fillet Beef "Limousine"
and baked potatoes flavored with rosemary
(about 250 gr)
42

T- bone steak "Limousine"
Raised outdoors in the hills of Verona
(about 1,2 KG - recommended for 2 people)
90

CLASSIC EXPERIENCE
Chef recommends, taste it with
MASHED POTATOES AND FINE BLACK TRUFFLE
14

SIDE DISHES

Sautéed green beans
8
7

Mixed seasonal vegetables
7
1-7

Mashed potatoes à la Robuchon
6
7

Baked potatoes flavoured with thyme
6
1

Catalan salad with carrots, celery, and red cabbage
6
9

MAIN COURSES

Tuna tataki in sesame crust
with purple potato cream and fennel salad with lemon oil

28

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

Cod Fish 71 "Mediterranean Style"
with potatoes, fresh tomatoes, olives and capers

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

Sliced beef
with parmesan aged 36 months, fresh cherry tomatoes and rocket

24

7

Cantine Milano's garden:
Seasonal vegetables and creams

18

1-5-7-8-11

DESSERTS – ICE CREAM – SEASONAL FRUIT

There's always room for "sweet temptations"!

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 brulée

(gluten-free)

7

3-6-7

Sliced Pineapple with caramel drops and chocolate

8

7

Melon with raspberry sauce and chopped pistachios

8

7

Pistachio ice cream with white chocolate and chopped pistachios

10

7-8

Lemon ice cream with passion fruit dressing and almond crumble

10

7-8

Chocolate ice cream with fresh raspberries and cherry dressing

10

7-8

Chocolate Brownies

6

3-7-8

SWEET WINES BY THE GLASS

Symphony of Sweetness: Explore Our Selection of Dessert Wines by the Glass

Refine your palate with our Sommeliers and discover the sublime art of tasting sweet wine. Each sip becomes a sensory journey that enhances flavors, providing unforgettable experiences. Delight in every moment with maximum enjoyment, turning each sweet moment into a unique and memorable experience.

Umbria Igt, Muffato della Sala, Castello della sala- Antinori, 2020 UMBRIA
Sauvignon Blanc, Grechetto, Traminer, Sémillon e Riesling

12

Passito di Pantelleria DOC Ben Rye Donna Fugata, 2022, SICILIA
Zibibbo (Moscato d'Alessandria)

14

Romagna Albana Passito DOCG, Tenuta Masselina, 2022 EMILIA-ROMAGNA
Albana

7

Zibibbo IGP Terre Siciliane "OXYDIA" Florio, SICILIA
Zibibbo

5

Barsac AOC "Grand Vin de Sauternes" 2019 - Château Simon
Semillon, Sauvignon Blanc, Muscadelle

10

Sauternes Aoc 1er Cru Supérieur 'Château d'Yquem' 2016, Château d'Yquem
Sémillon-Sauvignon Blanc

95

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
