

IL RISTORANTE  
TRUSSARDI ALLA SCALA

TASTING MENU

Red prawns, tomatoes light mayonnaise, escarole and Tasmanian pepper

Morchella mushroom, pigeon pâté and asparagus

Mafalda pasta with pesto, sea snails, taggiasca olives,  
pine nuts and buffalo ricotta cheese

Roe deer, tarragon, leeks, cherry mostarda and thyme sauce

Raspberry tarte and vanilla ice cream

€ 160,00 p.p.

(beverage excluded)

Some fresh products are subjected to rapid temperature reduction, in accordance with CE Regulation 852/04 of the HACCP Manual. Some raw materials can be frozen at the source or thereafter, according to market availability. For any information on substances and allergens, it is possible to consult the appropriate documentation, which will be provided, upon request, by the staff on duty.

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APPETISER

Seasonal vegetables and fruits assembled in a “summer garden”	€ 25,00
Baby squids, langoustine, guacamole and raw seafood ceviche	€ 27,00
A journey through the taste of our raw fishes and their marinades (sliced raw fish, oysters, crustaceans)	€ 50,00
Stuffed rabbit with Piquillo peppers	€ 27,00

FIRST COURSE

Linguine Felicetti, baby cuttlefish and sage	€ 25,00
Red tagliatelle with red prawns from Mazara del Vallo	€ 28,00
From Bergamo : fresh casoncelli pasta stuffed with meat	€ 22,00
Spaghetti from Gragnano, pecorino cheese, pepper and Asturian sea urchins	€ 34,00
Our 1996 Milanese style risotto, quails and asparagus	€ 32,00

FISH MAIN COURSE

Grilled ventresca tuna, daikon and blackcurrant sauce	€ 40,00
Purple prawn from Sanremo, lemongrass, asparagus and pistachio oil	€ 50,00
Catch of the day baked in salt, endive and sea flavoured salad reduction	€ 45,00

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MEAT MAIN COURSE

Pigeon in casserole and “Bellini”	€ 45,00
Heart sweetbread, fava beans and roasted shallot	€ 40,00
Crispy piglet, watermelon, tomato and basil	€ 40,00
Our 1996 Milanese style veal cutlet	€ 50,00

FROM THE GRILL

Beef fillet	€ 45,00
Rib eye steak / T-bone steak	€ 100,00/Kg
Langoustines / Prawns	€ 120,00/Kg

DESSERT

Soft chocolate soufflé, raspberries and passion fruit ice cream	€ 25,00
Almond pastry with hot and cold cherries	€ 18,00
Apricot puree, gin infused watermelon, lime and mint sorbet	€ 18,00
Meringue, whipped cream and wild strawberries	€ 20,00
Raspberry tarte and vanilla ice cream	€ 20,00
Ice cream and sorbet	€ 18,00

Alcuni prodotti freschi vengono sottoposti ad abbattimento rapido di temperatura ai sensi del Reg. CE 852/04 del Manuale HACCP  
Alcune materie prime possono essere surgelate o congelate all'origine, secondo la disponibilità del mercato.  
Per qualsiasi informazione su sostanze e allergeni, è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio