

TASTING MENU

Amélie cocktail oyster with roe deer tartare marinated in orange and dill

Amélie special de Claire oyster, spinach water, lemon and banana

Red prawn from Mazara, caviar and shaved vodka ice

Braised snails, parsley and onion foam

Risotto with Piquillo peppers, smoked anchovies and katsuobushi

Crispy piglet, green sauce and purple cabbage

Rum babà and milk ice cream

€ 160,00 p.p.
(beverages excluded)

WORTH THE TRIP

A journey through the taste of our raw fishes and their marinades (sliced raw fish, oysters, crustaceans)	€ 50,00
From Bergamo: fresh casoncelli pasta stuffed with meat	€ 22,00
Our 1996 Milanese style risotto with glazed sweetbread	€ 28,00
Spaghetti from Gragnano, pecorino cheese, pepper and Asturian sea urchins	€ 34,00
Our 1996 Milanese style veal cutlet, potatoes, béarnaise sauce and confit tomatoes	€ 50,00

IL RISTORANTE
TRUSSARDI ALLA SCALA

APPETISER

Seasonal vegetables and fruits assembled in a “winter garden”	€ 25,00
Grilled scallops with black garlic, bacon and licorice	€ 30,00
A journey through the taste of our raw fishes and their marinades (sliced raw fish, oysters, crustaceans)	€ 50,00
Foie-gras, cocoa grue, cotton candy and apricots	€ 32,00

FIRST COURSE

Linguine with five tomatoes sauce	€ 30,00
Roasted gnocchi with pumpkin, taleggio cheese cream and crumbled amaretti	€ 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 with glazed sweetbread	€ 28,00

FISH MAIN COURSE

Monkfish in amatriciana sauce and daikon	€ 38,00
Caramelized lobster, bouillabaisse and finger lime	€ 55,00
Catch of the day baked in salt and topinambur	€ 45,00
Black cod, hibiscus and yogurt	€ 40,00

IL RISTORANTE

TRUSSARDI ALLA SCALA

MEAT MAIN COURSE

Tournedos Rossini	€ 80,00
Roasted duck breast, cauliflower, salted onion and coffee powder	€ 40,00
Smoked pigeon, beetroot and sorrel	€ 30,00
Our 1996 Milanese style veal cutlet, potatoes, béarnaise sauce and confit tomatoes	€ 50,00

FROM THE GRILL

Beef fillet	€ 45,00
Rib eye steak / T-bone steak	€ 130,00 per Kg
Langoustines / Prawns	€ 120,00 per Kg

DESSERT

Coffee soufflé with chocolate ice cream	€ 25,00
Raspberry and vanilla tart	€ 20,00
Pineapple, coconut, pink pepper, cinnamon and passion fruit	€ 20,00
Babà with rum and milk ice cream	€ 18,00
Ice cream and sorbets	€ 18,00

*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.*