



MENU MILANESE

Milanese Prix-Fixe Menu

Every Tuesday, Wednesday and Thursday

4-course meal \$59/person
(drinks, taxes and gratuity excluded)

Enjoy our Milanese prix-fixe menu that showcases the culinary tradition of our area, Milan.

Buon Appetito, & Salute!

Get one of each:

SACCHETTINI DI BRESAOLA & CAPRINO

Handcrafted pouches of cured beef stuffed with goat cheese and sprinkled with fresh mint

INSALATINA DI SPINACI & PEPERONI

Spinach salad with roasted bell peppers and shaved Parmigiano Reggiano. Drizzled with homemade extra virgin olive oil – lemon dressing

RISOTTINO ALLA MILANESE

Arborio rice simmered with saffron. Topped with Parmigiano Reggiano

COTOLETTA ALLA MILANESE

Bone-in veal cutlet coated in crunchy breadcrumbs and lightly fried in butter. Served with arugula, cherry tomatoes, and shaved Parmigiano Reggiano

Suggested wine pairings (optional). Ask your server or Marco for details

Voghera sits at the base of the Oltrepo Pavese hills, a fertile region with rocky soil well-suited to growing grapes. The first vines were planted during the Roman empire and today the region is the Pinot Nero capital of Italy, which pairs perfectly with the above food dishes