

Galeria

Antica Trattoria con Cucina Milanese

*Welcome to Galeria Antica Trattoria, set inside
a former early 20th-century carpentry workshop,
with exposed beams, arches and brickwork, and
our large Ficus tree overlooking the dining room.*

*Here you can enjoy dishes from the Milanese
tradition, with a nod to all of Northern Italy,
in a unique and vintage atmosphere.*

*Let yourself be carried away by our passion
for cooking, good wine and the history
of old Milan.*

Fà Ballà l'oeucc

Starters

Mondeghili with green sauce ^{1,2,3,7,9} €13

Fried potato skins from the lower Po Valley ¹ €9

Fried brains ^{1,3,7} €13

Nervetti with beans and red onion ¹² €12

Fassona beef tartare, lime gel, roasted cherry tomato preserve and
brioche bread ^{1,3,7,10} €20

Classic Niçoise salad ^{2,3} €13

Selection of Lombard cured meats ^{8,12} €24

Mixed cheese board from Caseificio Angelo Croce ⁷ €26

Milanese triumph ^{1,3,7,9,12} (fried potato skins, mondeghili, nervetti,
fried brains, giardiniera, Grana Padano and walnuts) €34 x2 people

First Courses

Veal ossobuco with saffron-pistil risotto ^{7,9} €26

Summer casoncelli ^{1,3,7,12} €18

Tagliatelle with white veal ragout and Grana Padano
foam ^{1,3,7,9} €16

Milanese risotto with saffron pistils ⁷ €17

Raviolo with cherry tomato and burrata with rocket
pesto ^{1,3,7} €20

Main Courses

Spring veal cutlet ^{1,3,7} €30

Chickpea cream in two textures with baby carrots in beurre
blanc and bread chips ^{1,7,10,12} €18

Sliced French roast beef with Grana cheese and rustic
potatoes ^{7,10} €24

Grilled provoletta with sun-dried tomatoes, salad and grilled
vegetables ⁷ €22

German Friesian rib steak by weight with rustic potatoes €8
per 100 g

Polenta

Polenta with ossobuco ⁹ €19

Polenta concia ⁷ €14

Polenta with porcini mushrooms ⁷ €18

Plain polenta €7

Side Dishes

Rustic potatoes ⁷ €6

Country-style giardiniera ⁹ €7

Grilled vegetables €6

Fresh spinach with butter ⁷ €6

Mixed salad €5

Children's Menu

tomato pasta 1 €10

pesto pasta 1 €10

chicken cutlet* with fries 1,3 €13

beef burger with fries €13

(the children's menu is intended
exclusively for children)

Drinks

Natural or sparkling microfiltered water €2.5

Soft drinks €4

Moka coffee €1.5

Cover charge €3

WE ORGANIZE EVENTS, CORPORATE DINNERS, GRADUATIONS AND BANQUETS.

UPON REQUEST, WE PREPARE SET MENUS OR MENUS FOR
THEMED DINNERS.

OUR PASTRY CHEF PREPARES CAKES AND DESSERTS ON REQUEST.

-ALLERGEN REFERENCE-

- 1 GLUTEN
- 2 CRUSTACEANS AND DERIVATIVES
- 3 EGGS
- 4 FISH AND DERIVATIVES
- 5 PEANUTS AND DERIVATIVES
- 6 SOY AND DERIVATIVES
- 7 MILK AND DERIVATIVES
- 8 NUTS AND DERIVATIVES
- 9 CELERY AND DERIVATIVES
- 10 MUSTARD AND DERIVATIVES
- 11 SESAME SEEDS AND DERIVATIVES
- 12 SULPHITES
- 13 LUPINS
- 14 MOLLUSCS

*PRODUCTS MARKED WITH AN ASTERISK MAY HAVE BEEN FROZEN AT ORIGIN DEPENDING ON SEASONAL AVAILABILITY