

Galeria

Antica Trattoria con Cucina Milanese

Welcome to Galeria Antica Trattoria, housed in the premises of an old carpentry workshop from the early 1900s, with exposed beams, brick arches and our large Ficus dominating the dining room.

Here you can enjoy traditional Milanese dishes, with a nod to all of Northern Italy, in a unique vintage setting.

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

Make your eyes dance

Starters

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

Fried peels from the Lower Po Valley ¹ €9

Fried brains ^{1,3,7} €13

Nervetti with beans and red onion ¹² €12

Trentino carne salada with rocket, Grana cheese and
balsamic glaze ^{7,12} €17

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

Mixed cheese board from Caseificio Angelo
Croce ⁷ €26

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

First Courses

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

Gnocchi in Panna Verde zola cream with leeks and
almonds ^{1,3,7} €16

Garganelli Brianza-style (cream, tomato, crispy speck and sage) ^{1,3,7,12} €16

Milanese risotto with saffron pistils ⁷ €17

Longobarda risotto (saffron, porcini mushrooms and taleggio) ⁷ €22

Main Courses

Veal cutlet with rustic spiced potatoes
^{1,3,7} €30

Low-temperature cooked cockerel glazed with its jus,
with mashed potatoes ^{1,7,10,12} €21

Sliced Fassona sirloin with porcini mushrooms ^{7,10}
€25

Creamed salt cod in saor with fried polenta ⁷
€20

Oven-baked vegetable rösti with field salad
^{1,7} €15

Polenta

Polenta with ossobuco⁹ €19

Polenta concia⁷ €14

Polenta with porcini mushrooms⁷ €18

Plain polenta €7

Polenta and zola⁷ €12

Side Dishes

Rustic potatoes⁷ €6

Country-style giardiniera⁹ €7

Grilled Treviso radicchio €6

Tomatoes, onion and celery⁷ €7

Mixed salad €5

Kids' menu

pasta with tomato sauce¹ €10

pasta with pesto¹ €10

chicken cutlet* with French fries^{1,3} €13

beef burger with French fries €13

(the kids' menu is exclusively for children)

Drinks

Still or sparkling microfiltered water €2.5

Soft drinks €4

Moka coffee €1.5

Cover charge €3



WE ORGANIZE EVENTS, CORPORATE DINNERS, GRADUATIONS AND BANQUETS.

ON REQUEST, WE PREPARE AGREED 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 BE FROZEN AT ORIGIN DEPENDING ON
SEASONAL AVAILABILITY