

Antica Trattoria Al Matarel Solo Specialità

“Non è solo nutrirsi ma vivere, e chi sa mangiare sa vivere”.

non Confucio ma Marco

Appetizers

<i>Thick home's salami slice</i>	€ 6,00
<i>Sardine carpion</i>	9,00
<i>Veal tendon's salad with onions</i>	9,00
<i>Porcini mushrooms with vinegar</i>	12,00

First Courses

<i>Tortelloni with beef stew</i>	€ 16,00
<i>Tortelloni with spinach and cheese</i>	15,00
<i>Tortelloni with pumpkin</i>	18,00
<i>Tortelloni Three Flavours</i>	16,00
<i>Milanese risotto with saffron</i>	18,00
<i>Monzese risotto with sausage</i>	18,00
<i>Risotto with Porcini mushrooms</i>	18,00
<i>Tagliatelle with Porcini mushrooms</i>	18,00
<i>Tagliatelle with beef stew</i>	16,00
<i>Tagliatelle with wild boar</i>	17,00
<i>Pasta and beans</i>	14,00
<i>Milanese classic soup</i>	14,00

Main Courses

<i>Veal and cabbage Mondegili</i>	€ 26,00
<i>Wild boar stew with polenta</i>	27,00
<i>Pork stew Cassoeula</i>	30,00
<i>Beef stew</i>	27,00
<i>Old style cutlet Rostin Negàa</i>	28,00
<i>Milanese classic cutlet</i>	28,00
<i>Milanese thick cutlet</i>	30,00
<i>Marrowbone with saffron risotto</i>	37,00
<i>Boiling polenta and gorgonzola</i>	18,00
<i>Fried Porcini mushroom's heads</i>	28,00
<i>Trifolate Porcini with polenta</i>	25,00
<i>Duck stew with polenta</i>	27,00
<i>Braised tripe soup</i>	25,00
<i>Milanese fried frogs</i>	28,00

Aphrodisiac Special Courses

<i>Escargot</i>	€ 28,00
<i>with Porcini and polenta</i>	
<i>Tagliatelle or risotto</i>	s.q.
<i>with Bianco d'Alba white truffle</i>	
<i>Tagliatelle or risotto</i>	s.q.
<i>with white truffle cream</i>	
<i>Polenta "End Of The World"</i>	s.q.
<i>with Bianco d'Alba white truffle</i>	
<i>Boiling eggs</i>	s.q.
<i>with Bianco d'Alba white truffle</i>	

Seasonal Courses

<i>Milanese warm soup</i>	€ 14,00
<i>Bellavista beef stew</i>	29,00
<i>Seasoned Magatello beef</i>	26,00
<i>Magatello beef with tuna sauce</i>	28,00
<i>Milanese cutlet with salad</i>	32,00

Side Courses

<i>Friulan polenta</i>	€ 7,00
<i>Mixed salad</i>	7,00
<i>Polenta with milk</i>	7,00
<i>Mixed cheeses</i>	18,00

Home Made Desserts

<i>Apple pie</i>	€ 9,00
<i>Chocolate cake Michelac</i>	9,00
<i>Apricot tart</i>	9,00
<i>Chestnut pudding</i>	9,00
<i>English soup</i>	9,00
<i>Red wine prunes</i>	9,00
<i>Lemon sorbet</i>	5,00
<i>Mixed berries and fruits</i>	6,00

<i>Cover charge</i>	€ 4,00
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Bianco d'Alba white truffle: on request