

# Antica Trattoria Al Matarè Solo Specialità

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

non Confucio ma Marco

## Appetizers

<i>Thick home's salami slice</i>	€ 8
<i>Veal tendon's salad with onions</i>	12
<i>Sardine carpion</i>	12
<i>Artichokes roses in olive oil</i>	14
<i>Home made pickled vegetables</i>	10
<i>Boiling polenta and Gorgonzola</i>	18

## First Courses

<i>Tortelloni with beef stew</i>	16
<i>Tortelloni with spinach and cheese</i>	16
<i>Tortelloni with pumpkin</i>	18
<i>Tortelloni Three Flavours</i>	17
<i>Milanese risotto with saffron</i>	18
<i>Monzese risotto with sausage</i>	18
<i>Risotto with Porcini mushrooms</i>	20
<i>Tagliatelle with Porcini mushrooms</i>	20
<i>Tagliatelle with beef stew</i>	18

## Main Courses

<i>Veal and cabbage Mondegili</i>	26
<i>Pork stew Cassoeula</i>	32
<i>Old style cutlet Rostin Negà</i>	28
<i>Milanese classic cutlet</i>	34
<i>Marrowbone with saffron risotto</i>	42
<i>Beef stew with polenta</i>	28
<i>Wild boar stew with polenta</i>	28
<i>Trifolate Porcini with polenta</i>	26
<i>Escargot</i>	28

## Bianco d'Alba Truffle

<i>Tagliatelle of fresh pasta with Bianco d'Alba white truffle</i>	€ 70	40
<i>Risotto with Bianco d'Alba white truffle</i>	75	45
<i>Polenta "End of The World" with Bianco d'Alba white truffle</i>	85	55
<i>Boiling Polenta with Bianco d'Alba white truffle</i>	70	40
<i>Boiling Eggs with Bianco d'Alba white truffle</i>	65	35

## Side Courses

<i>Friulan polenta</i>	8
<i>Mixed salad</i>	8
<i>Polenta with milk</i>	8
<i>Mixed cheeses</i>	18

## Home Made Desserts

<i>Apricot tart</i>	8
<i>Chocolate cake Michelac</i>	8
<i>Apple pie</i>	8
<i>Chestnut pudding</i>	8
<i>English soup</i>	8
<i>Red wine prunes</i>	6
<i>Lemon sorbet</i>	6
<i>Seasonal fruits</i>	6

Visual Menu:



Bianco d'Alba white truffle grating: € 60