

# SAN MAURÌ

Illustrations Resli Tale

Immersed in the atmosphere of the ancient Milan in the centre of 5VIE District – where the Noble Contrada of Sant'Ambrogio used to be – San Mauri offers a taste experience that starts from the territorial tradition and enters the contemporary, through culinary combinations designed by chef Leonardo Nieddu and his brigade.

San Mauri is a supply chain cuisine: all the raw materials are selected from small producers. In a *slow life* perspective, the menu changes with the seasons and the dishes are offered with a careful combination of excellent wines.

San Mauri not only represents the authentic taste of the territory but it is a good place, where you can feel at ease in an experience that involves the senses in an almost homely mood.

## Our supply chain cuisine

Marco d'Oggiono

Cascina Pratograsso

Luigi Guffanti

Antico pastificio Verrigni

Fratelli Miroglio

# SAN MAURÌ

Via S. Maurilio 4, 20123 Milano MI

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[www.sanmauri.it](http://www.sanmauri.it)



In our products could be present in trace the following allergens  
(Dir.2003/89/CE-regolamento UE 1169/2011)

- 1 - **CEREALS CONTAIN GLUTEN**
- 2 - **EGGS**
- 3 - **SOY**
- 4 - **SESAME SEEDS**
- 5 - **MILK**
- 6 - **NUTS**
- 7 - **PEANUTS**
- 8 - **LUPINI**
- 9 - **SULPHUR DIOXIDE AND SULPHITES**
- 10 - **CRUSTACEANS**
- 11 - **FISH**
- 12 - **CLAMS**
- 13 - **MUSTARD**
- 14 - **CELERY**

Customers with food allergies They can turn to the personal representative ask for information the possible presence of allergens proposals in preparations.

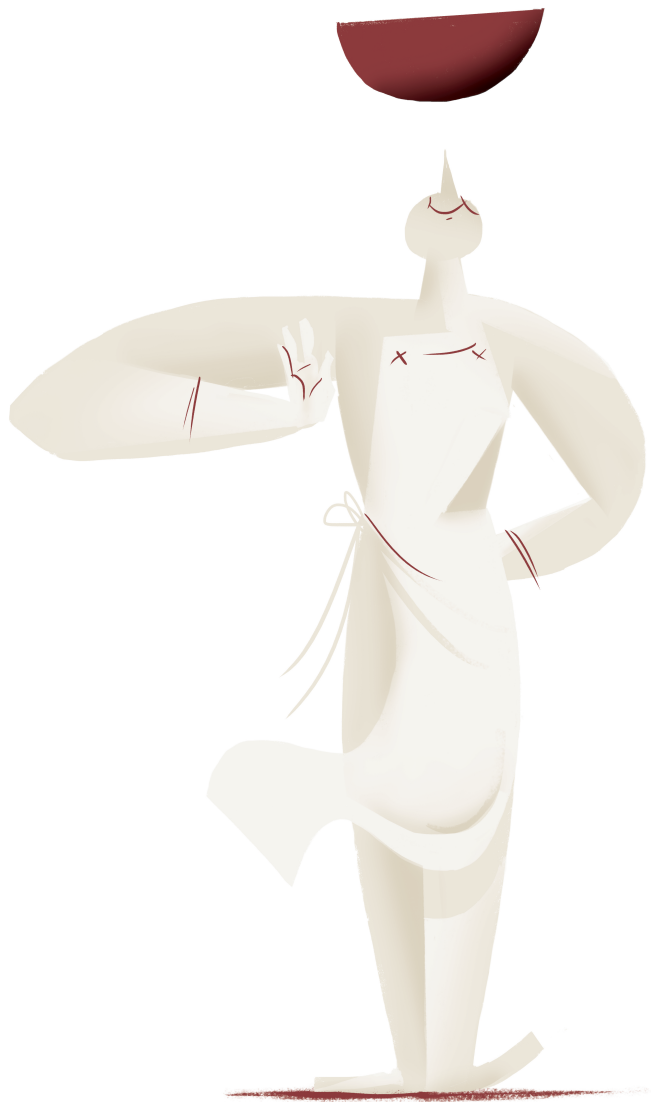
Depending on market availability and seasonality of certain products may be thawed or reclaimed second the DL 110/92.

**\*TREATED WATER MERGES AT THE TIME FOR HUMAN ESTEMPORANEOUS CONSUMPTION. PROCESSED AND FROSTED DRINKING WATER WITH ADDITION OF FOOD CARBON DIOXIDE COMPLIANT DM 25/2012-DL31 / 2001.**

# STARTERS

<b>Coldcuts selection</b> from Marco d'Oggiono and Cascina Lassi with dried tomatoes and our pickled vegetables giardiniera. (14)	16
<b>Cheese selection</b> from Luigi Guffanti with honey and homemade jams. (5)	18
<b>Beef tongue stew</b> , oriental broth and five-grain crispy. (1-3-6-14)	18
<b>Veal tartare</b> , tuna sauce foam, caper fruit, sweet and sour onion. (2-9-11)	20
<b>Beetroot marinated salmon carpaccio</b> , yogurt, keta salmon roe, beetroot chips and orange sauce. (3-5-11)	18
<b>Grilled octopus</b> , broccoli, potato mousse, sun-dried tomato pesto, black tapioca crisp. (1-3-4-5-6-11-12)	20
<b>Onion soup</b> au gratin. (1-3-5)	16

# BEVERAGES



Filtered water*	2
Soft drinks	4
Artisanal draft beer from El Issor Sassello	7
Vergnano coffee	2,5
Sitting and bread fee	3

\*The water we serve is filtered and purified. Our is an ecological and sustainable choice, to protect the environment from excessive use of plastic and glass.

# FIRST COURSES



**Homemade ravioli** filled with burrata cheese, stewed baby octopus. (1-2-5-11-12-14) 20

**Home-made pappardelle**, porcini mushrooms, beef sauce and light grana padano cheese fondue. (1-2-5-9) 20

**Spaghetti from Verrigni pasta factory**, rabbit white ragout, pumpkin cream and onions cooked in Valpolicella red wine. (1-5-14) 18

**Carnaroli creamed rice** from Pratograsso farm, orange, amberjack fish tartare, straciatella cheese, fennel and black olive powder. (5-9-11) 18

**Carnaroli creamed rice** from Pratograsso farmstead, milanese style with veal ossobuco in gremolada. (5-14) 28

# HOME MADE DESSERTS



**Coffee crumble**, vanilla ice cream and cocoa mousse. 8  
(1-2-5-6-9)

**Chestnut sponge cake**, sultanas raisins, pine nuts, 8  
rosemary english cream and rum. (1-2-5-6-9)

**Dark chocolate half sphere**, filled with hazelnut cream 8  
and red fruit.(2-5-6-9)

**Sorbets and ice cream.** 6

**Fresh fruits salad.** 6

## SECOND COURSES



**Beef fillet**, smoked mashed potatoes, beef sauce and Sassella red wine reduction. (5-9) 30

**Guinea fowl breast** cooked at low temperature and roasted, burnt endive salade, mustard sauce and mousse of its livers. (5-9-13) 22

**Cod fillet**, mixed legumes in double texture and chickpea waffle. (1-6-11) 20

**Plated grouper fish**, baked yellow cherry tomato cream, colored beets and puttanesca flavour bread crumbs. (1-11-14) 22

**Poached egg** cooked at low temperature, green turnip, bagna cauda sauce and Altamura bread croutons. (1-2-5-11) 18

## **BLIND CHEF CHOICES**

for person to all table

WINE PAIRING THREE GLASSES 24

WINE PAIRING FIVE GLASSES 40

70

## **CHEF LEONARDO NIEDDU**

He has his roots in Maremma cuisine, that of historic trattorias with flavors and culinary secrets handed down from generation to generation.

He then refined his technique in the brigade of Michelin star-chef Michelino Gioia.

A journey that takes its origins from centuries-old traditions to arrive at the discovery of avant-garde combinations and innovative techniques.