

# 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 the kitchen 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.

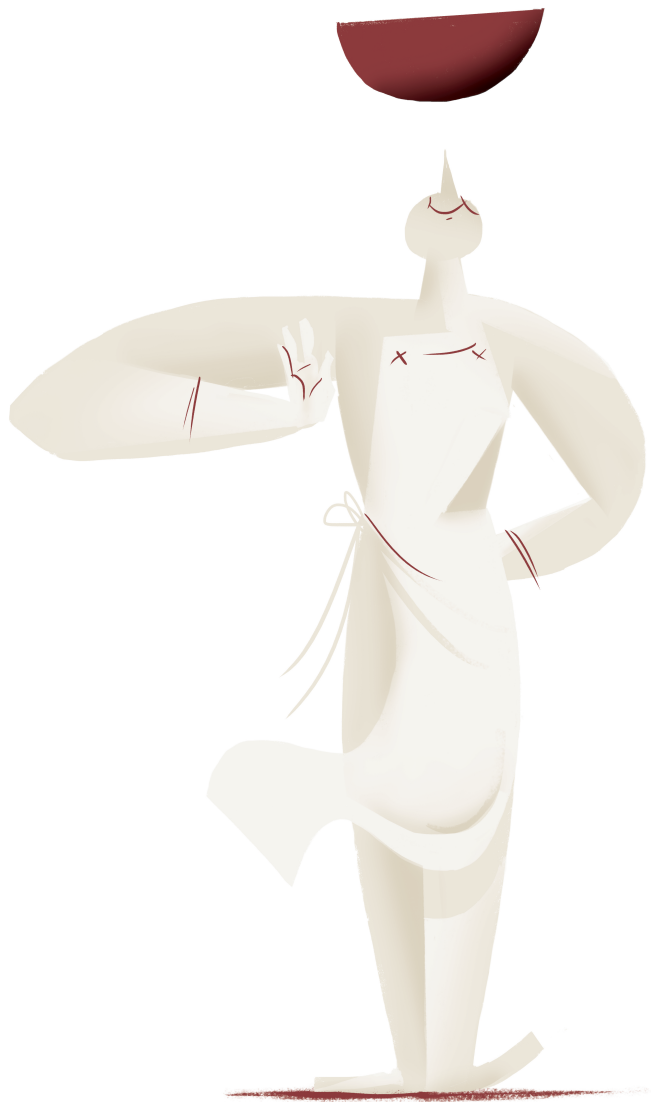
Depending on market availability and seasonality of certain products may be thawed or reclaimed second the DL 110/92.

**\*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

- Coldcuts selection** from Marco d'Oggiono with sun-dried tomatoes and our pickled vegetables giardiniera. (14) 18
- Cheese selection** from Luigi Guffanti with honey and homemade jam. (5) 18
- Beef tartare**, hollandaise sauce mousse, fennel and orange salad. (2-9) 20
- Marinated trout carpaccio**, citrus caviar, basil oil and yogurt cream. (5-11) 18
- Sauteed scallop** with saffron potatoes mousse, coloured beets and spinach chips. (3-5-11) 18
- Legume cream soup**, fried leek and aromatic herbs flavored bread. (1-14) 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 fresh green tagliatelle**, wild boar ragout and saffron sauce. (1-2-5-14) 20
- Homemade fresh ravioli** stuffed with salt cod, coloured cherry tomatoes sauce and black olive powder. (1-2-5-9-11) 20
- Carnaroli creamed rice** from Pratograsso farmstead, milanese style with veal ossobuco in gremolada. (5-14) 28
- Paccheri from Verrigni** pasta factory, squid sauce, basil cream and bread crumbs puttanesca style. (1-5-11-14) 18
- Spaghetti tridenti** from Verrigni pasta factory, carrot's cream, almond and ginger. (1-6) 16

# HOME MADE DESSERTS



**Meringue**, whipped cream, dark chocolate chips, custard and cocoa tuile. (1-2-5-9) 8

**Millefoglie puff pastry**, strawberries, mascarpone cream and red fruit coulis. (1-2-5-9) 8

**Pistachio crumble**, coffee mousse and hazelnut ice cream. (12-5-6-9) 8

**Sorbets and ice cream.** 6

**Fresh fruits salad.** 6

## SECOND COURSES



**Grilled beef sirloin**, meat sauce, mashed small potatoes with butter. (5) 28

**Duck breast cooked** at low temperature with orange, sautéed escarole salad, pine nuts and raisins. (5-6) 24

**Batter-fried cod fillet**, sweet and sour vegetables, plantain chips and lime mayonnaise. (1-2-11-14) 22

**Stewed monkfish**, purple mashed potatoes and squid ink coral. (1-11-14) 22

**Poché eggs** cooked at low temperature, sautéed asparagus and Valsassina taleggio cheese mousse. (2-5) 18

## **BLIND CHEF CHOICES**

*for person to all table*

70

WINE PAIRING THREE GLASSES 24

WINE PAIRING FIVE GLASSES 40