



LA MARIA ROSA

Traditional Milanese cuisine



Filosofia

Alla Maria Rosa si cucina come una volta, con calma, con passione e con ingredienti che raccontano la nostra terra. Qui si mangia “alla milanese”: con rispetto per la tradizione e con quella generosità che si misura col sorriso di chi siede a tavola.

Milano è il cuore di un territorio ricco e vario. La sua cucina nasce dall'incontro tra la tradizione cittadina e quella delle campagne, fiumi, laghi e montagne che la circondano, perché la vera cucina milanese supera i confini della città.

I nostri piatti nascono da ricette antiche, raccolte tra cortili, cascine e vecchi quaderni di cucina lombarda. Dal risotto con lo zafferano e il grass de rost al bollitino con le sue salse, fino all'ossobuco in umido, ogni portata è un piccolo viaggio nella memoria. Semplice, sincero e saporito.

Alla Maria Rosa la tavola è un luogo d'incontro, di chiacchiere e bicchieri pieni, dove il tempo rallenta e la città resta un po' fuori dalla porta.



Complete Menu

Menù “La Maria Rosa”

35

(for all members of the table)

Mixed house appetizer

Seasonal risotto

Maltagliati pasta with luganega ragout

Braised ossobuco

Mondeghili meatballs

Assorted side dishes

Included:

Service, cover charge, water

1 quarter-liter of wine (white or red)





Appetizers

Nervetti Salad	8
<i>Nervetti (Veal cartilages) salad with vegetables</i>	
"La Maria Rosa" Cured Meats Board	18
<i>Selection of cured meats from Varzi, Thogan Porri, and Cascina La Madonnina in Pregnana Milanese: Varzi DOP salami, cooked salami, wine-infused coppa, goose speck, goose salami, lard cream</i>	
"La Maria Rosa" Cheese Plateau	18
<i>Selection of Lombardy excellence cheeses: Grana Bella Lodi, Salva Cremasco, Taleggio, Toma Cavallina, Goat Blue, Gorgonzola</i>	
Oven-Baked Beef Marrow	10
<i>Half a roasted veal bone with aromatic breadcrumbs</i>	
Lombard Selection of Mixed Appetizers "La Maria Rosa"	18
<i>Varzi DOP salami, cooked salami, lard cream, Grana Bella Lodi, Gorgonzola, Valtellina Casera, homemade pickled vegetables, nervetti (veal cartilages)</i>	
Fried Alborelle *	8
<i>Fried small lake fish</i>	
Mondeghili	12
<i>Mixed cooked and raw meatballs</i>	
Fried Frog Legs *	10
<i>Lightly breaded frog legs with tomato sauce</i>	
Vitello tonnato	15
<i>Thin slices of veal with tuna and caper sauce, served with homemade pickled vegetables and mustards</i>	



Special Dishes

Cassœula	20
<i>Braised cabbage with pork rind, pork ribs, and verzino sausage</i>	
Goose Ravioli	15
<i>Goose-filled ravioli with butter and sage</i>	
Brasato	20
<i>Beef braised in red wine</i>	

"Giargianes" Dishes

Lasagna alla bolognese	14
<i>Fresh pasta with mixed meat ragout and béchamel, oven-baked</i>	
Carbonara	12
<i>Bucatini with egg and pecorino cream and crispy guanciale</i>	





First Courses

Pumpkin and Gorgonzola Risotto 10

Carnaroli rice with vegetable broth and Gorgonzola DOP

Milanese Saffron Risotto with Roast Drippings 14

Carnaroli rice with saffron, meat broth, and roast gravy

Maltagliati con ragout di luganega 13

Fresh "maltagliati" pasta with red sausage ragout

Crispy Milanese Riso al salto 12

Pan-fried crispy Milanese-style rice

Panada - Pavia Soup 10

Slice of sourdough bread with egg, Grana Padano, and meat broth



Main Courses

"La Maria Rosa" Boiled Meats Plate 16

Beef biancostato, hen, artisanal cotechino from Thogan Porri, green sauce, red sauce, and mustards

Rustin Negaa 24

Braised veal chop drowned in wine

Milanese Veal Cutlet (beaten) 25

Breaded and fried veal chop, approx. 330 gr

Roast Guinea Fowl with Sautéed Mushrooms 15

Oven-roasted guinea fowl leg and thigh with sautéed mushrooms

Milanese Veal Ossobuco 18

Braised thick slice of veal shank with bone and marrow with gremolata

Milanese Saffron Risotto with Ossobuco 28

Carnaroli rice with mixed meat broth, saffron, butter, Grana Padano, and veal shank with bone and marrow

Pumpkin Carpaccio, Chestnuts, and Mushrooms 15

Oven-roasted pumpkin carpaccio with pumpkin cream, chestnuts, mushrooms, and pickled radish



Side Dishes

Riso in cagnone – Ris in Cagnon

4

Boiled Carnaroli rice with melted butter and Grana Padano

Sautéed Greens

5

A mix of leafy greens sautéed with extra virgin olive oil

“La Maria Rosa” Polenta

4

Stone-ground corn flour blend

Roast Potatoes

4



Desserts

Creme caramel

5

Cream and vanilla pudding with caramel and hazelnut crumble

Tiramisù

7

Ladyfingers, coffee, and mascarpone

Homemade Cakes

6

Daily seasonal proposals

Panettone with Custard Sauce

6

Traditional Milanese panettone served with velvety custard





Drinks



Still / Sparkling Water	2
Soft Drinks	4
Moretti Beer 0.5 L	6
Moretti Non-Alcoholic	5
Peroni Beer 0.33 L	5
House Wine – Oltrepò Pavese Pinot Nero (red) or Riesling (white)	
Glass	2,5
Quarter-liter	5
Half-liter	10
Liter	20
Espresso coffee	2
Liqueurs, Spirits, and Digestifs	

Some ingredients may be blast-chilled to ensure continuity and quality of service.

Please inform staff and request the allergen information book in case of food intolerances or allergies.

** Product purchased fresh and subjected to heat treatment for food safety purposes in accordance with current regulations, or frozen.*





LA MILANESE