l'Agricola

DALLA TERRA ALLA TAVOLA

La Cascina de Milan

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For three generations, our family has brought to the table a passion for the countryside and respect for its rhythms.

Our cuisine is rooted in the Lombard farming tradition and in the ingredients that come to life every day on our farm: from our livestock to our dairy, from the vegetable garden to the kitchen.

A menu that follows the seasons, celebrates what the land has to offer and tells, through every dish, the authentic taste of the farm.

TASTING MENU

minimum 2 people

Cascina di Milano sharing board

Traditional vitello tonnato

Goat cheese risotto

Vealcheek with mashed potatoes

Freshly churned ice cream

Coffee & Farmhouse Amaro

60 € *per person*

Cover charge included

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Starters

The Farmhouse's First Taste

from the farmyard and dairy

BRUSCHETTA WITH TOMATO AND BURRATA **14 €**
Bread from our bakery, Cuore di Bue tomatoes from our vegetable garden, fresh basil and extra virgin olive oil, "Tentazione" burrata from our dairy

IL PIATTO PIÙ RICHIESTO DELLA CASCINA

TRADITIONAL VITELLO TONNATO **16 €**
slow-cooked veal, classic tuna sauce, caper flowers and baby rocket

fried bites to share

CLASSIC MONDEGHILI **12 €**
sweet paprika mayonnaise and smoked Maldon salt

CITRUS MONDEGHILI **12 €**
light lemon mayonnaise, thyme and lime zest

MONDEGHILI DEL CASEÉ **12 €**
cold Dolce Agricola fondue and drops of 'nduja

SAFFRON RICE CROQUETTES **12 €**
crispy panko coating and vegan chive mayonnaise

FRIED ZUCCHINI FLOWERS **14 €**
filled with fresh burrata and ricotta from our dairy and wild garden herbs

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Raw & Sharing Boards

the farmhouse icons, served as they used to be

beef tartare

CLASSIC BEEF TARTARE **12 €**
seasoned with delicate mustard, capers, black pepper and a drizzle of EVO oil

DAIRY-STYLE BEEF TARTARE **14 €**
cold Dolce Agricola fondue and drops of 'nduja

CARBONARA-STYLE BEEF TARTARE **14 €**
with egg-yolk cream, Pecorino Romano, pepper and crispy guanciale

TRIO OF TARTARE **18 €**
one portion of each of the three recipes

the house sharing boards

from our dairy, every day we make the cheeses we bring to the table

THE CHEESEMAKER'S BOARD **single 15 € · double 25 €**
fiordilatte knot mozzarella, cremino, cow's milk ricotta, goat's milk caciotta, **Cremoso di capra, Blu di capra🏆repeatedly awarded at the World Cheese Awards,** Dolce Agricola, fresh fruit preserves

THE CHARCUTERIE BOARD **single 15 € · double 25 €**
Coppa Piacentina PDO, Veneto soppressa, 19-month Parma ham, Alto Adige Speck PGI, homemade summer vegetable giardiniera

THE FARMHOUSE BOARD **single 18 € · double 30 €**
a selection of cured meats, cheeses from our dairy, giardiniera and fresh fruit preserves

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First Courses

grain and rice from the countryside

i risotti

from the land, simple and authentic ingredients bring the taste of our roots to the table

MILANESE-STYLE RISOTTO **16 €**
with marrow, premium saffron and mountain butter
also available with veal ossobuco in gremolata - 30 €

GOAT CHEESE RISOTTO **16 €**
🏆 ***repeatedly awarded at the World Cheese Awards***
with crispy leek “straw & hay”

ZUCCHINI RISOTTO **16 €**
with zucchini cream and lemon powder

homemade pasta

from the sheet to the filling, our idea of fresh pasta

HOMEMADE RAVIOLI **17 €**
filled with aubergine and smoked provola, fresh yellow datterino tomatoes and basil oil

FRESH CASARECCE WITH TRADITIONAL RAGÙ **15 €**
slow-cooked beef and pork ragù with vegetables from the garden

FRESH TROCCOLI WITH TOMATO **15 €**
oregano confit datterini, Pantelleria caper powder, crystallized basil

from the land comes the raw material, from the kitchen comes the flavour

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Main Courses

with farming culture and tradition, old-time recipes are born with authentic and genuine flavours

THE TRUE TASTE OF TRADITION

MILANESE-STYLE VEAL CUTLET — **34 €**
bone-in, breaded and cooked in clarified butter, served with rocket and cherry tomatoes

"PARMENSE" VEAL CUTLET — **39 €**
with 19-month Parma ham, datterini tomatoes and fresh burrata from our dairy

"BOLOGNA AT FIRST SIGHT" VEAL CUTLET — **39 €**
with Bolognese mortadella "La Favola", our stracciatella espuma and pistachio crumble

SLOW-COOKED VEAL ROAST — **20 €**
served with cold summer vegetable caponata from the garden

PORK PORCHETTA — **18 €**
served with stone-ground Vitreo corn polenta from our fields

PORK RIBS — **20 €**
glazed with our BBQ sauce, served with golden oven-baked potatoes

VEAL CHEEK — **28 €**
served with mashed potatoes and a light rosemary jus

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From the Grill

in respect of those who make the land live.
Animal welfare, responsible farming and attention to sustainability

THE MOST REQUESTED

THE FARMHOUSE GRILL — **28 € per person**
Chicken diavoletto, sausage and ribs

grilled cuts — Irish Angus, minimum 30-day dry aging

Generous marbling, bold flavour

FIORENTINA T-BONE — **9,80 € | 100 g**
sold by weight, available from 0,8 a 2,2 kg

PICANHA · 250 g — **26 €**

SLICED SIRLOIN · 250 g — **28 €**
with rocket, raspadura and cherry tomatoes or rosemary

grilled cuts — Piedmontese Scottona, minimum 25-day dry aging

Tender texture with a delicate flavour

FIORENTINA T-BONE — **7,50 € | 100 g**
sold by weight, available from 0,8 a 2,2 kg

TOMAHAWK — **7,00 € | 100 g**
sold by weight, available from 0,8 a 2,2 kg

RIB EYE — **42 €**
cuberoll · 350 g with whipped Maldon salt butter

FILET · 220 g — **32 €**

ENTRAÑA · 220 g — **22 €**

RIB STEAK · 400 g — **30 €**

All our grilled meats are served with roasted potatoes

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Side Dishes

potatoes and vegetables

MASHED POTATOES	**5,50 €**
FRESH CAPONATA	**6 €**
SOFT RATTE POTATO PURÉE	**6 €**
OVEN-BAKED POTATOES	**5,50 €**
OVEN-BAKED POTATOES WITH GOAT CHEESE FONDUE 🏆 *repeatedly awarded at the World Cheese Awards*	**6,50 €**
STONE-GROUND VITREO CORN POLENTA	**6 €**
TRIO OF SIDE DISHES — YOUR CHOICE	**15 €**

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Desserts

every story deserves a good ending

HOMEMADE TIRAMISÙ — **8 €**
with mascarpone from our dairy

ICE CREAM — **6 €**
our own production, freshly churned

HOMEMADE SORBET — **6 €**

FRESH FRUIT SALAD — **7 €**

CHEF'S DAILY SPECIAL — **9 €**
Let our staff advise you