

MENU



The Pomegranate

Punica granatum

U N P
O S T O
A M I
L A N O

CUCINA BAR
FORESTERIA

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WELCOME TO UN POSTO A MILANO

We have been touring Italy for years **to find the best producers of raw materials**: small and medium-sized businesses that combine the artisan production and respect for nature. **Our research is based on the REAL FOOD MILE**, a philosophy that considers every element of the production chain: environment and resources, craftsmanship, innovation, experience. Led by **Chef Nicola Cavallaro**, our kitchen offers a selection of **Italian traditional dishes** – sometimes revisited – made with fresh, seasonal and high quality ingredients.

MARINATED RAW

LIKE A CEVICHE ——— **appetiser € 18**
second course € 25

Tartare of Porto Santo Spirito prawns marinated with lime, orange, fresh coriander, onion, sweet potato, and chilli pepper.

Contains: FISH

RAW SCAMPI ————— **€ 18**

With honeydew and green pepper, artisan burrata

Contains: CRUSTACEANS, LACTOSE

COLD CUTS AND CHEESE

A SELECTION OF ————— **€ 15**
HANDMADE COLD CUTS

Coppa, pancetta and salame Gentile:

the three Piacenza PDO from Salumi Grossetti

(Pianello Valtidone), family salami factory since 1875.

Gluten-free and with no addition of milk and derivatives.

RAW MILK GOAT CHEESES ————— **€ 16**
(vegetarian)

Natural fresh log, Caprabert, Capra Blu, from the “Camosciata delle Alpi” breed of the Azienda Agricola Il Boscasso di Colli Verdi, a sustainable dairy in the heart of the Oltrepo Pavese.

With fruit compote.

Contains: LACTOSE

APPETISERS

MIXED ITALIAN-STYLE APPETISER (SERVES 2) €30

- Castelvetroano sweet olives, seasoned with garlic, oil and chilli pepper
- Paduan Salami from the salami factory Bazza
- Salted gilt sardines of Lampedusa (Contains: FISH)
- Artisan buffalo mozzarella with con aubergine purée (Contains: LACTOSE)
- Papaccelle (sweet peppers) with tuna and caper filling (Contains: FISH)
- Parmigiano Reggiano, 24 month, Gennari selection
- Our own pickled vegetables (Contains: CELERY, SULPHITES)
- Our rosemary focaccia (Contains: GLUTEN)

«MASCULINA DA MAGGHIA» WITH WHIPPED BUTTER AND CROUTONS €12

Anchovies from the Gulf of Catania's Slow Food Presidium (it draws its name from the typical "magghia" fishing net), served with Piedmontese butter produced by the Azienda Agricola Fusero farm in Savigliano (Cuneo) and our own organic toasted bread.

Contains: FISH, LACTOSE, GLUTEN

CALABRIA-VENETO €15

Creamed cod and 'nduja (spicy spreadable salami), blown polenta chips made using organic corn flour from Mulino Marino in Cossano Belbo (Cuneo), leek and parsley.

Contains: FISH, LACTOSE, CELERY

OCTOPUS AND PICLED COULIFLOWERS €15

Mediterranean octopus steamed and marinated with pickled cauliflower and toasted almonds

Contains: MOLLUSCS, CELERY, NUTS, SULPHITES

PIZZA AND FIGS €15

Organic whole spelt pizza of our own production with figs, sweet gorgonzola PDO and Sant'Ilario prosciutto crudo, 30 months.

Contains: GLUTEN, LACTOSE



A JOURNEY AROUND A TURNIP — € 12 (vegetarian)

Red turnip hummus, pickled turnips (with organic Slow Food Presidium apple vinegar and honey), turnip chips and «cardino» (goat cheese with vegetable rennet from the Azienda Agricola Il Boscasso farm) sauce.

Contains: SESAME, SULPHITES, LACTOSE

ORGANIC MIXED LEAVES — € 8 AND VEGETABLES (vegan)

According to the vegetable garden's seasonal availability: lettuce and chicory, wild rocket, mibuna, mizuna, mustard, herbs, tender cabbage leaves, turnips and kale. Wild vegetables and herbs from the Corbari farm in Cernusco sul Naviglio (Milan) and the Fraschina farm in Abbiategrasso.

Contains: CELERY, MUSTARD



FIRST COURSES

HANDMADE CAPPELLETTI ————— € 13 PASTA IN BROTH

Handmade “cappelletti” (filled pasta) from the artisan pasta makers La Sfoglia in Reggio Emilia, served in beef broth from the Oberto butcher in Roddi (Cuneo) and hen from the Fornace farm in Montiglio Monferrato (Asti).

Contains: GLUTEN, LACTOSE, EGGS, CELERY, SOY, NUTS

WHOLEMEAL CAPPELLACCI ————— € 13 PASTA WITH PUMPKIN (vegetarian)

Handmade cappelletti pasta from the artisan pasta makers La Sfoglia in Reggio Emilia with butter produced by Azienda Agricola Fusero farm in Savigliano (Cuneo) and sage.

Contains: GLUTEN, LACTOSE, EGGS

TAGLIATELLE ————— € 12 WITH BOLOGNESE RAGÙ

Our own handmade egg tagliatelle made with the stone milled organic flours from Mulino Marino in Cossano Belbo (Cuneo) and the organic eggs from Cascina Pizzo in Mediglia. Bolognese ragout with meat selected from the butcher Oberto in Roddi (Cuneo).

Contains: EGGS, GLUTEN, CELERY, LACTOSE

STELLINE IN BROTH ————— € 12

Homemade star-shaped pasta with turmeric, vegetable charcoal, spinach and red turnips, in beef and chicken broth. With Parmigiano Reggiano PDO 24 months Gennari selection.

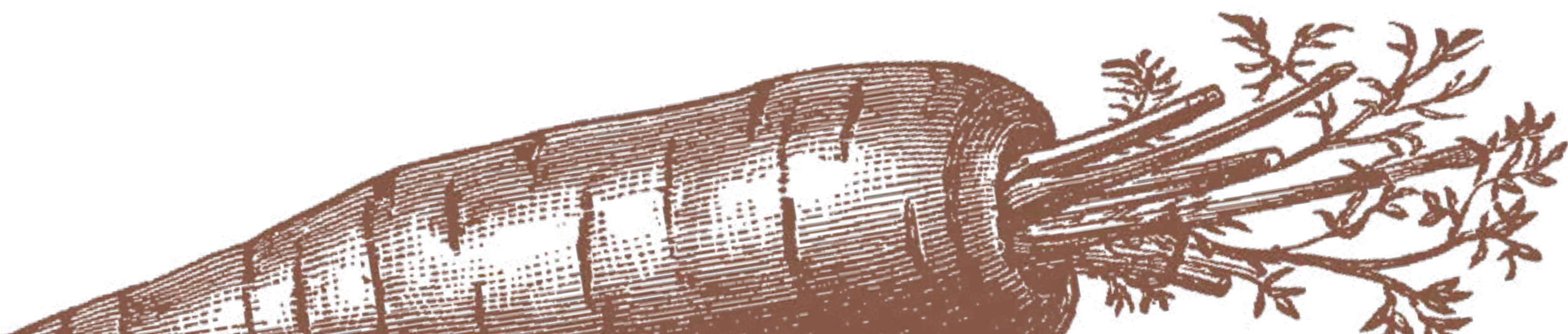
Contains: EGGS, GLUTEN, CELERY, LACTOSE

PASTA OR RICE OF THE DAY

According to our chef Nicola Cavallaro's creativity.

SOUP OF THE DAY

Every day a different soup based on the availability of seasonal vegetables.



SECOND COURSES

½ MARINATED CHICKEN ————— € 16

Rural chicken from La Fornace in Montiglio Monferrato (Asti), marinated with spices and smoked paprika, souse vide cooked and grilled.

Served with cabbage salad, mint and pepper.

Contains: SULPHITES

CONFIT DUCK ————— € 20

The “5 spices” (star anise, pepper, fennel seeds, cloves and cinnamon) marinated duck leg and cooked confit.

Served with Biancoperla Slow Food Presidium cornmeal (Podere Pereto – Rapolano di Terme, Siena) and bock choy.

STEAK FOR 2 ————— € 58

Piedmontese Fassona chop from the Oberto butcher in Roddi (Cuneo), with roasted potatoes and organic mixed greens. 1.2 kilograms.

Contains: MUSTARD, CELERY (mixed vegetables)

HORSE SIRLOIN TAGLIATA ————— € 18

Meat selected from Macelleria Vito in Milan, spiced kale and potatoes.

FISH OF THE DAY SLICE ————— € 22

Served with «alla Busara» sauce (fish and tomato consommé), taggiasca olives and tomato confit.

According to seasonal availability.

Contains: FISH, SULPHITES

VEGAN BURGER ————— € 13

Quinoa burger with pumpkin and lentils, served with salad and potatoes.

SIDE DISHES

ROAST POTATOES ————— € 5

With garlic and rosemary

PUMPKIN IN SAÒR ————— € 6

Marinated with onion, sultanas, and pine nuts

Contains: SULPHITES

CHILDREN

VEGETABLE PASTINA IN BROTH — € 6

Homemade "stelline" (star-shaped pasta) in broth .

Contains: GLUTEN, CELERY, NUTS

THE USUAL, THANKS — € 6

Homemade drawn pasta made by using the stone milled organic flours from Mulino Marino in Cossano Belbo (Cuneo):

- *with tomato sauce (vegan)*
- *with traditional Genoese pesto from Rossi (Genoa) (vegetarian)*
- *with extravirgin olive oil and Parmigiano Reggiano PDO 24 months, Gennari selection (vegetarian)*

Contains: GLUTEN, NUTS (pesto), LATTOSIO, CELERY

NOT AN ARANCINO — € 6 (vegetarian)

Saffron rice stick, breaded and fried, with a creamy heart of Asiago PDO, tomato sauce and vegetable garden greens.

Contains: GLUTEN, EGGES, LACTOSE, MUSTARD (mixed greens)

CHICKEN STICK — € 8

A stick of rural chicken breast bred in the open air at the La Fornace farm in Montechiaro d'Asti, breaded and fried with potato chips, salad, and homemade saffron mayonnaise.

Contains: GLUTEN, MILK, EGGS, NUTS, MUSTARD

THE "PANOZZO"/HAMBURGER — € 10

Piedmontese Fassona Hamburger, 160 grams, from the butcher's Oberto in Roddi (Cuneo), tomato, Asiago DOP, homemade mayonnaise, salad, and potato chips. With homemade bread from Panificio Grazioli in Legnano.

Contains: GLUTEN, LACTOSE, EGGS, SESAME, NUTS



DESSERTS

CRÈME BRÛLÉE OF THE DAY ——— € 6

According to the availability of raw materials and creativity of our Pastry Chef .

«SICILIA» ——— € 7

Toasted almond semifreddo scented with orange, organic Modica PGI Sabadì chocolate (Slow Food Presidium).

Contains: NUTS, MILK, EGGS

TIRAMISÙ IN A CUP ——— € 6

(gluten-free)

With rice homemade savoiardi biscuits, served in a cup.

Contains: EGGS, LACTOSE

SICILIAN CANNOLO ——— € 5

(vegetarian)

With artisan sheep ricotta cheese from the Centro della Mozzarella in Milan, with a filling of pistachios or organic Modica IGP Sabadì chocolate (Slow Food Presidium).

Contains: GLUTEN, EGGS, SOY, MILK, NUTS, SULPHITES

SORBET OF THE DAY — € 5 / € 8 / € 10

(vegan)

Sorbet of our own production prepared with selected ingredients according to availability. To enjoy with Belenkaya vodka or Beluga vodka.



WATER ——— € 2

Still or sparkling water in cl 75 bottles.

SERVICE ——— € 2.5

Our bread and breadsticks are handmade in our kitchen every morning using the stone milled organic flours from Mulino Marino of Cossano Belbo (Cuneo). Leavening is slow and natural.