

da Giacomo
MILANO

MENU

TARTUFO BIANCO

White truffle

Una selezione di piatti per esaltare il gusto del tartufo bianco.

A selection of dishes to enhance the taste of fresh white truffle.

Pizzetta fontina e tartufo bianco

Pizza with fontina cheese and white truffle

80

Uova al tegamino al tartufo bianco

Fried eggs with white truffle

80

Tagliolini al tartufo bianco

Tagliolini fresh pasta with white truffle

80

Risotto al tartufo bianco

Risotto with white truffle

80

Aggiunta di tartufo al grammo

Extra truffle per gram

12

ANTIPASTI

Starters

Tartare di tonno alla francese

French style tuna tartare

30

Tartare di gamberi rossi e sorbetto al mandarino

Red prawn tartare and mandarin sorbet

35

Granseola alla veneziana

Spider crab with oil and lemon

34

Carpaccio di ricciola, mandorle, spinaci e dressing al limone

Raw amberjack, almonds, spinach and lemon dressing

32

Branzino in ceviche e sfoglia di mais croccante

Sea bass ceviche and tostada

32

Selezione di crudi

Mixed raw fish platter

40

Insalata di mare con sedano, carote e finocchi

Seafood salad with celery, carrots and fennels

35

Cavolfiore gratinato, fontina e crema di cavolfiore

Cauliflower gratin with fontina cheese and cauliflower cream

22

Capesante alla mugnaia

Scallops Meunière

24

SELEZIONE DI OSTRICHE

Selection of Oysters

Special Sandalia

Italia - Tortolì, Sardegna
frutto ricco – carni abbondanti – persistente
rich fruit – plump meats – persistent
7 cad. / each

La Perla del Delta – Tarbouriech

Italia - Sacca Sacca degli Scardovari, Veneto
carni abbondanti – iodata e dolce – persistente
plump meats - iodized and sweet - persistent
8 cad. / each

Gillardeau – Guiffant

France – Marennes Oleron, Nouvelle Aquitaine
dolce – iodata – persistente
sweet - iodized - persistent
7 cad. / each

Regal Sèlection Or – Pasca Boutrais

Ireland – Bannow Bay, Leinster
cremosa – dolce – minerale
creamy – sweet – mineral
8 cad. / each

CROSTACEI CRUDI

Raw shellfish

Gamberi rossi di Sicilia

Red Sicilian prawns
9 cad. / each

Scampi di Sicilia

Sicilian langoustines
9 cad. / each

PRIMI PIATTI

First Courses

Tortelli cacio e pepe, crudo di gambero rosso, lime e bottarga

Tortelli filled with cheese and black pepper, raw red prawns, lime and bottarga

30

Risotto prezzemolo, limone e acciughe del Cantabrico

Risotto with parsley, lemon and Cantabrian anchovies

24

Spaghetti alle vongole veraci

Spaghetti with clams

30

Linguine all'astice blu

Linguine with blue lobster and cherry tomato sauce

48

Tordello alla lucchese burro e salvia

Traditional stuffed pasta from Lucca with meat dressed with butter and sage

28

Gnocchetti alla Giacomo

Potato dumpling with langoustines, shrimps and calamari

30

Spaghetti al pomodoro

Spaghetti with tomato sauce

22

SECONDI PIATTI

Second Courses

Zuppa di pesce e crostacei

Stewed seafood and shellfish with tomato sauce

35

Fritto misto di pesce e verdure

Deep-fried prawns, langoustines and calamari with vegetables

35

Crocante di cernia con sashimi di tonno, friggirelli e datterini

Crispy grouper with tuna sashimi, friggirelli peppers and datterini tomatoes

40

Tomino fondente e tartufo su crocchetta di patate e funghi

Creamy tomato cheese with truffles on a potato and mushrooms croquette

26

Filetto al pepe verde

Beef fillet with green peppercorn sauce

38

PESCE INTERO E CROSTACEI *Fish and Shellfish*

Orata, branzino, rombo, San Pietro, dentice, pezzogna, gallinella, scorfano
Sea bream, sea bass, turbot, John Dory, snapper, red sea bream, gurnard, scorpion
fish

125 / kg

Astice blu, scampi reali
Blue lobster, king shrimps

200 / kg

Aragosta
Spiny lobster

230 / kg

Gamberoni carabineros
Carabineros prawns

230 / kg

Granchio Reale
King crab

300 / kg

In base alla disponibilità del mercato, serviti in varie preparazioni
Catch of the day served in various preparations

CONTORNI

Side Dishes

Patate saltate alle erbe

Sautéed potatoes with herbs

8

Cime di rapa aglio, olio e peperoncino

Broccoli rabe with garlic, oil and chili pepper

12

Selezione di verdure alla griglia

Selection of grilled seasonal vegetables

14

Spinaci all'agro o aglio, olio e peperoncino

Spinach with oil and lemon or oil, garlic and chili pepper

10

Pane e coperto

Cover charge

6

Tutti i prezzi sono espressi in €.

All prices are in €

1958

Da 65 anni Giacomo Milano è un salotto culinario, un autentico stile di vita fatto di scambi reciproci, calore e gentilezza. Tutto nasce grazie a Giacomo Bulleri, alla sua irrequietezza mista a ingegno, che sarà il motore di tutto, di un modo di fare che è diventato un classico della ristorazione milanese e dello stare bene a tavola.

Giacomo Milano has been a culinary parlor, for 65 years, offering an authentic lifestyle of mutual exchange, warmth and kindness. It all started thanks to Giacomo Bulleri, to his restlessness and brilliance, which was to be the driving force behind everything, behind an approach that has become a standard of Milanese catering and fine dining.

MATERIE PRIME *Raw Materials*

Per Giacomo la buona cucina inizia con la selezione delle migliori materie prime, fresche e di stagione. Scegliamo solo ingredienti d'eccellenza, prediligendo produzioni sostenibili.

I nostri branzini e orate, comunemente oggetti di pratiche invasive come la pesca a strascico, provengono da Pesqueras Lubimar, azienda specializzata in vallicultura marina nel Parco Naturale di La Breña e Marismas del Barbate. La filosofia al centro dell'attività produttiva è quella di armonizzare la soddisfazione di alti standard di qualità e freschezza con esigenze ambientali, ecologiche e paesaggistiche del territorio.

Grazie al continuo ricambio idrico, i pesci ricevono un'alimentazione naturale. Il parco, oasi di biodiversità, ospita una varietà di pesci, crostacei e molluschi, arricchendo l'ecosistema. La bassa densità di pesci favorisce la proliferazione di forme biologiche nutritive che integrano la loro dieta. La pesca su ordine, effettuata tutto l'anno, garantisce freschezza e sicurezza sanitaria.

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*For Giacomo, good cooking starts with the selection of the best raw materials,
fresh and in season.
We only choose ingredients of excellent quality, favouring sustainable
produce.*

*Our sea bass and bream, commonly subjected to invasive practices such as
trawling, come from Pesqueria Lubimar, a company specializing in marine
fish farming in the La Brena and Marismas del Barbate Natural Park.
The philosophy at the heart of their production activity is to harmonize the
satisfaction of high standards of quality and freshness with the environmental,
ecological, and landscape needs of the territory.*

*Thanks to the continuous water exchange, the fish receive a natural diet. The
park, an oasis of biodiversity, naturally hosts a variety of fish, crustaceans,
and mollusks, enriching the ecosystem. The low fish density promotes the
proliferation of nutritious biological forms that supplement their diet. Fishing
to order, carried out year-round, ensures freshness and health safety.*

TARTUFO BIANCO

Black truffle

Pizzetta fontina e tartufo bianco (1,7,9)

Pizza with fontina cheese and white truffle

Uova al tegamino al tartufo bianco (3,7)

Fried eggs with white truffle

Tagliolini al tartufo bianco (1,3,7,9)

Tagliolini fresh pasta with white truffle

Risotto al tartufo bianco (7,9)

Risotto with white truffle

ANTIPASTI

Starters

Tartare di tonno* alla francese (4,10,12)

French style tuna tartare

Selezione di crudi (1,2,4,6,8,9,10,12)

Selection of raw shellfish and fish

Tartare di gamberi rossi* e sorbetto al mandarino (2,9,12)

Red prawn tartare and mandarin sorbet

Granseola alla veneziana (2)

Spider crab with oil and lemon

Carpaccio di ricciola, mandorle, spinaci e dressing al limone (4,6,7,8,12)

Raw amberjack, almonds, spinach and lemon dressing

Insalata di mare*, sedano, carote e finocchi (2,4,9,12)

Seafood salad with celery, carrots and fennels

Capesante alla mugnaia (1,2,4,7,9,12,14)

Scallops Meunière

Cavolfiore gratinato, fontina e crema di cavolfiore (7,9)

Cauliflower gratin with fontina cheese and cauliflower cream

Branzino in ceviche e sfoglia di mais croccante (1,4,5,9)

Sea bass ceviche and tostada

OSTRICHE

Oysters

Special Sandalia (2,4,12,14)

La Perla del Delta (2,4,12,14)

Gillardeau (2,4,12,14)

Regal Sélection Or (2,4,12,14)

CROSTACEI CRUDI

Raw seafood

Gamberi rossi di Sicilia* (2,4,12,14)

Red Sicilian prawns

Scampi di Sicilia* (2,4,12,14)

Sicilian langoustines

PRIMI PIATTI

First Courses

Spaghetti alle vongole veraci (1,9,12,14)

Spaghetti with clams

Tortelli cacio e pepe, crudo di gambero rosso*, lime e bottarga (1,2,3,4,7,9,12)

Tortelli filled with cheese and black pepper, raw red prawns, lime and bottarga

Linguine all'astice blu* (1,2,9,12)

Linguine with blue lobster and cherry tomato sauce

Tordello alla lucchese burro e salvia (1,3,7,9,12)

Traditional stuffed pasta from Lucca with meat dressed with butter and sage

Gnocchetti* alla Giacomo (1,2,3,4,7,9,14)

Potato dumpling "alla Giacomo" with langoustines, shrimps and calamari

Spaghetti al pomodoro (1,9)

Spaghetti with tomato sauce

Risotto prezzemolo, limone e acciughe del Cantabrico (4,7,9,12)

Risotto with parsley, lemon and Cantabrian anchovies

Traditional stuffed pasta from Lucca with meat dressed with butter and sage

Gnocchetti* alla Giacomo (1,2,3,4,7,9,14)

Potato dumpling "alla Giacomo" with langoustines, shrimps and calamari

Spaghetti al pomodoro (1,9)

Spaghetti with tomato sauce

Risotto prezzemolo, limone e acciughe del Cantabrico (4,7,9,12)

Risotto with parsley, lemon and Cantabrian anchovies

Traditional stuffed pasta from Lucca with meat dressed with butter and sage

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Croccante di cernia con sashimi di tonno, friggirelli e datterini (1,2,4,12)

Crispy grouper with tuna sashimi, friggirelli peppers and datterini tomatoes

Filetto al pepe verde (7,9,12)

Beef fillet with green peppercorn sauce

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* Questi prodotti potrebbero essere stati abbattuti e congelati per garantire la conservazione ottimale del prodotto e le sue proprietà nutritive e organolettiche.

* These products may have been blast chilled and frozen to ensure optimal preservation of the product and its nutritional and organoleptic properties.

Il pesce destinato ad essere consumato crudo o parzialmente crudo è stato sottoposto a trattamento di bonifica sanitaria preventiva conforme alle prescrizioni del Regolamento CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3.

The fish destined to be eaten raw or partially raw has been subjected to preventive sanitation remediation in compliance with the EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

ALLERGENI

Allergenic foods

- | | | |
|--|---|---|
| (1) cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut o loro ceppi ibridati) e prodotti derivati
<i>cereals containing gluten (wheat, barley, rye, oats, spelled, kamut or their hybridised strains) and products thereof</i> | (7) latte e prodotti derivati
<i>milk and milk products</i> | (12) anidrite solforosa e solfiti in concentrazioni superiori a 10 mg/kg o mg/l espressi come so2
<i>sulfur anhydrite and sulphites at concentrations above 10 mg/kg or mg/l as SO2</i> |
| (2) crostacei e prodotti derivati
<i>crustaceans and products derived</i> | (8) frutta a guscio cioè mandorle, nocciole, noci comuni, noci di acagiù, noci pecan, noci del brasile, pistacchi, noci del Queensland e prodotti derivati
<i>nuts like almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil nuts, pistachio nuts, Queensland nuts and products thereof</i> | (13) lupino e prodotti a base di lupino
<i>lupine and products based on lupine</i> |
| (3) uova e prodotti derivati
<i>eggs and egg products</i> | (9) sedano e prodotti derivati
<i>celery and products thereof</i> | (14) molluschi e prodotti a base di mollusco
<i>molluscs and products based on shellfish</i> |
| (4) pesce e prodotti derivati
<i>fish and fish products</i> | (10) senape e prodotti derivati
<i>mustard and products thereof</i> | |
| (5) arachidi e prodotti derivati
<i>peanuts and derived products</i> | (11) semi di sesamo e prodotti derivati
<i>sesame seeds and products thereof</i> | |
| (6) soia e prodotti derivati
<i>soybeans and products thereof</i> | | |

Per qualsiasi informazione su sostanze e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

For any information on allergens, it is possible to consult the specific documentation that will be provided, on request, by the staff on duty.

