



La Dogana del Buongusto

RISTORANTE | VINERIA

With its ancient bricks and its pieces of antique furniture, La Dogana del Buongusto is a place where you can taste the best delicacies of our Milanese and Lombardian cuisine.

Everyday, we take care of our preciously selected raw materials to let our Chef creatively combine tradition with innovation, while simultaneously respecting the seasonality of the ingredients.

All of the above listed recipes might contain food allergens such as: celery, cereal containing gluten, crustaceans, eggs, fish, lupin, milk, mollusks, mustard, nuts, peanuts, sesame seeds, soy and Sulphur dioxide.
For further information ask for the menu including all allergy notices.

As some frozen products have shown better hygiene and quality standards rather than fresh produce, these may sometimes be used in our recipes.

Cover service | 3,5

APERITIVO

Sparkling wines

OLTREMONDO Extra Dry
Pinot Noir, Sabaghina, S.A., Oltrepò | 4

FRANCIACORTA Brut DOCG
Chardonnay, 25 Blanc de Blancs S.A. F.lli Berlucci, 25 mesi | 8

CHAMPAGNE
Brut Nature Blanc de Noirs Grand Cru Bouzy, 36 mesi, Barnaut | 10

Cocktails

SPRITZ DELLE COLONNE
Sparkling Pinot Noir, Rabarbaro Zucca, rosemary | 6

MILANO CENTRO
Ramazzotti, Bitter gran Milano, orange | 8

DOGANA ORANGE
Vermouth Rosso Fundeghera, orange liqueur, cinnamon | 8

L'ACQUA DI GINO
Gin Giass, Tassoni Tonic Water, lemon | 8

Rubitt

Little bites of typical Milanese cuisine | 4

Pèssitt | Little fishes
Deep-fried and rice flour breaded freshwater fishes

Mondeghili
Typical Milanese deep-fried and breaded meatballs

I Meneghini
Deep-fried Milanese risotto bites in corn flour

TRADITION TASTING MENU

Rabbit and carrot

Typical Milanese rabbit terrine garnished with Mascarpone cheese and spinach mousse, pickled baby carrots

Milanese Risotto

Made with local Carnaroli rice beans, cold dried Iranian saffron stems and veal bone marrow

Veal cutlet

Traditional pounded veal cutlet, braded, deep fried and served with roasted potatoes – due to its size (about 350 gr.) one cutlet will be served each two people

Zabajone

Cold Zabajone sauce served with traditional Milanese corn flower biscuits

Price per person 48 – at least two people

The Tradition Tasting Menu also includes cover charge, water and coffee.

SOMMELIER'S WINE PAIRING

A glass of wine paired with each course, except dessert:

Traditional wine pairing
25

Sommelier's selection
35

CURED MEAT & CHEESE

Cured meats

Selected local cold cuts: goose baked ham, Bresaola, salami from Cremona and artisanal Lardo. Garnished with home-made pickled vegetables | 17

Cheese platter

Selected local and typical cheeses: cave seasoned Taleggio, seasoned cow milk cheese, Salva Cremasco PDO, 5 y. Grana Padano, red crusted Gorgonzola, garnished with season's jam, spicy almonds and Cremonese fruit mustard | 16,5

ANTIPASTI

Nervetti salad

Traditional Milanese Nervetti salad dressed with homemade bell pepper relish, sous-vide red wine onions, confit cherry tomatoes and homemade cannellini bean mayonnaise | 15

Rabbit and carrot

Typical rabbit terrine garnished with Mascarpone cheese and spinach mousse, pickled baby carrots | 14

Foie Gras

Home-made Foie Gras served with toasted panbiorche, home-made red onion jam, citrus fruit marmalade and blueberry jam | 19,5

In the vegetable garden

Crispy baby vegetables on tomato coulis and deep-fried basil | 16

MILANESE RISOTTO

In 1574 the apprentice of the Belgian glass smith Valerio the Flaming, colored the Master's daughter wedding risotto with saffron. This created one of the most famous Milanese culinary artwork.

Our Milanese Risotto is made with local Carnaroli rice beans, cold dried Iranian saffron stems and veal bone marrow.

"A la milanese"

The traditional recipe with saffron and bone marrow | 18

"Al salto"

Butter pan fried Milanese Risotto | 18,5

"Risotto e ossobuco"

Milanese Risotto with stewed veal shank, flavored with herbs and lemon peel | 27

TRIBUTE TO GUALTIERO MARCHESI

In memory of one of Italy's most famous Chefs and pioneers of our local cuisine.

Master's Risotto

Risotto made with local Carnaroli Riserva beans, saffron stems, bone marrow, edible 24 carat gold flakes and veal brow sauce | 29

PRIMI PIATTI

Ravioli

Homemade ravioli stuffed with crescenza cheese, three bell-pepper sauce, and dried bell peppers | 16

Risotto & Nettles

Local Carnaroli rice-bean Risotto, nettle leaves and lightly smoked lavaret | 17

Minestrone

Cold served Milanese-style minestrone with tomato and mint pesto | 1

FRESHWATER

*Our beautiful region is filled with lakes, rivers and rice fields. In the centuries
These natural freshwater resources had a great impact to our local cuisine.*

SECONDI PIATTI

Zigogna

Typical Valtellinese meat course. Finely sliced beef and Lardo wrapped on the traditional wood skewer, garnished with sandy potatoes | 27

Sweetbraeds

Breaded and deep-fried sweetbreads, vinaigrette dressed baby spinaches, home-made saffron flavored mayonnaise | 25

Crayfish

Corn flour puff pastry, crayfish mousse and nettle and almond pesto | 25

SIDES

Roasted potatoes | Grilled vegetables | Mixed greens | Potato mash | 5,5

COTOLETTA

The typical Milanese breaded veal cutlet

Traditional

The original. Already mentioned by the Marshall Joseph Radetzky during the Austrian domination.

According to the ancient recipe the veal cutlet (about 350 gr.) is served thick, breaded and pan fried with butter | 34

Classical veal cutlet

Typical Milanese pounded veal Cutlet (350 gr.), breaded, deep fried, and served with roasted potatoes | gluten-free in request | 29

Vecchia Brera style

The Milanese pounded veal Cutlet (350 gr.), in its fresher version garnished with rocket salad, cherry tomatoes and olives | 31

BAKER'S BREAD

We bring our family tradition to your table. The basket - by our Forneria Silini - is meant to collect the flavors of raw and refined cereal, to offer you the unforgettable cozy union of the daily bread and our traditional cuisine. The lucky ones may, on some night, see Giovanni the Baker come in with a freshly baked bread.

DESSERTS

Chocolate fondue

72% Dark chocolate fondue with fresh fruit

8

Chocolate lava-cake

Dark chocolate lava-cake served with home-made mango and Sichuan's black-pepper ice-cream

8,5

Zabajone

Cold Zabajone sauce served with traditional Milanese corn flower biscuits

8,5

Tiramisù

Italy's most known dessert, made with Mascarpone cheese and ladyfingers

8

Grandma's tartlet

Liquorice flavored lemon tartlet with crumbled meringue

8

SORBET

Apple and Calvados | Lime and Gin

6,5

FRESH FRUIT

Fresh fruit salad | Pineapple | Mixed berries

7

Home-made ice-cream topping | 3

Home-made ice-cream portion | 5