# APPETIZERS

***L'antica ricetta di Vione*** *(1,3,5,7,9,10)* ***11***
(Traditional Milanese meatballs served with wild greens and signature honey-mustard sauce)

***L'incontro di fine estate 16***
(Warm shrimp tails with datterini tomatoes, red onion, and celery) (2, 9,12)

***Il bianco e l'oro 12***
(Cow's milk burrata enhanced with our signature Coratina extra virgin olive oil, balanced salt, and fresh basil)

***Ortolana di Vione*** *(1,3,5,7)* ***11***
(Vione-style Eggplant Parmigiana. A classic baked dish with layers of eggplant, tomato sauce, and cheese)

***Festa in corte*** *(1,12)* ***12/18/27 (small / medium / large)***
(Courtyard Feast: Reserve traditional Lombard cured ham, Coppa from Brianza, locally sourced Lardo, and Varzi PDO salami, served with farmhouse fried bread)

***Rosso cistercense*** *(1,2,9,12,13)* ***18***
(Cistercian Red: Red shrimp tartare [80g] on a monastic pantry-style medley à la Vione: sun-dried tomatoes, capers, olives, and a rustic toasted bread crouton)

***Sinfonia di tartufo e lievito 14***
(Thin slices of truffle-infused Lombardy mortadella served with gnocco fritto) (1,5)

* Product stored at 0°C – ° Blast chilled product

# PASTA AND RISOTTO

***Paccheri del convivio*** *(1,3,6,7,9,10)* ***12***

(Paccheri with tomato sauce, burrata, and fresh basil)

***Risotto al blu di Vione*** *(7,9)* ***15***

(Cascina Vione Carnaroli rice with blueberries and local creamy blue cheese)

***Spaghetti della roggia Speziana*** *(1,6,9,10,12,14)* ***19***

(Spaghetti with clams and a delicate freshwater fish stock)

***L'Ottava ora*** *(1,6,7,9,10,12)* ***15***

(Maccheroni with 8-hour slow-cooked meat ragù)

***Trofie del frate siciliano*** ***18***

(Trofie pasta with pistachio pesto and red prawn tartare*) (1,2,5,6,8)

***Risotto contadino*** *(1,7,12)* ***16***

(Cascina Vione Carnaroli rice with dried figs and bresaola, creamed with aged alpine cheese crystals)

***Risotto al fiore d'oro e gamberi*** *(2,7,9,12)* ***18***

(Cascina Vione Carnaroli with saffron, shrimp* tails, black pepper and untreated lemon zest in fillets)

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# MAIN COURSES

***La costoletta del Parco Sud*** *(1,3,5,7,8)* ***22***
(Farm-raised pork cutlet Milanese-style, seasoned with parsley and lemon zest)

***Frittura dell'orto e del porto*** *(1,2,5)* ***€ 25***
(Fritto di code di gamberi*, totani* e zucchine croccanti)

***Il grande classico della tradizione: ossobuco* e risotto alla milanese*** *(7,9,12)* ***37***
(The great traditional classic: braised veal shank* served with classic Milanese saffron risotto)

***Il manzo del mare al refettorio*** *(4,7)* ***26***
(The Beef of the Sea at the Refectory: Herb-seared tuna° with hazelnut brown butte)

***Il taglio del cortile antico 24***
(Tender sliced beef sirloin served with radicchio and sautéed baby potatoes)

***"1086" Beef Fillet, a tribute to the year of our origins 39***
(Prime beef fillet with fresh porcini mushrooms) (12)

***Argento e agrumi*** *(1,7,12)* ***25***
(Sea bass fillet seared with untreated lemon with soft green salad)

***Costata del forziere cistercense*** *(3,9,10)* ***39***
(30-day dry-aged, pasture-raised heifer ribeye steak, served with roasted potatoes in a hot copper dish)

***Banchetto del fuoco e del raccolto*** *(1,12)* ***9,5/ per 100 gr***
(Fire and Harvest Feast: 30-day dry-aged, pasture-raised heifer Florentine T-bone steak, grilled and carved, served with roasted potatoes, seasonal grilled vegetables over "carta musica" crispy flatbread [minimum weight 1.2 kg)

***Involtini del pellegrino siculo*** *(1,4,7,8)* ***19***
(Swordfish rolls stuffed with pistachios in a tomato, olive, and caper berry sauce, served with a Venere black rice timbale)

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# CHEESES

A selection of Lombard cheeses served with chestnut honey from the South Milan Agricultural Park

***Gorgonzola naturale PDO di Besate*** *(7)* ***7***
(Natural Gorgonzola PDO from Lombardy, produced in the countryside between the South Park and the Ticino river)

***Valtellina Casera PDO stagionato oltre 180 giorni*** *(7)* ***7***
(Valtellina Casera PDO cheese, aged over 180 days: An alpine cheese with a compact texture and a rich, full flavor that refines through long aging)

***Salva Cremasco DOP*** *(7)* ***7***
(Salva Cremasco PDO: An ancient traditional farmhouse cheese from the Lombard plains, originating from the countryside around Crema)

# LARGE SALADS

***Insalata del chiostro*** *(1,3,7)* ***16***

(Cloister Salad: Fresh garden mixed greens, organic hard-boiled egg, Grana Padano cheese shavings, sourdough croutons, and Milano mayonnaise)

***Insalata del chiostro e del pollaio*** *(1,3,4,7,11)* ***18***

(Cloister and Poultry Salad: Fresh garden mixed greens, low-temperature slow-cooked farm chicken breast, organic hard-boiled egg, Grana Padano cheese shavings, Milano mayonnaise, and sourdough croutons)

***Pescato in viaggio verso Vione*** *(2,3,4,6,7,9,10)* ***18***

(Fresh mixed greens, oil-preserved tuna fillets from our pantry, seared shrimp* tails, and saffron pearls)

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# SIDE DISHES

***Le arrostite del focolare 6***
(Oven-roasted potatoes)

***Grigliata della sera contadina 7***
(Farmhouse-style grilled vegetables)

***Spinaci dell'orto al profumo d'aglio 8***
(Garden spinach infused with garlic)

***Sfoglie croccanti di patate Vione*** *(1,3,4,6)* ***8***
(Crispy Vione potato chips)

Cover charge and **house-made artisanal bread** made with sourdough, durum wheat semolina, and stone-ground ancient grains — € **4** per person

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# PASTRY & DESSERTS

***La semplicità di cascina 7***
*(Artisanal pastry cream tart)* (1,3,7,10,11,12)

***Ricordo di mele e profumo di casa 7***
*(Mamma Lucia's apple and chocolate chip cake served with house-made fresh cream)* (1,3,7,10,11,12)

***Dolce del mulino di Vione 7***
*(Our signature take on cheesecake)* (1,3,6,7,8,10)

***Il buio e la nocciola 7***
*(Tiramisu with hazelnut cream and cocoa powder)* (1,3,6,7,8)

***Nuvola del Borgo 8***
*(Creamy mascarpone mousse with fresh strawberries and crispy mini meringues)* (3,5,7,8,10)

# FRESH FRUIT

***Seasonal fruit 7***

***Strawberries 7***

***Pineapple 7***

***Mixed berries*** *(subject to market availability)* ***10***

***Mixed berries with vanilla gelato*** *(subject to market availability)* (3,7) ***12***

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Regolamento EU n° 1169/2011 art.44

*"Caro ospite/cliente. Se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo preparati per consigliarti nel migliore dei modi".*

*"Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs".*

*"Lieber Besucher/Kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten".*

*"Cher visiteur/client, si vous avez des allergies et/ou d'intollérances, ne hésitez pas à nous poser toute question sur notre nourriture et nos boissons. Nous sommes prêt à vous conseiller de la meilleure façon".*

*Allergenic substances contained in some of our dishes and drinks:*

*(1) CEREALS CONTAINING GLUTEN*
*(2) CRUSTACEACS and shellfish-based products*
*(3) EGGS and egg products*
*(4) FISH and fish-based products*
*(5) PEANUTS and peanut products*
*(6) SOY and soy-based products*
*(7) MILK (including lactose) and milk-based products*
*(8) NUTS*
*(9) CELERY and celery-based products*
*(10) MUSTARD and mustard products*
*(11) SESAME SEEDS and sesame seed products*
*(12) SULPHUR DIOXIDE AND SULPHITES*
*(13) LUPINS and lupine-based products*
*(14) MOLLUSCS and mollusc-based products*