

ROBERTO'S LA COTOLETTA ALLA MILANESE

FRIDAY NIGHTS FOR TWO

MENU FOR TWO: \$80 (EXCLUSIVE OF TAX & GRATUITY)

A CLASSIC MILANESE EXPERIENCE, CRAFTED FOR SHARING

THE COTOLETTA ALLA MILANESE IS NOT SIMPLY A DISH, BUT A REFLECTION OF THE ITALIAN WAY OF LIFE WHERE MEALS ARE MEANT TO BE LINGERED OVER AND SHARED AMONG FAMILY AND FRIENDS.

IN THE HOMES AND TRATTORIE OF MILAN, THIS GOLDEN, BONE-IN VEAL CHOP IS TRADITIONALLY SERVED WHOLE, PLACED AT THE CENTER OF THE TABLE AND ENJOYED TOGETHER.

EACH SLICE A MOMENT OF CONNECTION, CONVERSATION AND CONVIVIALITY. ROOTED IN GENERATIONS OF LOMBARD CULINARY TRADITION, IT EMBODIES THE ITALIAN PHILOSOPHY THAT THE TABLE IS A PLACE OF GATHERING, WHERE SIMPLICITY, QUALITY INGREDIENTS AND HEARTFELT HOSPITALITY COME TOGETHER.

TO SHARE A COTOLETTA IS TO EMBRACE THIS SPIRIT, TURNING A MEAL INTO AN EXPERIENCE AND AN EVENING INTO A MEMORY

Antipasti

A Fiori di Zucca Fritti

Delicate fried zucchini blossoms filled with ricotta

Roberto's Eggplant Tower

Layers of eggplant with mozzarella and tomato sauce



Pietanze

La Cotoletta alla Milanese

Bone-in veal chop, breaded and pan-fried in butter to a golden crisp, tender and juicy inside

Contorni (Choice of Two)

Patatine Fritte

Crisp, golden fries lightly seasoned for the perfect savory bite

Sautéed Spinach

Fresh spinach gently sautéed with garlic and olive oil for a bright, tender finish

Insalata di Rucola

Fresh arugula with ripe tomatoes, finished with shaved Parmesan

Pasta al Pomodoro

Housemade fettuccine with classic pomodoro sauce

Limited To Two Guests or More • No Menu Substitutions

Reservations Suggested