

ISCHE 43
Milan



*GALA DINNER
with music
ISCHE 43 Milan
September 1, 2022
Osteria del Treno, via San Gregorio, 46*

Milanese mix

Robiola cream cheese, Goose breast, Veal liver pate,
Pandino's Salva cheese with citrus mustard and veal
shank salad

*Risotto milanese style with saffron
with Carnaroli rice San Massimo*

Hen in the manner of the Gonzaga
Hen salad with pine nuts, raisins and dried apricots

Pistachio and light chilly ice cream

Wine

Arneis bio '21- Sergio Marchisio
Valpolicella '19 – Marion

Hen in the manner of the Gonzaga: A summer thought

An aristocratic salad from the Gonzaga of Mantua at the Osteria del Treno in Milan, an ancient recipe of Renaissance origin, also known as *Insalata alla Mantovana* or *alla Stefani*, from the name of the cook at the court of the Gonzaga of Mantua. At the Train we love to be stimulated by classic recipes and turn them into contemporary dishes. Our version of the Mantua salad follows the original recipe and is therefore devoid of vegetables but introduces variants that make it richer and more succulent, a particular summer second dish. The meat of the hen, after being boiled, is fried and seasoned with balsamic vinegar oil, dried apricots, orange emulsion, pomegranate, softened raisins and marjoram leaves. These ingredients make our unique proposal characterized by a light, fresh bittersweet note.

