

SMALL DISHES

HALF PORTION

WHOLE PORTION

Aubergine Parmigiana (3,7,9)	4,5	7,5
Vitello tonnato (Veal with Tuna sauce) (3,8,9)	4,5	8
Raw beef sausage, valerian and Grana Padano (3,7)	4,5	8
Anchovies with green sauce (1,4,12)		5
Chickpeas Hummus (11)		5
Burrata & raw ham (7)		10
Charcuterie & cheese board (7)		13
Selection of Piedmontese starters (<i>anchovies, raw sausage, tomino cheese</i>) 🌿 (1,3,4,7,12)		11

All the small dishes are served with bread 🌿 (1)

SOUPS AND SALADS

Ribollita and croutons (9)		6,5
<i>Served with bread</i> 🌿 (1)		6,5
Topinambur cream, croutons and sage oil		
<i>Served with bread</i> 🌿 (1)		

JACKET POTATOES

Stracchino, vegetables and sun dried tomatoes cream (7,12)		6,5
Mushrooms, toma cheese fondue & raw ham (7)		8,5
Gorgonzola fondue, radicchio and sausage (7)		9
Carbonara with roasted pork cheek, egg cream, black pepper and pecorino (3,7)		8,5
Speck, smoked cheese, onion and rocket salad (7)		7,5
Oven-baked tomino, red onion, coppa, and balsamic cream (7,12)		9
Chicken 'alla cacciatora' with olives (7)		8,5
Fontina, mushrooms and speck (7)		8,5
Fondue of Toma cheese, savoy cabbage, and sausage (7)		8,5
Raw ham, burrata and olives (7)		9
Cannellini beans, savoy cabbage, and mushrooms		7
Burrata cheese, valerian and sun dried tomatoes (7,12)		8
Shrimps in Thai sauce and baby spinach (2)		10,5
Raw beef sausage, rocket salad and Grana Padano (3,7)		8,5
Secret potato: <i>the ingredients change every month, and they're known only to those who are subscribed to the newsletter!</i>		

Recipes variations are available on request. Any additions may change the price.

HOMEMADE DESSERTS

Tiramisù 🌿 (1,3,7)	4,5
Pistachio panna cotta (7,8)	4,5
Brownies with whipped cream (3,7)	4,5

DRINKS

Microfiltered Water	1,2	Pilsner Urquell beer 33cl 🌿	4
Bibite	3,5	Pilsner Urquell draught beer 30cl/50cl 🌿	4/5,5
Molecola	3,5	Craft draught beer 33cl 🌿	5,5
Wine Red/White		Baladin Nazionale - Ale	
1/4 lt.	3,5	Baladin Super - Ambrata	
1/2 lt.	6	Baladin Isaac - Blanche	
1 lt.	11,5	Craft Beer Gluten Free	5,5
		Baladin Nazionale	
		Coffee	1,2
		Digestifs & grappe	3

♦ the recipe contains frozen ingredients

🌿 Product with gluten

In case of allergies or intolerances, you can ask for information about the ingredients to the staff.

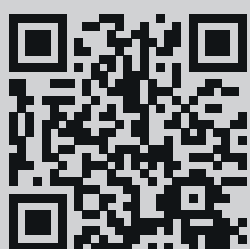
THERE'S MORE BEYOND THE SKIN

We choose the best potatoes. We slow cook them in a special oven to yield a soft centre and a crispy, flavourful skin. We whip them with Ligurian extra virgin olive oil, then we stuff them with creative fillings, using fresh seasonal ingredients from local producers.

Our recipes are inspired by the Italian gastronomic tradition, to satisfy all needs. Ours is a sustainable kitchen, with no waste, no plastic, always conscious of our environmental impact.

We strive to provide the best, from our dishes to our venues, to give everyone a place at the table. We create a unique and simple restaurant experience that brings together great flavour and conviviality. Poormanger is not only a restaurant – it's a place to feel at home, among friends.

Poormanger



English menu

Carte en Français

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the poormanger restaurants in Milan join the out-of-home eating program of AIC, the Italian celiac disease association

⚠️ May contain traces of allergens due to the production process

(eggs, fish, soy, milk, lactose, nuts, celery, mustard, sesame seeds, sulfur dioxide, lupins, shellfish).

FOOD ALLERGENS

REGULATION NO. 1169/2011 – ANNEX II: SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES



- 1. CEREALS CONTAINING GLUTEN**, i.e., wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and derived products, except for:
- a) glucose syrups based on wheat, including dextrose (1);
 - b) maltodextrins based on wheat (1);
 - c) glucose syrups based on barley;
 - d) cereals used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.



2. CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS.



3. EGGS AND PRODUCTS BASED ON EGGS.



- 4. FISH AND PRODUCTS BASED ON FISH**, except for:
- a) fish gelatin used as a carrier for vitamin or carotenoid preparations;
 - b) fish gelatin or isinglass used as fining agents in beer and wine.



5. PEANUTS AND PRODUCTS BASED ON PEANUTS.



- 6. SOYBEANS AND PRODUCTS BASED ON SOYBEANS**, except for:
- a) refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soybeans;
 - c) vegetable oils derived from phytosterols and phytosterol esters based on soybeans;
 - d) plant stanol ester produced from vegetable oil sterols based on soybeans.



- 7. MILK AND PRODUCTS BASED ON MILK (INCLUDING LACTOSE)**, except for:
- a) whey used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) lactitol.



- 8. NUTS**, i.e., almonds (*amygdalus communis* L.), hazelnuts (*corylus avellana*), walnuts (*juglans regia*), cashew nuts (*anacardium occidentale*), pecan nuts (*carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*bertholletia excelsa*), pistachios (*pistacia vera*), macadamia nuts and Queensland nuts (*macadamia ternifolia*), and their products, except for nuts used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.



9. CELERY AND PRODUCTS BASED ON CELERY.



10. MUSTARD AND PRODUCTS BASED ON MUSTARD.



11. SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS.



- 12. SULPHUR DIOXIDE AND SULPHITES** at concentrations exceeding 10 mg/kg or 10 mg/liter in terms of total SO₂ for products ready for consumption or as reconstituted according to the manufacturer's instructions.



13. LUPINS AND PRODUCTS BASED ON LUPINS.



14. MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS.

(1) And derived products, in so far as the process they have undergone is not likely to raise the allergenicity level assessed by the Authority for the base product from which they are derived.