



**TRIBE
MILANO MALPENSA**

TRIBE TABLE

**6 am – 11 pm
EVERYDAY**

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SPECIAL DIETARY NEEDS

If you desire vegan dishes or have any other specific dietary needs, we invite you to contact our staff.

We are available to advise you and tailor our offerings to best meet each of your requests.

DETAILED LIST OF MAIN FOOD ALLERGENS

INFORMATION TO CUSTOMERS REGARDING THE PRESENCE IN FOODS OF INGREDIENTS OR TECHNOLOGICAL AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES. THE FOODS AND DRINKS PREPARED AND SERVED IN THIS ESTABLISHMENT MAY CONTAIN THE FOLLOWING INGREDIENTS OR TECHNOLOGICAL AIDS CONSIDERED ALLERGENS, ACCORDING TO ANNEX II OF EU REG. NO. 1169/2011 (SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES).

ALLERGENS:

1. **CEREALS CONTAINING GLUTEN:** wheat, rye, barley, oats, spelt, kamut, or their hybrid strains and derived products
2. **CRUSTACEANS AND CRUSTACEAN-BASED PRODUCTS**
3. **EGGS AND EGG-BASED PRODUCTS**
4. **FISH AND FISH-BASED PRODUCTS**
5. **PEANUTS AND PEANUT-BASED PRODUCTS**
6. **SOY AND SOY-BASED PRODUCTS**
7. **MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE)**
8. **NUTS:** almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products
9. **CELERY AND CELERY-BASED PRODUCTS**
10. **MUSTARD AND MUSTARD-BASED PRODUCTS**
11. **SESAME SEEDS AND SESAME SEED-BASED PRODUCTS**
12. **SULPHUR DIOXIDE AND SULPHITES** at concentrations higher than 10 mg/kg or 10 mg/litre in terms of total SO₂ calculated for products as proposed ready for consumption or reconstituted according to manufacturers' instructions
13. **LUPINS AND LUPIN-BASED PRODUCTS**
14. **MOLLUSCS AND MOLLUSC-BASED PRODUCTS**

For any information on the possible presence of allergens in our products, kindly guests are asked to refer to the dining room operators.

TRIBE**TABLE**** TOMATO BRUSCHETTA – 10 €**

San Marzano tomato, basil, extra virgin olive oil
1-5-11

TYPICAL COLD CUTS PLATTER – 16 €

raw ham, Milano salami, coppa, bresaola from Valtellina
12

**TYPICAL CHEESE PLATTER WITH FRUIT COMPOTE
AND HONEY – 16 €**

*Gorgonzola from Novara, Taleggio, Grana Padano, Casera
from Valtellina*
7-10

MILANESE MONDEGHILI WITH TRIO OF SAUCES – 16 €

*meatballs accompanied by three different sauces:
bell pepper, tomato and parsley*
1-3-5-6-7-8-11

 EGGPLANT PARMIGIANA TERRINE – 12 €

eggplant, tomato sauce and Parmigiano Reggiano
1-5-6-7-8

LASAGNA BOLOGNESE – 14 €

egg pasta, meat ragù, béchamel and Parmigiano Reggiano
1-3-7-9

 PENNE «CA SASSA E MULINCIANI» – 14 €

*pasta in the style of Norma from Sicily, fried eggplant, tomato
sauce, basil and salted ricotta*
1-5-6-7-8

 RISO AL SALTO – 16 €

Saffron Risotto with a Crispy Golden Crust
7-9

CALAMARATA PASTA WITH OCTOPUS RAGÙ – 18 €

tomato sauce and octopus
1-4-9-14

SPAGHETTI ALLA CHITARRA ALLA CARBONARA – 14 €

*typical Roman pasta with creamy egg yolk sauce, Pecorino
Romano, crispy guanciale and black pepper*
1-2-3-7-12-14

 VEGETABLE MINISTRONE – 10 €**STARTERS - FIRST COURSES**

TRIBE

TABLE

VEAL CUTLET MILANESE STYLE – 30 €

*Veal chop, breaded with breadcrumbs
and fried in clarified butter*

1-3-5-6-8-11

LUCIANA-STYLE OCTOPUS – 24 €

*Stewed octopus with tomato, Gaeta's olives, capers and
parsley*

2-4-9-14

 **CAULIFLOWER STEAK WITH VEGETABLES
CRUNCH OF SEEDS AND DRIED FRUIT
PARSLEY EMULSION – 16 €**

5-6-8-11

CAESAR SALAD – 16 €

*Lettuce, cherry tomatoes, chicken breast, bacon,
bread croutons and Caesar sauce*

1-2-3-7-10

GRILLED BEEF RIB STEAK – 30 €

**HERB-MARINATED CHICKEN BREAST PUFFED RICE
AND ALMOND CRUST PEACH CHUTNEY – 20 €**

slow-cooked chicken breast

1-5-6-7-8-9-10-11


 **POTATO DIPPERS – 6 €**

 **GRILLED VEGETABLES – 7 €**


 **MIXED SALAD – 6 €**

MAIN COURSES – SIDES



 **PIZZA MARGHERITA – 12 €**
tomato, basil and mozzarella
1-2-5-6-7-8-9

 **PINSA WITH TOMATO, OREGANO AND OLIVES – 12 €**
mix of wheat, soy, and rice flours
1-2-5-6-8

 **PINSA WITH TOMATO AND GRILLED VEGETABLES – 12 €**
mix of wheat, soy, and rice flours
1-2-5-6-8

Addition of Buffalo Mozzarella or Campana Burrata – 3,5 €

SCOTTONA BEEF BURGER – 22 €
*ancient grain bun, scottona beef burger, bacon,
Edam cheese, lettuce, tomato and sautéed onions*
1-5-6-7-8


FOUR CHEESE BURGER – 22 €
ancient grain bun, scottona beef burger, cheeses of Lombardy
1-5-6-7-8

PULLED CHICKEN BURGER – 22 €
*ancient grain bun, pulled chicken, soy mayonnaise, lettuce
and tomato*
1-3-5-6-7-8-10-11

CLASSIC TOAST – 10 €
ham and Edam cheese
1-5-6-7-8

TOMATO AND TUNA SANDWICH – 12 €
tuna, tomato and mayonnaise
1-2-3-4-5-6-7-8-10-11-14

CLUB SANDWICH – 16 €
lettuce, tomato, hard-boiled egg mayonnaise, bacon and turkey
1-2-3-4-5-6-7-8-10-11-14

 **VEGETARIAN SANDWICH – 12 €**
Philadelphia cheese, grilled zucchini and sun-dried tomatoes
1-2-3-5-6-7-8

All sandwiches and burgers are served with potato dippers.



CLASSIC TIRAMISU – 6 €

½ portion 4 €

Mascarpone cream, Savoiardi biscuits, coffee and cocoa
1-3-5-6-7-8

LIMONCELLO TIRAMISU – 6 €

½ portion 4 €

Mascarpone cream, Savoiardi biscuits and limoncello
1-3-5-6-7-8

SICILIAN CANNOLO – 7 €

½ portion 4 €

Shell, goat's ricotta cream, chocolate crunch and pistachio nibs
1-3-5-6-7-8-11

THE "GARDEN" OF CHOCOLATE – 6 €

½ portion 4 €

Chocolate mousse, salted chocolate crumble and sprouts
1-3-5-6-7-8-11

SYMPHONY OF FRESH FRUIT – 6 €

½ portion 4 €

cantalupe melon, winter melon, pineapple, raspberries, blackberries, blueberries, currants and apple

ESPRESSO – 2 €

AMERICAN COFFEE – 2,5 €

CAPPUCCINO – 3,5 €

THE – 3 €

LIQUEURS – 8 €

Limoncello, Mirto, Amaro del Capo, Sambuca, Averna, Montenegro, Amaretto di Saronno, Fernet Branca, Ramazzotti, Jägermeister, Jefferson, Grappa morbida, Frangelico