

ANCHE AND THE “COTOLETTA SBAGLIATA”

(“WRONG” MILANESE CUTLET)

THE ORIGINS

One of the butchers we bought meat from,  
one day called us to tell us that he had a lot of unsold pork chops  
and asked us to help finish them.

I replied, «What can I do with all those pork chops?»

And he said to me: «Make Milanese cutlets, with them!»

It seemed strange to me that a butcher, and one from Milan to boot,  
could even suggest making cotoletta Milanese with pork chops  
instead of veal (because the typical one is usually made with veal)

I told him so, and his reply was a quick and disarming one:

”Call it SBAGLIATA [WRONG], then”

That was the birth of what later became our “SBAGLIATA”

(WRONG Milanese or simply wrong cutlet)

# ANCHEMENÙ

## THE “SBAGLIATA”

Wrong milanese pork cutlet with almonds and orange  
(more or less 250g, just meat)

*The historical, the first we created, the biggest, what everyone knows us for.*

euro 18

## THE MINI

Wrong milanese pork cutlet with pistachio and lime  
(more or less 150g, just meat)

*For those afraid of the size of the “Sbagliata” a slightly smaller version.*

euro 14

## THE AUBERGINE

Wrong milanese aubergine cutlet with walnut and lemon  
(fried in the same butter as the classic one)

*For vegetarian friends if you prefer we will replace butter with oil.*

euro 12

## THE PIZZAIOLA

Wrong milanese chicken cutlet with almond, orange, tomatoes and mozzarella

*The latest arrival, cooked in oven with less butter.*

euro 16

# ANCHEMENÙ

## ANTIPASTI

- raw beef with fennel and balsamic vinegar - euro 13
- stracciatella cheese and anchovies served on toasted bread - euro 12
- robiola cheese and mortadella served on toasted bread - euro 11
- raw chicory with anchovies and oil sauce - euro 12

## PRIMI

- pasta alla norma with vegetarian polpette and aubergine caviar - euro 12 little less - euro 10
- tagliatelle ragout and crispy bacon - euro 10
- risotto with saffron and Parmigiano Reggiano cheese - euro 13
- spaghetti with tomato sauce and stracciatella cheese - euro 12
- spaghetti basil, pistachio and Parmigiano Reggiano cheese - euro 12
- potato gnocchi with sausage and pecorino cheese - euro 10
- spelt linguine with capers, tuna, lemon and breadcrumbs - euro 10
- kamut rigatoni with cheese and pepper sauce - euro 12

## SECONDI

- mondeghili (meatballs) in sauce - euro 12
- chicken skewers "Anche Yakitori" with soya sauce and sugar - euro 13
- plateau royal with stewed and raw vegetables and feta cheese - euro 12
- grilled aubergines "Anche Parmigiana" served with salad and potatoes - euro 13
- thinly sliced Chianina meat with guacamole euro - euro 23
- fassona beef tenderloin from Piedmont - euro 20

## DOLCI

- "ANCHE TIRAMISÙ" with chocolate spheres and coffee - euro 6
- "pistoccu casizzadu" sardinian cheesecake with honey - euro 6
- baby cannoli chocolate and pistachio cream - euro 6
- SAnCHER our chocolate and jam cake - euro 6
- ready-made tart with cream and red fruits - euro 6
- like a tarte tatin with vanilla ice-cream (10 minutes preparation) - euro 6
- burnt cream and raspberries - euro 6

Please notice that takes approx. 12-15 minutes to cook.

# ANCHEBAR

## BY-THE-GLASS WINES

### SPARKLING

Prosecco - euro 5

Franciacorta - euro 7

Ferrari Perlè - euro 8

Champagne - euro 9

### WHITE

Verdicchio - euro 5

Pinot bianco - euro 5

### RED

Montepulciano - euro 5

Sangiovese - euro 5

### SWEET

Passito di Pantelleria - euro 5

Porto - euro 5

## BEERS

### DRAFT BEERS

St. Stefanus (7%) - euro 5

Pilsner Urquell (4,4%) - euro 5

India Pale Ale (7,4%) - euro 5

St. Benoit Blanche (5%) - euro 5

St. Benoit Ambree (5,9%) - euro 5

### BOTTLED BEERS

Ichnusa non filtrata - 33 cl. - euro 5

Beck's - euro 5

Corona - euro 5

Warsteiner - euro 5

WATER - euro 2    SOFT DRINKS - euro 3/5    COFFEE - euro 1/2,50    SERVICE - euro 2,50

Courses marked with (\*\*) could be prepared with raw material frozen or deep-frozen at the origin. Some fresh products of animal origin, as well as the raw fishery products, they are subjected to rapid temperature abatement pursuant to EC Reg. 852/04 and EC Reg. 853/04.

\*\*\*For any special cooking information and/or change please do not hesitate to ask and, we will do our best to meet your requests.

\*\*\*All the products might contain allergenic substances or might have been close to them. The list of allergens is available on request, in accordance with the law EU Reg. 1169/11. If your allergene is not included please ask our staff

# ANCHEBAR

## GRAPPE

Moscato - euro 6  
Morbida - euro 5  
Barricata - euro 6  
Amarone - euro 8  
Gewurtztraminer - euro 8  
Mirtillo - euro 6  
Lampone - euro 6  
Camomilla - euro 6  
Mugo - euro 6  
Cirmolo - euro 6  
Nocino e miele - euro 6

## R U M

Zacapa - euro 8  
Diplomatico Anejo - euro 8  
Havana Club (7 anos) - euro 7  
J. Bally - euro 6  
Brugal Especial - euro 5  
Brugal Anejo - euro 5  
Pampero Especial - euro 6  
Pampero Blanco - euro 6  
Flor de Cana - euro 5

## VODKA

Beluga - euro 8  
Grey Goose - euro 8  
Belvedere - euro 8  
Russian Standard Vodka - euro 7  
Zubrowka - euro 7  
Moskovskaya - euro 5

## AMARI and SPIRITS

Amaro del Capo - euro 5  
Amaro alle erbe - euro 5  
Averna - euro 5  
Averna Riserva - euro 5  
Bailey's - euro 6  
Branca Menta - euro 5  
Braulio - euro 5  
Caffè Borghetti - euro 5  
Cynar - euro 5  
Disaronno - euro 5  
Fernet Branca - euro 5  
Jagermeister - euro 5  
Limoncello - euro 5  
Liquore alla liquirizia - euro 5  
Lucano - euro 5  
Mirto - euro 5  
Ramazzotti - euro 5  
Sambuca - euro 5  
Unicum - euro 5

## WHISKEY E COGNAC

Nikka - euro 12  
Laphroaig 10 - euro 9  
Oban 14 - euro 9  
Talisker 10 - euro 9  
Caol Ila 12 - euro 9  
Lagavulin 16 - euro 9  
Bulleit Bourbon - euro 9  
Bulleit Rye - euro 9  
Jack Daniel's - euro 7  
Jameson - euro 6  
J&B - euro 5  
Delamain - euro 6

# ANCHEBAR

COCKTAIL and alcohol-free - euro 7  
with special spirits - euro +2

APERITIVO – dalle 18.30 alle 20.30 – euro 10

Excluding drinks from 7 euros upwards from the price list, which will be increased by 3€

## ANCHE NEGRONI

gin, campari, vermouth rosso, succo di pompelmo

## MOSCOW MULE

vodka, ginger ale, zenzero, lime, cetriolo

## MULA BLANCA

mezcal, lime, rosmarino, ginger beer, zucchero liquido

## PURPLE

vodka, limone, frutti di bosco, zucchero liquido, schweppes lemon

## TOMMY'S ROCK

tequila, mezcal, limone, agave

## GIN-GER

gin, limone, zenzero, succo di pompelmo, zucchero liquido

## RYE SMASH

bullet rye whiskey, limone, menta fresca, zucchero liquido

## RUM COOLER

rum scuro, ginger ale, lime, zucchero di canna

## LONDON MULE

gin, ginger ale, zenzero, lime, cetriolo

# ANCHEBAR

YES, WE ALSO MAKE SPRITZ

euro 6

APEROL

aperol, prosecco, soda

CAMPARI

campari, prosecco, soda

HUGO

st. germain, prosecco, soda

CYNAR

cynar, prosecco, soda

LIMONCELLO

limoncello, prosecco, soda

... AND GIN TONIC TOO

gin servito con schweppes e limone - euro 7

Gin BOMBAY servito con schweppes e limone - euro 8

Gin TANQUERAY servito con schweppes e limone - euro 8

Gin BULLDOG servito con fever tree e chicchi di caffè - euro 11

Gin G'VINE servito con fever tree e lime - euro 11

Gin HENDRICK'S servito con fever tree, cetriolo e pepe - euro 11

Gin MARE servito con fever tree e basilico - euro 11

Gin MARTIN'S MILLER servito con fever tree, limone e zenzero - euro 11

Gin MONKEY servito con fever tree e scorza di limone - euro 11

Gin RIVO servito con fever tree e rosmarino - euro 11

Gin BOTANIST servito con fever tree, lime e menta fresca - euro 11

Gin GIASS servito con fever tree e scorza d'arancia - euro 11

# ANCHEBRUNCH

## SUNDAY BRUNCH

### SWEET

bread and jam, biscuits, yogurt with almonds, cream puff and home-made dessert

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### CHOICE OF MAIN COURSE

#### ENGLISH BREAKFAST

sausages, potatoes, beans, scrambled eggs  
euro 14

#### COTOLETTA "SBAGLIATA" – THE HISTORICA

milanese pork cutlet with almond and orange, served with potatoes  
euro 18

#### PANCAKES

bacon and cheese with salad and potatoes - euro 10  
guacamole and robiola cheese with salad and potatoes - euro 12  
with fresh fruit and maple syrup - euro 10

#### MINI PORK BURGERS WITH HOME-MADE FOCACCIA

tomato, salad, and cheese, served with potatoes  
euro 12

#### OMELETTE

with cheese and mushrooms  
euro 12

#### "ANCHE CHICKEN SALAD"

euro 12

\*

### TO DRINK

american coffee and a glass of orange juice

### BRUNCH MENU – euro 25

Service - euro 2,50

You can also order only the main course

Extra orders, espressos and drinks are paid separately.  
The kitchen is open from 12:00 to 15:30