

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

- 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
- pasta alla norma with vegetarian polpette and aubergine caviar - euro 12 little less - euro 10
- tagliatelle ragout and crispy bacon - euro 10
- spelt linguine with capers, tuna, lemon and breadcrumbs - euro 10
- kamut rigatoni with cheese and pepper sauce - euro 12
- potato gnocchi with sausage and pecorino cheese - euro 10

SECONDI

- mondeghili (meatballs) in sauce - euro 12
- 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

DOLCI

- "ANCHE TIRAMISÙ" with chocolate spheres and coffee - euro 6
- baby cannoli chocolate and pistachio cream - euro 6
- ready-made tart with cream and red fruits - euro 6
- burnt cream and raspberries - euro 6

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

ANCHEBAR

BY-THE-GLAS WINES

SPARKLING

Prosecco - euro 5

WHITE

Verdicchio - euro 5

Pinot bianco - euro 5

RED

Montepulciano - euro 5

Sangiovese - euro 5

SWEET

Passito di Pantelleria - euro 5

Porto - euro 5

BOTTLED BEERS

Ichnusa non filtrata - 33 cl. - 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

Morbida - euro 5
Moscato - euro 6
Barricata - euro 6
Filuferru - euro 6
Mirtillo - euro 6
Lampone - euro 6
Cirmolo - euro 6
Nocino e miele - euro 6

R U M

Zacapa - euro 8
Diplomatico Anejo - euro 8
Matuzalem 15 - euro 8

WHISKEY E COGNAC

Nikka from the barrel - euro 12
Nikka pure malt red - euro 10
Glenfiddich - euro 9
Laphroaig 10 - euro 9
Oban 14 - euro 9
Caol Ila 12 - euro 9
Lagavulin 16 - euro 9
Bulleit Bourbon - euro 9

GIN TONIC

Hendrick's euro 11
Bombay Sapphire euro 8
Tanqueray euro 8

AMARI and SPIRITS

Amaro del Capo - euro 5
Amaro Montenegro - euro 5
Averna - euro 5
Averna Riserva - euro 5
Bailey's - euro 6
Branca Menta - euro 5
Braulio - 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

VODKA

Beluga - euro 8
Grey Goose - euro 8
Belvedere - euro 8

NEGRONI

Classico euro 7
Sbagliato euro 7

