

THE GREEN LIFE APRIL 5 – 22

RINASCENTE

FOREVER GREEN

GREEN FOOD

THROUGHOUT THE GREEN LIFE EVENT, THE MILAN AND ROME FOOD HALLS OFFER SPECIAL LIMITED-EDITION MENUS

MILAN PIAZZA DUOMO

BESTEAK

When the food chain is ecological

Local grilled rooster with raw vegetables and dip and creamed corn. Recommended wine: Dolcetto d'Alba bio – Tenuta Cucco.
€ 19 without wine, € 24 with wine

GOD SAVE THE FOOD

Organic fruit juices and t-shirts

Organic fruit juices of your choice and a shot of fennel/ginger/pineapple.
What is more, to mark the event, there 'is a limited-edition GStF-Wrad t-shirt with the slogan GIVE A FOKus, to promote respecting nature and the environment. The initiative is sponsored by the Italian Ministry of Economic Development.

IL BAR

Dry, sweet, and non-alcoholic drinks by Oscar Quagliarini

Mixologist, Oscar Quagliarini, has created 3 special drinks for The Green Life - one dry, one sweet and one non-alcoholic, which give their take on the theme in a surprising and tasty way.

JUICE BAR

Evergreen smoothie and Special Green salad

A smoothie of apple, fennel, spinach, pineapple, lemon and celery to accompany a salad of Venere black rice, tomato, carrots, courgettes, beetroot and avocado.

MAIO RESTAURANT

Vegetarian food and organic wine

Chickpea gnocchi, saffron puree and homegrown vegetable ragu. Recommended wines: Gavi Classico Biodinamico – La Raia; Dolcetto d'Alba bio – Tenuta Cucco
€ 16 without wine, € 21 with wine

MANUELINA

Focaccia Special

Crunchy focaccia with prescinseua (cottage cheese) and smoked scamorza cheese.

MY SUSHI

Oriental green

Vegetarian bowl with Venere sesame rice, avocado, asparagus, wakame, cashew nuts and Nori (edible seaweed). Served with ginger and carrot sauce. €13

MOËT & CHANDON CHAMPAGNE BAR

Natural Style

A fresh and plant-based cocktail with gin and an infusion of thyme and lemon, St. Germain, freshly mashed green apple, lime, crushed cucumber and Moët&Chandon Imperial.
€14

OBICÀ

Oil and focaccia bread

Tasting session with three organic olive oils from different regions of Italy (Liguria, Puglia and Sicily) paired with focaccia bread.

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ROME VIA DEL TRITONE

MADEITERRANEO

Bio Menu

Organic wholegrain spelt penne pasta with Genoese pesto,
with green beans and potatoes € 14

Veal in pitta bread crust with aromatic herbs,
with yoghurt cream and mixed pickled vegetables € 21

Pâte of peas, ground pistachio,
matcha cream and lime yoghurt € 9

SAN GREGORIO

Egg Rhapsody

Egg, bread and fresh vegetable dish,
paired with a glass of wine - Pietraia 2017, Castel del Monte DOC
from bio-dynamic winery Ognissole € 15

VIVI BISTROT

Urban Picnic

Every Saturday and Sunday during The Green Life event,
customers can find a picnic basket, blanket and maps
to enjoy the city in the greenest way possible.

Green Aperitif

Every weekend, from Friday to Sunday, mocktails based on cucumber,
celery, mint and ginger beer, accompanied by a delicious mint tzatziki,
cucumber with organic vegetable crudités and focaccia bread.