

**THE BAR**  
— at —  
*Ralph Lauren*

Via della Spiga, 5 Milan

# LUNCH

From 11.30 a.m. to 4.30 p.m.

## STARTERS

### **CLASSIC SHRIMP\* COCKTAIL**

With Bombay & Horseradish Cocktail Sauce 30€

### **SOUTHWESTERN VEGETABLE CHILI**

Cashew Cream, Green Onion,  
Jalapeño & Espelette Pepper Served With Pecorino Biscuit 20€

### **CRAB\* CAKE**

Served With Yellow Pepper Mustard Sauce & Citrus Salad 35€

### **PIGS IN A BLANKET\***

Served With Mustard 12€

### **SPRING PEA SOUP\***

With Minted Crème Fraîche 18€

## SALADS

### **RALPH'S SALAD**

Cucumbers, Tomatoes, Avocado, Spring Onions, Radishes,  
Mini Turnips & Mustard Vinaigrette 16€  
Add: Grilled Chicken 10€ | Grilled Shrimp\* 14€ | Filet\* Mignon 14€

### **COBB SALAD**

Grilled Chicken, Avocado, Tomato, Romaine, Coddled Egg,  
Bacon, San Carlone Cheese & Mustard Vinaigrette 28€

### **ARTICHOKE & FENNEL SALAD**

With Arugula, Fennel, Parmesan Cheese & Lemon Vinaigrette 18€

### **CRAB\* & AVOCADO**

Cherry Tomatoes, Capers, Turnips, Cucumber, Spring Onions,  
Radishes & Basil With Lime Vinaigrette 32€

# LUNCH

From 11.30 a.m. to 4.30 p.m.

## CLASSICS

### **SPICED BLACK SEA BASS\***

Grilled Runner Beans, Cerignola Olives,  
Fava Beans With Lemon-Pecorino Vinaigrette 32€

### **LOBSTER\* ROLL**

With Herb-Celery Tartar Sauce on Toasted Brioche Bread Served With French Fries\* 35€

### **AVOCADO TOAST & SMOKED SALMON**

Served With Toasted Seed Bread, Fried Egg, Tzatziki Cream & Jalapeño 30€

## BURGERS

### **RALPH'S BURGER**

Tomatoes, Lettuce, Onions, Pickles,  
Cheddar & Crispy Bacon Served With French Fries\* 30€

### **MICHIGAN AVENUE BURGER**

Portobello Mushrooms, Spinach, Brie, Truffle Aioli Served With French\* Fries 35€

## SIDES

### **FRENCH FRIES\***

Served With Truffle Mayonnaise & Ralph's Sauce 15€

**SAUTÉED BROCCOLINI** 10€

**MASHED POTATOES** 10€

# WINES BY THE GLASS

## CHAMPAGNE & SPARKLING WINES

Nino Franco, Valdobbiadene Brut DOCG, Veneto 12€ | 50€  
*Glera*

Letrari, Brut Trento DOC, Trento 18€ | 70€  
*Chardonnay, Pinot Noir*

Ca' del Bosco, "Rosé Cuvée Prestige" Extra Brut DOCG, Lombardia 25€ | 100€  
*Pinot Noir, Chardonnay*

Perrier Jouët, "Grand Brut" Champagne AOC 30€ | 140€  
*Pinot Noir, Chardonnay, Pinot Meunier*

Billecart-Salmon Rosé, Champagne AOC 34€ | 160€  
*Pinot Noir, Chardonnay, Pinot Meunier*

## WHITE WINES

Elena Walch, "Concerto Grosso" DOC 2022, Trentino Alto Adige 14€ | 80€  
*Gewürztraminer*

Monteleone, Etna Bianco DOC 2023, Sicilia 14€ | 80€  
*Carricante*

Bocca di Lupo, "Pietrabilanca" DOC 2022, Puglia 18€ | 85€  
*Chardonnay, Fiano*

## ROSÉ WINES

Miraval, Rosé Côtes de Provence AOC 2022 16€ | 60€  
*Cinsault, Grenache, Syrah, Vermentino*

## RED WINES

Prunotto, "Occhetti" Langhe DOC 2021, Piemonte 18€ | 70€  
*Nebbiolo*

Petra, "Potenti" IGT 2021, Toscana 20€ | 80€  
*Cabernet Sauvignon*

Domaine Faiveley, Bourgogne Pinot Noir AOC 2021 18€ | 75€  
*Pinot Noir*

## SWEET WINES

Castello della Sala, "Muffato della Sala" IGT, 2020 Umbria 16€ | 75€  
*Sauvignon Blanc, Sémillon*

**Kindly ask our colleagues for the full wine list.**

# RESERVE WINES BY THE GLASS

## CHAMPAGNE

Dom Pérignon Brut 2013 80€ | 350€  
*Pinot Noir, Chardonnay*

Krug Rosé "26ème Édition" S.A. 100€ | 420€  
*Pinot Noir, Chardonnay, Pinot Meunier*

## WHITE WINES

Querciabella, "Batar" IGT 2020 35€ | 150€  
*Chardonnay, Pinot Bianco*

Ladoucette Pouilly-Fumé "Baron de L" AOC 2020 38€ | 165€  
*Sauvignon*

Ceritas, "Marena" 2016 48€ | 210€  
*Chardonnay*

## RED WINES

Quintarelli, Amarone Classico DOCG 2013 125€ | 500€  
*Corvina, Corvinone, Rondinella*

Piero Busso, "Gallina" Barbaresco DOCG 2017 65€ | 290€  
*Nebbiolo*

Raen, Sonoma Coast "Royal St. Robert Cuvée" 2017 35€ | 170€  
*Pinot Noir*

## SWEET WINES

Chateau D'Yquem, Sauternes Premier Cru Supérieur 2011 100€ | 470€  
*Sémillon, Sauvignon Blanc*

**Kindly ask our colleagues for the full wine list.**

# APERITIVO

From 5.30 p.m. to 10.00 p.m.

## RALPH'S FAVORITES

*Selection of RL Signature Bites:*

Pigs in a Blanket\*, Crab Croquettes, Avocado Bites, Center-Cut Salmon Bites  
15€ per person, minimum two people

# COCKTAILS

## RALPH'S SPRING PUNCH 20€

Queen Pineapple & Spiced Rum, Golden Falernum, Orgeat Syrup,  
Lime Juice & Tiki Bitter

## DAY AT THE RACES 20€

Elephant Gin, Maraschino Liqueur, Grappa Nonino Bianco, Lemon Juice,  
Honey, Lavender Bitter & Cinnamon Powder

## AMALFI ROYALE 20€

Limoncello, Lemon Juice, Honey, Mint, Topped With Champagne

## WHITE NEGRONI 20€

Bitter Rouge White, Sage & Lemon Liqueur, Fords Gin, Crispy Sage

## SPIGA SPRITZ 20€

Fords Gin, Mastiha Liqueur, Basil & Celery Syrup,  
Cedar Water, Topped With Champagne

## JASMINE SOUR 20€

Vecindad Tequila Infused With Jasmine Tea, Lychee Liqueur, Italicus, Lime Juice

## ROSÉ ROYALE 20€

Pamplemousse, Cointreau, Scalabrone Rosé, Topped With Champagne

## RIDGWAY MARGARITA 20€

Vecindad Tequila, Dry Curaçao, Lime Juice & Agave Nectar

## MOSCOW MULE 20€

Froggy B Vodka, Lime Juice, Double Dutch Ginger Beer

# DINNER

From 5.30 p.m. to 10.00 p.m.

## STARTERS

### CLASSIC SHRIMP\* COCKTAIL

With Bombay & Horseradish Cocktail Sauce 30€

### TOMATO JAM TOAST

Flaxseed Toasted Bread, Tomato Jam, Asiago Cheese, Crispy Eggplant, Basil, Salty Ricotta Cheese & Cherry Tomato Confit 24€

## SALADS

### RALPH'S SALAD

Cucumbers, Tomatoes, Avocado, Spring Onions, Radishes, Mini Turnips & Mustard Vinaigrette 16€

Add: Grilled Chicken 10€ | Grilled Shrimp\* 14€ | Filet\* Mignon 14€

### ARTICHOKE & FENNEL SALAD

With Arugula, Fennel, Parmesan Cheese & Lemon Vinaigrette 18€

## CLASSICS

### RALPH'S BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon Served With French Fries\* 30€

### MICHIGAN AVENUE BURGER

Portobello Mushrooms, Spinach, Brie, Truffle Aioli Served With French\* Fries 35€

### LOBSTER\* ROLL

With Herb-Celery Tartar Sauce on Toasted Brioche Bread Served With French Fries\* 35€

## SIDES

### FRENCH FRIES\*

Served With Truffle Mayonnaise & Ralph's Sauce 15€

**SAUTÉED BROCCOLINI 10€**

**MASHED POTATOES 10€**

# MOCKTAILS

## **COUNTRYSIDE** 16€

Seedlip Garden, Citrus Sherbet, Lemon Juice, Basil, Grapefruit Soda

## **SAFARI SUNSET** 16€

Mango & Pineapple Nectar, Ginger Syrup, Lime Juice

## **WINNER'S CIRCLE** 16€

Cinnamon Spice Tea Syrup, Lemon & Orange Juice, Spicy Tonic

# BEERS

## **BLUE MOON** 12€

Belgian White

## **ALL DAY IPA** 12€

IPA

## **FILODILANA BEEELA** 12€

Hoppy Belgian Blonde

# SOFT DRINKS

## **ACQUA PANNA** 6€

## **ACQUA SAN PELLEGRINO** 6€

### **SOFT DRINKS**

Coca-Cola 9€

Coca-Cola Zero 9€

San Pellegrino Chino 8€

Tassoni Cedrata 8€

Double Dutch Ginger Ale 8€

Double Dutch Ginger Beer 8€

Double Dutch Double Lemonade 8€

Double Dutch Pink Grapefruit 8€

Double Dutch Soda Water 8€

### **TONIC** 8€

Match Indian Tonic

Match Mediterranean Tonic

Match Spicy Tonic



# GIN & TONICS

**TANQUERAY TEN** 24€

England

**MONKEY 47** 26€

Germany

**OPIHR** 24€

England

**PETER IN FLORENCE** 24€

Italy

**FIFTY POUNDS** 24€

England

**MALFY PINK GIN** 24€

Italy

**SIPSMITH** 24€

England

**RIVO GIN** 22€

Italy

**SIPSMITH V.J.O.P.** 26€

England

**ROKU** 24€

Japan

**FORDS GIN** 22€

England

**THE BOTANIST** 24€

Scotland

**OXLEY** 24€

England

**HENDRICK'S** 24€

Scotland

**PLYMOUTH** 20€

England

**GIN MARE** 24€

Spain

**PLYMOUTH  
NAVY STRENGTH** 24€

England

**GIN MARE CAPRI** 24€

Spain

**FERDINAND'S SAAR  
DRY GIN** 24€

Germany

**BROOKLYN** 26€

USA

**ELEPHANT** 24€

Germany

**BLUECOAT** 24€

USA

**ELEPHANT NAVY** 24€

Germany

**PORTOBELLO ROAD  
SAVOURY GIN** 24€

England

**ELEPHANT SLOE** 24€

Germany

**PORTOBELLO ROAD  
OLD TOM** 24€

England

# VODKA

**FROGGY B** 20€  
France

**STOLICHNAYA ELIT** 22€  
Russia

**GREY GOOSE** 20€  
France

**KAUFFMAN** 22€  
Russia

**KETEL ONE** 20€  
Germany

**BELUGA GOLD LINE** 20€  
Russia

**BELVEDERE** 20€  
Poland

**TITO'S** 20€  
Texas

**CHOPIN** 22€  
Poland

**UKIYO** 22€  
Japan

Add Soda or Tonic 4€

# TEQUILA

**KOMOS ROSA REPOSADO** 40€

**CASAMIGOS AÑEJO** 28€

**CASAMIGOS BLANCO** 20€

**CASAMIGOS REPOSADO** 26€

**CLASE AZUL REPOSADO** 45€

**DON JULIO 1942** 48€

**FORTALEZA AÑEJO** 26€

**FORTALEZA BLANCO** 20€

**VECINDAD** 22€

# MEZCAL

**CASAMIGOS MEZCAL JOVEN** 24€

**DEL MAGUEY CHICHICAPA** 25€

**DEL MAGUEY TOBALA** 35€

**DEL MAGUEY VIDA** 22€

**ILEGAL MEZCAL JOVEN** 22€

**ILEGAL MEZCAL AÑEJO** 22€

**MONTELOBOS** 22€

# RUM

**THE REAL MCCOY** 26€

12 Year - Barbados

**EL DORADO 15 YRS** 20€

Guyana

**GOSLINGS BLACK SEAL** 18€

Bermuda

**HAMPDEN ESTATE** 24€

8 Year - Jamaica

**RIVERS ROYALE** 18€

Grenada

**J.BALLY  
VIEUX AGRICOLE** 30€

Martinique

**PAPA ROUYO BLANC** 18€

Guadalupe

**FLOR DE CAÑA** 22€

18 Year - Nicaragua

**PAPA ROUYO ELEVÈ** 18€

Guadalupe

**FLOR DE CAÑA** 36€

25 Year - Nicaragua

**ZACAPA 23 AÑOS SOLERA** 22€

Guatemala

**CARONI NAVY RUM** 32€

Trinidad

**CLAIRIN SAJOUS 2020** 28€

Haiti

**QUEEN PINEAPPLE  
& SPICE** 20€

Panama

**CLAIRIN CASIMIR 2020** 26€

Hawaii

**DIPLOMATICO RESERVA  
EXCLUSIVA** 18€

Venezuela

# WHISKY

## HIGHLANDS

**THE DALMORE** 20€  
12 Year

**GLENFIDDICH** 22€  
15 Year

**GLENFIDDICH** 45€  
18 Year

**GLENFIDDICH**  
**IPA EXPERIENCE** 22€  
Indian Pale Ale Finished Cask

**GLENFIDDICH**  
**234 GRAND CRU** 60€

**CLYNELISH** 22€  
14 Year

## SPEYSIDE

**THE BALVENIE** 28€  
American Oak 12 Year

**THE BALVENIE** 20€  
Caribbean Cask 14 Year

**THE BALVENIE** 50€  
Portwood 21 Year

**THE BALVENIE** 70€ | 140€  
25 Year

**THE BALVENIE** 160€ | 320€  
30 Year

**THE MACALLAN** 24€  
Double Cask 12 Year

**THE MACALLAN** 40€  
Double Cask 15 Year

**THE MACALLAN** 44€ | 84€  
Double Cask 18 Year

**MORTLACH** 42€  
15 Year

**SPEARHEAD**  
**SINGLE GRAIN** 20€

## ISLAY

**BRUICHLADDICH** 42€  
17 Year

**LAGAVULIN** 22€  
16 Year

## ISLANDS

**HIGHLAND PARK** 44€  
18 Year

**DALWHINNIE** 24€  
15 Year

# WHISKY

## BLENDED SCOTCH

**JOHNNIE WALKER**  
**BLUE LABEL** 58€

**MONKEY SHOULDER** 20€

**NOBLE REBEL**  
**HAZELNUT** 20€

**NOBLE REBEL**  
**SMOKE SYMPHONY** 20€

## IRISH

**JAMESON** 18€

**CONNEMARA**  
**PEATED SINGLE MALT** 20€

## BOURBON

**MICHTER'S BOURBON** 30€  
10 Year

**MICHTER'S**  
**SMALL BATCH** 22€

**EAGLE RARE** 20€

**WOODFORD RESERVE** 20€

**ELIJAH CRAIG** 20€

**KENTUCKY OWL** 45€ | 90€

## RYE

**KNOB CREEK** 18€  
**STRAIGHT RYE SAZERAC** 20€

**MICHTER'S**  
**STRAIGHT RYE** 22€  
Single Barrel

**ELIJAH CRAIG**  
**STRAIGHT RYE** 22€

**MICHTER'S**  
**LIMITED RELEASE** 35€  
Strength Barrel

## JAPANESE

**HIBIKI HARMONY** 38€

**NIKKA MIYAGIKYO** 24€  
10 Year

**NIKKA MIYAGIKO** 22€

**NIKKA YOICHI** 35€  
10 Year

# COGNAC

**DELAMAIN VESPER XO 38€**

**VOYER NAPOLEON 22€**

**LOUIS XIII 300€ | 600€**

# ARMAGNAC

**CASTAREDE BRUT DE FUT 28€**

**DARTIGALONGUE HORS D'AGE 16€**

# GRAPPA

**NONINO BIANCO 10€**

**NONINO RISERVA 10€**

# AMARI

**AMARO AMARA CARONI 12€**

**AMARO JEFFERSON 8€**

**AMARO AMARA 8€**

**AMARO AVERNA 8€**

**BRÀULIO RISERVA 8€**

**FERNET BRANCA 8€**

“Gathering around the table evokes so many memories for me, mostly of time spent with friends and family—the people I love. I wanted Ralph’s to be a place where people could come together in that spirit.”

*Ralph Lauren*

\*Based on local market availability, the product might be frozen or deep frozen at the origin or in our kitchen.

Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853/2004 regulation.

Kindly inform our colleagues about any of your allergies or intolerances.