

**THE BAR**  
— at —  
*Ralph Lauren*

Via della Spiga, 5 Milan

# LUNCH

From noon to 4pm

## STARTERS

### CLASSIC SHRIMP\* COCKTAIL

With Bombay & Horseradish Cocktail Sauce 25€

### HAMACHI\* TARTARE

Mizuna Greens, Avocado, Crispy Shallot, Sesame & Chives with Ginger Soy Dressing 22€

### CRAB\* & AVOCADO

Cherry Tomatoes, Capers, Turnips, Cucumber, Spring Onions, Radishes & Basil with Lime Vinaigrette 22€

### ROASTED BUTTERNUT SQUASH SOUP

Delica Pumpkin Vellutata, Crouton, Sautéed Mushrooms, Mascarpone & Crunchy Sage 16€

## SALADS

### RALPH'S SALAD

Greens, Avocado, Cherry Tomatoes, Cucumber, Spring Onions, Radishes & Mini Turnips  
with Mustard Vinaigrette 14€

Add: Grilled Chicken\* 10€ | Mediterranean Shrimp\* 12€ | Filet\* Mignon 12€

### AUTUMN BEET VEGETABLES SALAD

Root Vegetables, Whipped Ricotta, Baby Carrots & Citrus Vinaigrette 18€

### BURRATA & ZUCCHINI SALAD

Marinated Zucchini, Jalapeño Citronette, Cherry Tomatoes, Radishes, Tropea Spring Onions, Basil  
& Toasted Pine Nuts 20€

### SPINACH AND PORTOBELLO MUSHROOMS SALAD

Honey Dijon Vinaigrette, Sancarlonge Cheese, Crispy Bacon, Rustic Croutons, Egg, Red Onion 18€

## CLASSICS

### RALPH'S BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon with French Fries\* 28€

### LOBSTER\* ROLL

With Herb-Celery Tartar Sauce on Toasted Brioche Bread 28€

### SEA BASS\*

Vegetables Fricassee, Balsamic Cipollini Onion, Lemon Brown Butter, Toasted Hazelnut 30€

### ROASTED CAULIFLOWER

With Charred Wild Mushrooms, Romesco Sauce, Greens, Lemon & Olive Oil 18€

## SIDES

### FRENCH FRIES\*

Served with Truffle Mayonnaise & Ralph's Sauce 10€

# WINES BY THE GLASS

## CHAMPAGNE & SPARKLING WINES

Prosecco N'Ombra de Vin "Selection", Veneto 12€ | 50€  
*Glera*

Pojer & Sandri, Rosé Brut, Trentino-Alto Adige 18€ | 90€  
*Pinot Noir, Chardonnay*

Philipponnat, "Royale Reserve" Pas Dosé, France 30€ | 150€  
*Pinot Noir, Chardonnay, Pinot Meunier*

## WHITE WINES

Hartmann Donà, Gewürztraminer 2020, Trentino-Alto Adige 14€ | 70€  
*Gewürztraminer*

Roccafiore, "Fiorfiore" 2019, Umbria 12€ | 70€  
*Grechetto*

Graci, Etna Bianco 2021, Sicilia 16€ | 90€  
*Carricante, Catarratto*

Evening Land, Seven Springs 2017, USA 26€ | 150€  
*Chardonnay*

Château Graville-Lacoste, Graves Blanc 2020, France 12€ | 85€  
*Sauvignon Blanc, Sémillon, Muscadelle*

## ROSÉ WINES

Château des Marres, "Prestige Rosé" 2020, France 15€ | 85€  
*Syrah, Grenache, Cinsault, Tibouren*

## RED WINES

Giovanni Rosso, Nebbiolo Langhe DOC 2019 Piemonte 22€ | 90€  
*Nebbiolo*

Marion, "Corte Lavel" 2017, Veneto 20€ | 120€  
*Corvinese, Corvina, Rondinella*

Castello di Ama, Chianti Classico 2019, Toscana 18€ | 85€  
*Sangiovese, Merlot*

Arnot-Roberts, "Clary Ranch" 2018, USA 30€ | 145€  
*Syrah*

Evening Land, Seven Springs 2017, USA 26€ | 150€  
*Pinot Noir*

## SWEET WINES

Pojer & Sandri, "Essenzia" 2018, Trentino-Alto Adige 15€ | 80€  
*Chardonnay, Sauvignon, Riesling, Gewürztraminer, Varietà PIWI*

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

# SHARED PLATES

From 5pm to 10pm

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

Served with Mustard 10€

## **MINI LOBSTER\* ROLLS**

With Herb-Celery Tartar Sauce on Toasted Brioche Bread 18€

## **CLASSIC SHRIMP\* COCKTAIL**

With Bombay & Horseradish Cocktail Sauce 25€

## **HAMACHI\* TARTARE BITES**

Avocado Cream, Crispy Shallot, Sesame & Chives with Ginger Soy Dressing  
on Toasted Sesame Crisps 20€

## **AVOCADO TOAST BITES**

With Avocado, Tomato, Lime, Shallots, Red Bell Pepper, Jalapeño, Radishes, Coriander  
& Borage Sprouts on Finnish Croutons 18€

## **TRUFFLE GRILLED CHEESE**

Flaxseed Toasted Bread with Moliterno and Asiago Cheese, Caramelized Onions  
& Truffle Cream 18€

## **FRENCH FRIES\***

Served with Truffle Mayonnaise & Ralph's Sauce 10€

## **RALPH'S BURGER**

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon with French Fries\* 28€

## **SEA BASS\***

Vegetables Fricassee, Balsamic Cipollini Onion, Lemon Brown Butter,  
Toasted Hazelnut 30€

# COCKTAILS

## **SPIGA SPRITZ** 20€

Plymouth Gin, Mastiha Liqueur, Cedar Water, Topped with Champagne

## **SIDE SADDLE** 20€

Herradura Blanco Tequila, Vida Mezcal, Cranberry Juice, Pineapple Nectar,  
Lemon Juice & Demerara Syrup

## **SMOKING JACKET** 20€

Black Label Blended Scotch, Talisker 10, Lemon Juice, Honey & Fresh Ginger

## **RL ROYALE** 20€

Grey Goose Vodka, Lillet Blanc, Pamplemousse, Honey, Lemon Juice, Topped with  
Champagne

## **THE GILDED FIG** 20€

Rémy Martin 1738 Cognac, Dom Bénédictine, Fig Liqueur, Orange Juice, Lemon Juice,  
Angostura & Hella Bitter

## **VESPER MARTINI** 20€

Stolichnaya Elit Vodka, Monkey 47 Gin, Lillet Blanc, Grapefruit Zest

## **GALLANT FOX** 18€

Bacardi Superior Rum, Golden Falernum, Chartreuse, Avera, Dom Bénédictine  
& Lemon Juice

## **MOSCOW MULE** 18€

Ketel One Vodka, Fresh Ginger, Lime Juice, Ginger Beer

## **THE RIDGWAY MARGARITA** 18€

Altos Tequila, Dry Curaçao, Lime Juice, Agave Nectar

## **NEGRONI** 18€

Plymouth Gin, Campari, Carpano Antica Formula, Barolo Chinato

## **OLD FASHIONED** 18€

Maker's Mark Bourbon, Demerara Sugar, Bitters



## **PINK PONY** 20€

Herradura Plata, Dartigalongue Hors D'age Armagnac, Cranberry Juice, Agave Nectar,  
Spicy Apple Bitter & Fresh Cinnamon

**100% of Proceeds Donated to**  
**Fondazione AIRC**  
**#RLPinkPony**

# MOCKTAILS

## **A DAY IN COLORADO** 16€

Cranberry & Aloe Vera Juice, Lemon Juice, Honey Syrup, Mint Leaves

## **SAFARI SUNSET** 16€

Mango & Pineapple Nectar, Ginger Syrup, Lime Juice

## **IVY LEAGUE** 16€

Grapefruit Squeezed Juice, Citrus Sherbet, Agave Nectar, Ginger Beer

# BEERS

## **BLUE MOON** 10€

Belgian White

## **BIRRIFICIO MILANO, VOLA BASSO** 12€

Indian Pale Ale

## **BIRRIFICIO MILANO, LA VIRATA** 12€

Blanche

## **BIRRIFICIO MILANO, MANGO MI** 12€

New England IPA

## **BIRRIFICIO MILANO, OTTO CUBANO** 12€

Scotch Ale

# BEVERAGES

## **ACQUA PANNA** 4€ | 6€

## **ACQUA SAN PELLEGRINO** 4€ | 6€

## **SOFT DRINKS**

Coca-Cola 6€

Coca-Cola Zero 6€

San Pellegrino Chino 6€

Lurisia Gazzosa 6€

Tassoni Cedrata 6€

Fever-Tree Ginger Ale 8€

Fever-Tree Ginger Beer 8€

## **TONIC** 8€

Acqua di Monaco

J. Gasco Indian

Fever-Tree Mediterranean

Fever-Tree Sicilian Lemonade

Fever-Tree Indian

# GIN & TONICS

**TANQUERAY TEN** 24€

England

**OPIHR** 24€

England

**FORDS** 24€

England

**FIFTY POUNDS** 24€

England

**SIPSMITH** 24€

England

**SIPSMITH V.J.O.P.** 26€

England

**THE BOTANIST** 24€

Scotland

**HENDRICK'S** 24€ Scotland

**MARTIN MILLER'S** 24€

Iceland

**MONKEY 47** 26€

Germany

**ELEPHANT** 24€

Germany

**ELEPHANT SLOE** 24€

Germany

**GIN MARE** 24€

Spain

**BROOKLYN** 26€

New York

**BLUECOAT** 24€

Washington DC

**ROKU** 24€

Japan

**PETER IN FLORENCE** 24€

Italy

**MALFY PINK GIN** 24€

Italy

**OXLEY** 24€

England

**PLYMOUTH** 20€

England

# VODKA

**KAUFFMAN** 22€  
Russia

**KETEL ONE** 18€  
Netherlands

**BELUGA GOLD LINE** 20€  
Russia

**GREY GOOSE** 18€  
France

**STOLICHNAYA ELIT** 20€  
Russia

**TITO'S** 18€  
Texas

**POTOCKI** 20€  
Poland

**CHOPIN** 22€  
Poland

Add Soda or Tonic 4€

# RUM

**WRAY & NEPHEW OVERPROOF** 12€  
Jamaica

**MOUNT GAY XO** 16€  
Barbados

**ANGOSTURA 1919** 14€  
Trinidad and Tobago

**TROIS-RIVIÈRES** 12€  
Martinique

**RIVERS ROYALE** 16€  
Grenada

**PAPA ROUYO BLANC** 16€  
Guadalupe

**PAPA ROUYO ELEVÈ** 16€  
Guadalupe

**ZACAPA 23 AÑOS SOLERA** 18€  
Guatemala

**FLOR DE CAÑA** 16€  
12 Year - Nicaragua

# RUM

**GOSLINGS BLACK SEAL** 12€

Bermuda

**DIPLOMÁTICO PLANAS BLANCO** 14€

Venezuela

**SANTA TERESA 1796** 16€

Venezuela

**DIPLOMÁTICO RESERVA EXCLUSIVA** 16€

Venezuela

# TEQUILA

**FORTALEZA BLANCO** 20€

**FORTALEZA AÑEJO** 26€

**HERRADURA PLATA** 12€

**DON JULIO REPOSADO** 18€

**PATRÓN SILVER** 12€

**PATRÓN AÑEJO** 14€

# MEZCAL

**NUESTRA SOLEDAD** 14€

**ILEGAL MEZCAL REPOSADO** 20€

**MONTELOBOS** 14€

**BRUXO N°. 2** 20€

**DEL MAGUEY VIDA** 14€

**DEL MAGUEY CHICHICAPA** 20€

**DEL MAGUEY TOBALA** 30€

# WHISKY

## HIGHLANDS

**ABERFELDY** 14€

12 Year

**THE DALMORE** 18€

12 Year

**GLENFIDDICH** 18€

15 Year

**GLENFIDDICH** 48€

18 Year

**CLYNELISH** 18€

14 Year

## SPEYSIDE

**THE BALVENIE** 20€

Caribbean Cask 14 Year

**THE BALVENIE** 320€

30 Year

**THE MACALLAN** 22€

Double Cask 12 Year

**THE MACALLAN** 40€

Double Cask 15 Year

**THE MACALLAN** 84€

Double Cask 18 Year

**THE MACALLAN** 580€

30 Year

**MORTLACH** 42€

15 Year

# WHISKY

## ISLAY

**BRUICHLADDICH** 18€

7 Year Waves

**BRUICHLADDICH** 42€

17 Year

**CAOL ILA** 16€

12 Year

**LAGAVULIN** 22€

16 Year

**LAPHROAIG** 14€

10 Year

## ISLANDS

**HIGHLAND PARK** 44€

18 Year

## BLENDED SCOTCH

**MONKEY SHOULDER** 14€

**JOHNNIE WALKER BLUE LABEL** 58€

# WHISKY

## IRISH

**BUSHMILLS** 12€

**CONNEMARA PEATED SINGLE MALT** 14€

## BOURBON

**BUFFALO TRACE** 12€

**EAGLE RARE** 12€

**ELIJAH CRAIG** 14€

**MAKER'S MARK** 12€

**MICHTER'S SMALL BATCH** 18€

**WILD TURKEY RARE BREED** 16€

**WILD TURKEY 101** 12€

**WOODFORD RESERVE** 14€

## RYE

**KNOB CREEK** 14€

**RITTENHOUSE** 14€

**STRAIGHT RYE SAZERAC** 20€

**OLD OVERHOLT** 12€

# WHISKY

## JAPANESE

**NIKKA TAKETSURU** 55€

21 Year

**NIKKA MIYAGIKYO** 22€

**NIKKA COFFEY GRAIN** 18€

**AKASHI TOJI** 16€

**YAMAZAKURA** 20€

# COGNAC

**DELAMAIN VESPER XO** 38€

**RÉMY MARTIN V.S.O.P.** 14€

**VOYER NAPOLEON** 22€

# ARMAGNAC

**CASTAREDE BRUT DE FUT** 28€

**DARTIGALONGUE HORS D'AGE** 16€

# CALVADOS

**LE CALVADOS DE CHRISTIAN DROUIN** 12€

# AMARI

**AMARO DI ANGOSTURA 7€**

**AMARO AMARA 7€**

**RABARBARO ZUCCA 7€**

**BRÀULIO RISERVA 7€**

**AMARO SAN SIMONE 7€**

**AMARO CIOCIARO 7€**

**AMARO JEFFERSON 7€**

**AMARO AVERNA 7€**

"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.