

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

Bombay Cocktail Sauce 30€

PIGS IN A BLANKET*

Spicy Brown Mustard 12€

CRISPY CALAMARI & ZUCCHINI

Pickled Jalapeño with Tartar Sauce & Roasted Tomato Sauce 26€

BURRATA & ZUCCHINI SALAD

Cherry Tomatoes, Radishes, Jalapeño,
Tropea Spring Onion, Cucumber, Basil & Toasted Pine Nuts 20€

RICKY'S GAZPACHO

Yellow Tomatoes, Red and Yellow Bell Pepper, Baby Basil,
Watermelon & Espelette Pepper 18€

SALADS

RALPH'S SALAD

Cucumbers, Tomatoes, Avocado, Spring Onions,
Radishes & Turnips with Mustard Vinaigrette 18€
Add: Grilled Chicken 12€ | Grilled Shrimp* 14€ | Filet* Mignon 18€

COBB SALAD

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

NIÇOISE SALAD

Tuna, Arugula, Cherry Tomatoes, Coddled Eggs, Taggiasca Olives, Potatoes, Capers,
Peas & Tropea Onion with Anchovy Dressing 24€

CRAB* & AVOCADO

Cherry Tomatoes, Cucumber, Spring Onions, Radishes & Basil with Lime Vinaigrette 32€

LUNCH

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

CLASSICS

POACHED SALMON & HEIRLOOM CARROTS

Baby Potatoes with Saffron Citrus-Carrot Sauce 34€

LOBSTER* ROLL

Herb-Celery Tartar Sauce on Toasted Brioche with French Fries* 36€

AVOCADO TOAST & SMOKED SALMON

Fried Eggs & Jalapeño with Herb Yogurt on Toasted Seed Bread 30€

BURGERS

RALPH'S BURGER

Tomatoes, Lettuce, Onions, Pickles,
Cheddar & Crispy Bacon with French Fries* 32€

SANTA FE BURGER

White Cheddar, Crispy Onion,
Pickled Jalapeño & RL Barbecue Sauce with French* Fries 36€

SIDES

FRENCH FRIES*

Served With Truffle Mayonnaise & Ralph's Sauce 15€

SAUTÉED BROCCOLINI 10€

VEGETABLE "CAPONATA" 10€

Eggplant, Zucchini, Red Peppers, Onions, Pine Nuts, Taggiasca Olives, Raisins & Basil

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

Louis Roederer, "Collection 244" 30€ | 140€
Chardonnay, Pinot Noir, Meunier

Billecart-Salmon Rosé, Champagne AOC 34€ | 160€
Pinot Noir, Chardonnay, 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 2023, 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 2021 35€ | 150€
Chardonnay, Pinot Bianco

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

Sandhi, "Mt. Carmel" Sta. Rita Hills 2014 42€ | 165€
Chardonnay

RED WINES

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

Piero Busso, "Gallina" Barbaresco DOCG 2017 65€ | 260€
Nebbiolo

Bergström, "Gregory Ranch" Yamhill-Carlton AVA 2018 65€ | 260€
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 SUMMER PUNCH 22€

Vecindad Tequila, Aperol, Lime Juice, Watermelon & Agave Syrup

MINT JULEP SMASH 22€

Elijah Craig Rye Whisky, Fraise des Bois Liqueur, Mint, Lemon Juice

SPIGA SPRITZ 22€

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

ST. GERMAIN SOUR 22€

Hibiscus-Infused Grey Goose Vodka, St. Germain,
Lemon Juice, Topped with Champagne

AMALFI ROYALE 22€

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

WHITE NEGRONI 22€

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

RIDGWAY MARGARITA 22€

Vecindad Tequila, Dry Curaçao, Lime Juice & Agave Nectar

CALIFORNIA DREAM 22€

Gin Mare Capri, Citrus Sherbet, Mandarin Napoleon,
Bitter Campari, Mediterranean Tonic

CLOVER CLUB 22€

Citadelle Gin, Lychee Liqueur, Fresh Raspberry & Lemon Juice

DINNER

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

STARTERS

CLASSIC SHRIMP* COCKTAIL

Bombay 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 18€

Add: Grilled Chicken 12€ | Grilled Shrimp* 14€ | Filet* Mignon 18€

BURRATA & ZUCCHINI SALAD

Cherry Tomatoes, Radishes, Jalapeño, Tropea Spring Onion, Cucumber, Basil & Toasted Pine Nuts 20€

CLASSICS

RALPH'S BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon with French Fries* 32€

SANTA FE BURGER

White Cheddar, Crispy Onion, Pickled Jalapeño & RL Barbecue Sauce with French* Fries 36€

LOBSTER* ROLL

With Herb-Celery Tartar Sauce on Toasted Brioche with French Fries* 36€

SIDES

FRENCH FRIES*

Served With Truffle Mayonnaise & Ralph's Sauce 15€

SAUTÉED BROCCOLINI 10€

VEGETABLE "CAPONATA" 10€

Eggplant, Zucchini, Red Peppers, Onions, Pine Nuts, Taggiasca Olives, Raisins & Basil

MOCKTAILS

COUNTRYSIDE 16€

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

SAFARI SUNSET 16€

Mango & Pineapple Nectar, Ginger Syrup, Lime Juice

DALLAS CREEK 16€

Everleaf Marine, Cranberry Juice, Agave Nectar, Match Floral Tonic

BEERS

NOAM 12€

Lager

ALL DAY IPA 12€

IPA

FILODILANA BEEELA 12€

Hoppy Belgian Blond

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

Match Floral Tonic

GIN & TONICS

TANQUERAY TEN 24€
England

MONKEY 47 26€
Germany

FIFTY POUNDS 24€
England

**MONKEY
DISTILLER'S CUT** 26€
Germany

SIPSMITH 24€
England

PETER IN FLORENCE 24€
Italy

SIPSMITH V.J.O.P. 26€
England

MALFY PINK GIN 24€
Italy

CITADELLE 22€
France

ROKU 24€
Japan

OXLEY 24€
England

THE BOTANIST 24€
Scotland

PLYMOUTH 20€
England

HENDRICK'S 24€
Scotland

**PLYMOUTH
NAVY STRENGTH** 24€
England

**HENDRICK'S
GRAND CABARET** 26€
Scotland

**FERDINAND'S SAAR
DRY GIN** 24€
Germany

GIN MARE 24€
Spain

ELEPHANT 24€
Germany

GIN MARE CAPRI 24€
Spain

ELEPHANT NAVY 24€
Germany

BLUECOAT 24€
USA

ELEPHANT SLOE 24€
Germany

**PORTOBELLO ROAD
SAVOURY GIN** 24€
England

BROOKLYN 26€
USA

**PORTOBELLO ROAD
OLD TOM** 24€
England

VODKA

KONIK'S TAIL 22€
Poland

GREY GOOSE 22€
France

KETEL ONE 20€
Germany

BELVEDERE 22€
Poland

CHOPIN 22€
Poland

STOLICHNAYA ELIT 22€
Russia

KAUFFMAN 22€
Russia

BELUGA GOLD LINE 24€
Russia

TITO'S 20€
Texas

UKIYO 22€
Japan

Add Soda or Tonic 4€

TEQUILA

KOMOS ROSA REPOSADO 40€

CASAMIGOS AÑEJO 28€

CASAMIGOS BLANCO 22€

CASAMIGOS REPOSADO 26€

CLASE AZUL REPOSADO 45€

DON JULIO 1942 48€

FORTALEZA AÑEJO 26€

FORTALEZA BLANCO 22€

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 20€

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 24€
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 22€
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 22€

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 32€
10 Year

MICHTER'S
SMALL BATCH 24€

EAGLE RARE 22€

WOODFORD RESERVE 22€

ELIJAH CRAIG 22€

KENTUCKY OWL 45€ | 90€

RYE

KNOB CREEK 20€
STRAIGHT RYE SAZERAC 22€

MICHTER'S
STRAIGHT RYE 24€
Single Barrel

ELIJAH CRAIG
STRAIGHT RYE 22€

MICHTER'S
LIMITED RELEASE 36€
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 20€

GRAPPA

ROMANO LEVI BIANCA 12€

ROMANO LEVI BARBARESCO 12€

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.