

RALPH'S BAR
RALPH LAUREN

Via della Spiga, 5 Milan

LUNCH

STARTERS

CHILLED SPRING PEA SOUP

Crème Fraîche, Lemon & Mint 18€

WHITE ASPARAGUS

Mixed Greens, Espelette & Herb Dressing 24€

SPRING BURRATA

Baby Zucchini, Datterini Tomatoes, Cucumber, Honeydew,
Pine Nuts & Mint with Champagne Vinaigrette 22€

YELLOWTAIL CRUDO

Avocado, Cucumber, Watermelon Radish,
Black Sesame with Honey Citrus Dressing 24€

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€

CAESAR SALAD

Gem Lettuce & Country Bread Croutons with Shaved Pecorino 20€
With Grilled Chicken & Bacon 34€

ARTICHOKE SALAD

Fennel, Arugula, Lemon & Parmesan Cheese 22€

SPICY CUCUMBER SALAD

Whipped Ricotta, Red Onion, Mint, Basil & Dill with Jalapeño Vinaigrette 16€

LUNCH

CLASSICS

FILET MIGNON

Spring Peas & Mashed Potatoes with Mushroom-Cognac Sauce 58€

LOBSTER ROLL

Celery, Lemon & Tarragon on Toasted Brioche with French Fries* 38€

GRILLED SEABASS

Runner Beans, Olives, Capers & Anchovies
with Lemon-Pecorino Vinaigrette 38€

BURGERS

RALPH'S BURGER

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

COLORADO BURGER

Smashed Onions, Pickles, White Cheddar, Crispy Bacon & BBQ Sauce
Served with French Fries* 34€

SPICED TUNA BURGER

Crispy Green Tomato, Arugula, Avocado, Pickled Red Onion, Cilantro,
Jalapeño & Tartar Sauce Served with French Fries* 36€

SIDES

FRENCH FRIES*

Truffle Mayonnaise & Ralph's Sauce 15€

SAUTÉED BROCCOLINI 10€

SAUTÉED SPINACH 10€

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINES

Bellavista, "Teatro alla Scala" Brut DOCG, Lombardia 22€
Chardonnay, Pinot Noir

Mosnel, Rosé Brut DOCG, Lombardia 20€
Pinot Noir, Chardonnay, Pinot Bianco

Laurent Perrier, "Heritage" Brut, Champagne AOC 30€
Chardonnay, Pinot Noir, Meunier

Ruinart, Rosé Brut, Champagne AOC 34€
Pinot Noir, Chardonnay

WHITE WINES

Palliser, Martinborough Sauvignon DOC 2023, Nuova Zelanda 16€
Sauvignon

Monteleone, Etna Bianco DOC 2024, Sicilia 16€
Carricante

Siddùra, "Maia" DOCG 2024, Sardegna 18€
Vermentino

ROSÉ WINES

Château Minuty, "Rosé Et Or" Provence AOC Francia 2025 16€
Grenache, Cinsault, Rolle

RED WINES

Marchesi di Barolo, "Roccheri" Nebbiolo d'Alba DOC 2022, Piemonte 16€
Nebbiolo

Allegriani, Amarone Classico della Valpolicella DOCG 2021, Veneto 24€
Corvina Veronese, Rondinella, Oseleta

P. Ferraud & Fils, Bourgogne Pinot Noir AOC 2022, Francia 20€
Pinot Noir

SWEET WINES

Agricola Metilde, "Seren" Moscato Passito DOC, 2009 Piemonte 16€
Moscato Bianco

Kindly ask our colleagues for the full wine list.

REVERVE WINES BY THE GLASS

CHAMPAGNE

Krug, "Grande Cuvée" 173ème ed. Brut 85€

Pinot Noir, Chardonnay, Pinot Meunier

Dom Pérignon, Vintage Rosè Brut 2009 130€

Pinot Noir, Chardonnay

Dom Ruinart, Blanc de Blancs Extra Brut, 2010 100€

Chardonnay

WHITE WINES

Elena Walch, "Beyond the Clouds", Alto Adige DOC 2022 35€

Chardonnay, Altri vitigni

Ladoucette, Pouilly-Fumé "Baron de L" AOC 2022 38€

Sauvignon

Raen, "Lady Marjorie" Sonoma Coast 2022 65€

Chardonnay

Valentini, Trebbiano d'Abruzzo Doc, 2017 50€

Trebbiano

RED WINES

Château la Mission Haut-Brion, Cru Classe De Graves, 2017 110€

Merlot, Cabernet Sauvignon

Marchesi di Gresy, Barbaresco Riserva "Camp de Gros" 2014 65€

Nebbiolo

Cristom, "Eileen Vineyard" Willamette Valley AVA 2021 55€

Pinot Noir

Gaja, "Sperss" Barolo DOP, 2021 100€

Nebbiolo

SWEET WINES

Chateau D'Yquem, Sauternes Premier Cru Supérieur 2007 100€

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*, Avocado Bites, Center-Cut Salmon Bites & Mini Lobster Roll*
15€ per person, minimum two people

COCKTAILS

RALPH'S SPRING PUNCH

Havana Club 3 Años, Ancho Reyes, Orgeat & Lime 22€

PAPER PLANE

Woodford Reserve Bourbon, Aperol, Jefferson Amaro,
Lemon & Passion Fruit 22€

COSMOPOLITAN

Grey Goose Vodka, Dry Curaçao, Giffard Pamplemousse,
Cranberry & Lemon 22€

HAMPTONS SPRITZ

St. Germain, Lillet Blanc, Prosecco, Lemon, Mint 22€

MINT JULEP

Woodford Reserve Rye, Woodford Reserve Bourbon,
Mint & Aromatic Bitters 22€

RIDGWAY MARGARITA

Patrón El Cielo, Dry Curaçao, Citrus & Agave 22€

WHITE NEGRONI

Tanqueray Ten Gin, Bitter Bianco, Sage 22€

BRAMBLE

Tanqueray Ten Gin, Lemon, Blackberries & Blueberries 22€

PISCO SOUR

Pisco, St. Germain, Agave & Lemon 22€

DINNER

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

STARTERS

SPRING BURRATA

Baby Zucchini, Datterini Tomatoes, Cucumber, Honeydew,
Pine Nuts & Mint with Champagne Vinaigrette 22€

TRUFFLE GRILLED CHEESE

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

CAESAR SALAD

Gem Lettuce & Country Bread Croutons with Shaved Pecorino 20€
With Grilled Chicken & Bacon 34€

CLASSICS

RALPH'S BURGER

Tomatoes, Lettuce, Onions, Pickles,
Cheddar, Crispy Bacon, Ralph's Sauce with French Fries* 32€

COLORADO BURGER

Smashed Onions, Pickles, White Cheddar, Crispy Bacon & BBQ Sauce
Served with French Fries* 34€

LOBSTER ROLL*

Celery, Lemon & Tarragon on Toasted Brioche with French Fries* 38€

SIDES

FRENCH FRIES*

Truffle Mayonnaise & Ralph's Sauce 15€

SAUTÉED BROCCOLINI 10€

SAUTÉED SPINACH 10€

GIN & TONICS

Tanqueray Ten, England	24€
Fifty Pounds, England	24€
Sipsmith, England	24€
Sipsmith VJOP, England	26€
Citadelle, France	22€
Oxley, England	22€
Plymouth, England	22€
Plymouth Navy Strength, England	24€
Portobello, England	22€
Portobello Road Savoury, England	22€
Portobello Road Old Tom, England	22€
Elephant, Germany	22€
Elephant Navy Strength, Germany	22€
Elephant Sloe, Germany	22€
Portofino, Italy	22€
Monkey 47, Germany	22€
Monkey Experimentum, Germany	30€
Malfy Pink, Italy	22€
Roku, Japan	22€
The Botanist, Scotland	22€
Hendrick's, Scotland	22€
Hendrick's Grand Cabaret, Scotland	26€
Gin Mare, Spain	22€
Gin Mare Capri, Spain	24€
Bluecoat, USA	22€

MOCKTAILS

A DAY IN COLORADO

Tanqueray 0.0, Lemon, Strawberry & Ginger Ale 18€

SPRITZ

Tassoni Cedrata, Nonalcoholic Orange Liqueur, Lemon, Fever-Tree Soda 18€

COUNTRYSIDE

Seedlip Garden, Citrus Sherbet, Lemon, Basil, Grapefruit Soda 18€

SAFARI SUNSET

Mango & Pineapple Nectar, Ginger & Lime 18€

BEERS

Noam Lager 12€

Menabrea Weiss 12€

Menabrea Ambrata 12€

SOFT DRINKS

Coca-Cola 9€

Coca-Cola Zero 9€

San Pellegrino Chino 9€

Tassoni Cedrata 9€

Fever-Tree Ginger Ale 9€

Fever-Tree Ginger Beer 9€

Fever-Tree Lemonade 9€

Fever-Tree Pink Grapefruit 9€

Fever-Tree Soda Water 9€

TONIC

Fever-Tree Indian Tonic 9€

Fever-Tree Mediterranean Tonic 9€

Fever-Tree Elderflower Tonic 9€

TEQUILA

Casamigos Añejo	28€
Casamigos Blanco	22€
Casamigos Reposado	26€
Clase Azul Reposado	50€
Clase Azul Gold	80€
Don Julio 1942	48€
Fortaleza Añejo	26€
Fortaleza Blanco	22€
Patròn El Cielo	40€
Patròn El Alto	50€

MEZCAL

Casamigos Mezcal Joven	24€
Del Maguey Chichicapa	25€
Del Maguey Tobala	35€
Del Maguey Vida	22€
Illegal Mezcal Añejo	22€
Clase Azul Mezcal Guerrero	60€/110€

RUM

Goslings Black Seal, Bermuda	18€
Rivers Royale, Grenada	20€
Papa Rouyo Blanc, Guadalupe	18€
Papa Rouyo Elevè, Guadalupe	18€
Zacapa 23 Años Solera, Guatemala	22€
El Dorado 15 Yrs, Guyana	20€
J.bally Vieux Agricole, Martinique	30€
Flor De Caña 25 Year, Nicaragua	36€
Caroni Navy Rum, Trinidad	32€

VODKA

Grey Goose, France	22€
Grey Goose Altius, France	30€
Belvedere, Poland	22€
Chopin, Poland	22€
Stolichnaya Elit, Russia	24€
Beluga Gold Line, Russia	24€
Tito's, Texas	22€
Ketel One, Netherlands	20€

WHISKY

BOURBON

Michter's Bourbon Toasted Barrel	32€
Michter's Small Batch	24€
Eagle Rare	22€
Woodford Reserve	22€
Elijah Craig	22€
Kentucky Owl	48€ 90€

RYE

Knob Creek	20€
Michter's Straight Rye Single Barrel	24€
Straight Rye Sazerac	22€
Michter's Rye 10 Year	42€
Rittenhouse	20€
Woodford Reserve	22€

IRISH

Matthew Black Tie	22€
Connemara Peated Single Malt	20€

JAPANESE

Hibiki Harmony	38€
Nikka Miyagikyo 10 Year	32€
Yamazakura	24€
Nikka Yoichi 10 Year	35€
Nikka from the Barrel	26€

WHISKY

BLENDDED SCOTCH

Johnnie Walker Blue Label	58€
Johnnie Walker Black	20€
Johnnie Walker Double Black	36€

HIGHLANDS

The Dalmore 12 Year	20€
Glenfiddich IPA Experimental	22€
Glenfiddich 15 Year	24€
Glenfiddich 18 Year	45€
Glenfiddich 23y Grand Cru	60€

SPEYSIDE

The Balvenie Caribbean Cask 14 Year	22€
The Balvenie Portwood 21 Year	50€
The Balvenie 25 Year	70€ 140€
The Balvenie 30 Year	160€ 320€
The Macallan Double Cask 12 Year	24€
The Macallan Double Cask 15 Year	40€
The Macallan Double Cask 18 Year	44€ 84€
Spearhead Single Grain	22€

ISLAY/ISLANDS

Lagavulin 16 Year	22€
Highland Park 18 Year	44€
Ardbeg Ten	26€

COGNAC

Courvoisier XO	36€
Hennessy XO	42€
Remy Martin VSOP	22€
Louis XIII	300€ 600€

ARMAGNAC

Castarede Brut de Fut	28€
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GRAPPA

Romano Levi Bianca	12€
Romano Levi Barolo	12€

AMARI

Amaro Amara Caroni	12€
Amaro Amara	10€
Bràulio Riserva	10€
Amaro Jefferson	10€
Amaro Averna	10€
Fernet Branca	10€

*“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.