

**RALPH'S BAR**  
RALPH LAUREN

Via della Spiga, 5 Milan

# LUNCH

## STARTERS

### CHILLED SPRING PEA SOUP

Crème Fraîche, Lemon & Mint 18€

### CRISPY CALAMARI & ZUCCHINI

Pickled Jalapeño Tartar Sauce & Roasted Tomato Sauce 32€

### SPRING BURRATA

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

## 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€

### NIÇOISE SALAD

Tuna, Egg, Arugula, Cherry Tomatoes, Potatoes, Capers,  
Green Beans, Tropea Onions & Taggiasca Olives 26€

# LUNCH

## CLASSICS

### FILET MIGNON

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

### LOBSTER ROLL

Celery, Lemon & Tarragon with French Fries\* 38€

### GRILLED SEA BASS

Fava & 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€

## SIDES

### FRENCH FRIES\*

Truffle Mayonnaise & Ralph's Sauce 15€

**SAUTÉED BROCCOLINI** 10€

**SAUTÉED SPINACH** 10€

# WINES BY THE GLASS

## CHAMPAGNE & SPARKLING WINES

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

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

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

Krug, "Grande Cuvée" 173ème ed. Brut 85€  
*Pinot Noir, Chardonnay, Pinot Meunier*

Dom Pérignon, Vintage Rosé Brut 2009 130€  
*Pinot Noir, Chardonnay*

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

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

## WHITE WINES

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

Elena Walch, "Beyond the Clouds", Alto Adige DOC 2022 35€  
*Chardonnay, Altri vitigni*

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

Valentini, Trebbiano d'Abruzzo Doc, 2017 50€  
*Trebbiano*

Palliser, Martinborough Sauvignon DOC 2024, Nuova Zelanda 16€  
*Sauvignon*

Monteleone, Etna Bianco DOC 2024, Sicilia 16€  
*Carricante*

Raen, "Lady Marjorie" Sonoma Coast 2023 65€  
*Chardonnay*

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

# WINES BY THE GLASS

## RED WINES

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

Gaja, "Sperss" Barolo DOP, 2021 100€  
*Nebbiolo*

Cristom, "Eileen Vineyard" Willamette Valley AVA 2021 45€  
*Pinot Noir*

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

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

Château la Mission Haut-Brion, Cru Classe De Graves, 2017 110€  
*Merlot, Cabernet Sauvignon*

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

## ROSÉ WINES

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

Château d'Esclans, "Garrus" Provence AOC Francia 2023 45€  
*Grenache, Rolle*

## SWEET WINES

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

Chateau D'Yquem, Sauternes Premier Cru Supérieur 2007 100€  
*Sémillon, Sauvignon Blanc*

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

# COCKTAILS

## **RALPH'S SUMMER PUNCH**

Grey Goose Vodka, Aperol, Watermelon & Lemon 22€

## **THE QUEEN BEE**

Tanqueray Ten Gin, Mosnel Brut Rosé, Grapefruit & Lemon 22€

## **BASIL SMASH**

Del Maguey Vida, Patrón El Cielo, Basil & Lime 22€

## **MAI TAI**

Havana Club 3 Años, Mango, Tabasco, Orgeat & Lime 22€

## **OFF TO THE RACES**

Grey Goose Vodka, St-Germain, Vanilla, Peach & Mint 22€

## **CALIFORNIA DREAM**

Citadelle Gin, Mandarine Sherbet, Campari & Mediterranean Tonic 22€

## **PISCO SOUR**

Pisco, St. Germain, Agave & Lemon 22€

## **PAPER PLANE**

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

## **BRAMBLE**

Tanqueray Ten Gin, Lemon, Blackberries & Blueberries 22€

## **FRENCH MARTINI**

Grey Goose Vodka, Raspberry, Pineapple & Maraschino 22€

## **THE RIDGWAY MARGARITA**

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

## **TO SHARE**

From 5.00 p.m. to 9.00 p.m.

### **CRISPY CALAMARI & ZUCCHINI**

Pickled Jalapeño Tartar Sauce & Roasted Tomato Sauce 32€

### **MINI LOBSTER ROLLS**

Celery, Lemon & Tarragon on Toasted Brioche 34€

### **PRIME STEAK TARTARE**

Hand-Cut Prime Filet, Mixed Greens, Shaved Radish, Caperberries,  
Port Wine Mustard & Country Toast 28€

### **TOMATO & EGGPLANT GRILLED CHEESE**

Aged Asiago Cheese with Ricotta & Basil Cream on Flaxseed Toast 18€

### **PIGS IN A BLANKET**

Spicy Brown Mustard 20€

### **SPRING BURRATA**

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

## **CLASSICS**

### **RALPH'S BURGER**

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

### **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	22€
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€

# **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 Tobala	35€
Del Maguey Vida	22€
Mezcal Perro de San Juan	28€
Clase Azul Mezcal San Luis	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

Jameson Black Barrel Reserve	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

## BLENDING 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.