



THE RITUAL

7^{PM} IS THE NEW 5^{PM}

THE RITUAL merges the traditional English tea time with Milan's quintessential social event: the aperitivo.

Spectacular cocktails are served in teapots, combining refined ingredients with tea-inspired infusions, accompanied by the sophisticated culinary offerings of brothers Antonio and Vincenzo Lebano.

From Tuesday to Thursday, **THE RITUAL** will be accompanied by live music featuring extraordinary DJ set performances.

SOLD BY THE CANDLE

21

Plymouth Gin, Lillet Blanc infused with white tea, Marjan Simcic Sauvignon Blanc Cru Selection, Cocchi Aperitivo Americano

VICTORIAN'S

21

Plymouth Gin, Ruby Port wine, Kikuisami Umeshu, Pimm's N.1, tè Earl Grey, limone

EAST INDIA TRADING COMPANY

21

Tequila Altos Plata, Mezcal Vida del Maguey, Gunpowder tea, lemon, tomato water soda, spices (Gluten - Nuts - Lactose)

MADAME DE LA SABLIERE

21

Ron Zacapa 23 Y, lime, coconut water, pineapple juice, milk

THE LADY IN GREY | *Non-alcoholic cocktail*

21

Tanqueray 0.0, Gin Vol 0, Earl Grey tea, grapefruit, pomegranate, chinotto

TERRAZZA GALLIA - SEVENTH FLOOR

For further information and reservations

T (39) 02 6785.3521 | terrazza.gallia@luxurycollection.com



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FOOD

Montanarina with burrata cheese, tuna sashimi, soy and lemons	1 piece / 6 3 pieces / 15
Amberjack tartare tacos, tomato mayonnaise, basil oil	15
Breaded and fried anchovies	15
Bread, butter, anchovy	3 pieces / 18
Pizza nuvola Ciauscolo salami, stracciatella cheese and basil	10

Share YOUR RITUAL on @terrazzagallia_milan