

# Spring 2017

## Starter

### Squid browned

asparagus, meat stock, katsuobushi, tea popcorn and lemon zest

€. 18

### Marinated mackerel

guacamole with lemon, nutmeg and rosemary, raw fennel

€. 18

### Pink point veal,

potatoes, dates, almond milk and mayonnaise with foie gras

€. 17

### Prosciutto del Casentino

from macelleria Fracassi, "pantramvai" and sweet butter

€. 17

### Parsley root,

carbonara soft with Grana Padano, Vesuvian tomatoes with basil and Sichuan pepper

€ 16

### Crazy raw

prawns, oysters, amberjack, lomo codfish and scallops  
combined with fruit and vegetables in season

€. 32

## First courses

### Gragnano spaghetti

pesto hazelnuts and celery leaves, capers and lemon zest

€. 17

### Chickpea flour's Gnocchi

duck sauce, milk's ricotta and cocoa nib

€. 18

### Risotto

creamed sardines with ham butter, fresh broad beans and dill

€. 19

### Ravioli stuffed with tuna,

asparagus, samphire, sake and sumac sauce, fresh spinach

€. 18

## Main courses

### Octopus browned

smoked potato, turnip top, tomato and crispy bread with onions

€. 25

### Slice of swordfish

spicy mustard, asparagus and beer rice

€. 25

### Saddle of suckling pig's Segovia Cochinillo

Belgian endive with Barolo Chinato, plums and tarragon

€. 24

### Veal sweetbreads

ground hazelnuts and cocoa, mayonnaise beans and chicory

€. 24

# Il Menu Milano

a tribute to our city

Alfredo's Pork sausage,  
home made fruit chutney, creamy spices potato

Yellow rice,  
chicken broth and leeks braised

Veal ossobuco,  
cooking vegetables and soft marrow

Gorgonzola,  
pastry, apple and honey

Barbajada blown,  
bananas pie and fior di latte ice cream

€. 45

## Il Menu 6 mezze

6 mezze porzioni per assaggiare il meglio della nostra cucina senza esagerare  
viene servito solo per tutto il tavolo

Marinated mackerel  
guacamole with lemon, nutmeg and rosemary, raw fennel

Parsley root,  
carbonara soft with Grana Padano, Vesuvian tomatoes with basil and Sichuan pepper

Risotto  
creamed sardines with ham butter, fresh broad beans and dill

Chickpea flour's Gnocchi  
duck sauce, milk's ricotta and cocoa nib

Saddle of suckling pig's Segovia Cochinillo  
Belgian endive with Barolo Chinato, plums and tarragon

Banana parfait and clove  
white chocolate and wasabi

€. 52

Alcuni prodotti possono essere surgelati all'origine o congelati in loco (mediante abbattimento rapido di temperatura) come descritto nelle procedure del Manuale di Autocontrollo Igienico ai sensi del Reg. CE n. 852/04

Siamo a Vostra disposizione per qualsiasi chiarimento