

# Winter 2018

## Starter

### Tempura oysters

white butter with leeks, raisins and walnuts

19

### Smoked trout

cream of bacon and whiskey, raw of spinach

19

### Beef steak with a knife

bitto, porcini, horseradish and crispy quinoa

18

### Prosciutto del Casentino

from macelleria Fracassi, "pantramvai" and sweet butter

18

### Bread and buffalo soup

spring onion, egg yolk and black truffle

21

### Crazy raw

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

32

### Foie gras d'anatra

in bowl, red fruit jam, pan brioche

25

## First courses

### Paccheri from Gragnano

pesto of hazelnuts and leaves of celery, lobster sauce

20

### Beetroot gnocchi

and chestnut flour, duck sauce in red wine

18

### Risotto

creamed with Vezzena cheese, spices and dehydrated mushroom powder

19

### Tortellini

with ham and peanuts, cream and porcini mushrooms

20

## Main courses

### Tataki of tuna

pistachio mayonnaise, sweet potato with soya and pan d'epice

28

### Turbot fish

apple and mustard puree, black cabbage with butter

30

### Veal sweetbreads

with marsala, porcini mushrooms and fried leeks

25

### Beef picanha

artichokes, olive and burrata

25

# Il Menu Milano

a tribute to our city

**Sergio Motta 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

50

# Il Menu 6 mezze

6 half portions to taste the best of our cuisine without exaggerating  
it's served only for the whole table

**Smoked trout**  
cream of bacon and whiskey, raw of spinach

**Beef steak with a knife**  
bitto, porcini, horseradish and crispy quinoa

**Risotto**  
creamed with Vezzena cheese, spices and dehydrated mushroom powder

**Beetroot gnocchi**  
and chestnut flour, duck sauce in red wine

**Pork tenderloin**  
ginger potato and pears with mustard

**Plum sorbet,**  
sable' with hazelnuts, strawberries and Cognac gel

56

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