

# Winter 2019

## Starter

<b>Breed fish wings,</b> cabbage, tomato concentrate and anchovies colatura	19
<b>Creamed cod fish,</b> pumpkin, chestnuts in cooking oil and goat cheese mayonnaise	19
<b>Iberian pig rib</b> celery with rosemary, confit fennels and lemon zeste	18
<b>Leeks buckwheat tempura</b> white butter and Bitto cheese fondue, chocolate 90%	17
<b>Prosciutto del Casentino</b> from Macelleria Fracassi, "pantramvai" and sweet butter	18
<b>Crazy raw</b> prawns, oysters, amberjack, lomo codfish and scallops combined with seasonal fruit and vegetables	32
<b>Duck foie gras terrine</b> grape jam, pan brioche	25

## First courses

<b>Gagnano spaghetti</b> "in salsa" and miso, broccoli and "piennolo" tomatoes from Vesuvio	20
<b>Beetroot dumpling</b> and chestnut flour, duck in red wine sauce and grated egg yolk	18
<b>Carnaroli rice Acquerello</b> creamed with Jerusalem artichokes, black pepper, celery leaf and oyster	22
<b>Ravioli stuffed with veal</b> almond milk and dates	20

## Main courses

<b>Sword fish slice</b> bagnacauda, smooth potatoes and fried leek	28
<b>Turbot fillet</b> olive and laurel butter, artichokes and vegan mayonnaise with tarragon	28
<b>Pork tenderloin</b> caramelized onions, mashed sweet potatoes and balsamic	25
<b>Guinea fowl breast</b> flavoured with orange, spiced carrots and Grana Padano	25

# Il Menu Milano

a tribute to our city

Sergio Motta'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

50

## Il Menu 6 mezze

6 half portions to sample the best of our cuisine without exaggeration  
it is served only for the whole table

Creamed cod fish,  
pumpkin, chestnuts in cooking oil and goat cheese mayonnaise

Leeks buckwheat tempura  
white butter and Bitto cheese fondue, chocolate 90%

Beetroot dumpling  
and chestnut flour, duck in red wine sauce and grated egg yolk

Ravioli stuffed with veal  
almond milk and dates

Breast of guinea fowl  
flavoured with orange, spiced carrots and Grana Padano

Exotic fruit sorbet,  
chocolate crumble and jogurt sauce

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