

Testing menu

*Pin squid
with thaine cream, chickpeans and spirulina algae*

*Scallop
with Bettelmat cheese fondue and black truffle*

*Crispy asparagus with Livorno chicken eggs
and sea urchin emulsion*

*Lake plin ravioli with its broth
Flavored with turmeric, white pepper and lime-zest*

Lightly smoked lamb from the murge

Buddha's hand sorbet

*Classic zabaglione with passion fruit
And vanilla ice cream*

The menu is served to the entire table, € 120 per person

The kitchen of Agostino Sala

*A vital, light cuisine, designed to evoke emotions and memories.
Chef Agostino Sala reinterprets the territory and beyond
with creativity and passion.*

*His vision combines research, aesthetics and perception, giving life to a perfect
balance. A sensory journey in which tradition and innovation blend
in perfect harmony.*

Appetizers

*Sweet and sour vegetable caponata
with mullet bottarga* € 26

*Crispy asparagus with bio chicken egg
and sea urchin emulsion* € 26

*Calamari "cacciarolo"
whit tahini and spirulina algae* € 35

*Red tuna tartar
with marinated vegetables* € 35

Our classics

*Patè maison
with sourdough brioche and rose petal jam* € 36

*Scottish salmon beechwood smoked
with charcoal bread and horseradish cream* € 36

MILANO
Ristorante

First courses

Our pasta is homemade daily with Mulino Marino flours and organic eggs

*Our Milanese risotto "Razza 77"
whit stewd beef cheek* € 28

minimum for 2 peoples

*Lake plin ravioli with its broth
flavored with turmeric, white pepper and lime-zest* € 32

*"Quantum" ravioli of Fassone stewed
whit black truffle butter* € 28

*Tajarin 30 egg yolks
with scampi and their bisque* € 32

*Vi preghiamo di comunicare le proprie intolleranze e allergie.
Per l'elenco degli allergeni contenuti nelle portate chiedere al personale di sala.
Si informa la gentile clientela che i pesci sono da noi sottoposti al congelamento con
abbattitore di temperatura come è richiesto per il trattamento dei pesci crudi,
Legge 8-11-2012.*

MILANO
Ristorante

Main dishes

From the water

*Pike perch from our lake
with artichokes and lemon* € 38

*Seared Mediterranean scampi
with cardamom Pilaw rice* € 45

From the earth

*Briona snails
with chickpea cream* € 28

*Marsala pigeon
with brioche, its paté and cooked fig wine* € 45

*Fassone fillet
with cognac and vegetables of the day* € 45

MILANO
Ristorante