

Tasting menù

Mammola artichoke
with tartar sauce

Scallop
with Bettelmatt fondue, Kampot pepper and black truffle

Calamari cacciarolo
with tahina and spirulina seaweed

Risotto " Razza 77 " mantecato with buttermilk
perch with thyme and lemon-zest

Murge lamb
lightly smoked with herbs

Sage sorbet from our herbarium

Classic Zabaglione
with passion fruit and vanilla ice cream

The menu is served to the entire table, € 130 a person

La cucina di Agostino Sala

Earth and water, tradition and future

*In the essence of the elements is the nectar of a fun and playful cuisine
that sets out to arouse emotions and memories.*

*Agostino Sala balances excellent raw materials, meditates on balance;
an eye to the vegetable garden, the nearby lake and the fundamental elements,
to a creative cuisine that interprets in freedom without frontiers.*

Nature and sensitivity are the fundamental ingredients of each of his dishes.

Appetisers

Roman style artichokes
with misoltini € 28

Sweet and sour aubergine, pear and
almond caponata with mullet roe € 32

Il Lago si fa in tre € 32
Pike perch tartare
Smoked whitefish with mountain blueberries
Curry marinated eel with Maderna pear chutney

Calamaretti cacciarolo € 36
with tahina cream, chickpeas and
spirulina seaweed

Solo Lei € 42
Piedmontese Vicciola beef sashimi
with Italian caviar

I nostri classici

Patè maison € 36
with sourdough brioche and rose jam

Beechwood-smoked salmon € 36
with agretti misticanza

MILANO
Ristorante

First courses

Our pasta is home-made daily with Mulino Marino flours and organic eggs

Risotto " Razza 77 " mantecato with buttermilk perch with thyme and lemon-zest <i>minimum for 2 persons</i>	€ 34
Tajarin 30 yolks with saffron from l'Aquila with Mediterranean Sea scampi and their bisque	€ 36
Soft gnocchi with Bettelmatt fondue and black Umbrian truffle	€ 36
Traditional Fassone ravioli with sour cream butter and sage	€ 28

Please inform us of your intolerances and allergies.

For a list of allergens contained in the dishes ask the wait staff.

We would like to inform our customers that fish are subjected to blast freezing as is required for the treatment of raw fish, Law 8-11-2012

MILANO
Ristorante

Main dishes

Dall' acqua

Aquilan saffron turbot with black cabbage and caramelised onion	€ 38
Mediterranean scampi with black rice	€ 45

Dalla terra

Pure Briona snails with coriander seeds, garlic cream and peas	€ 28
Pigeon in Marsala Superiore with brioche, its pate and vin cotto of figs	€ 43
Delicacy of Murge lamb lightly smoked with thyme	€ 38
Fillet of Fassone with cardoncelli	€ 45

MILANO
Ristorante