

### ***Testing menu***

*Squid Hunter*  
*with tahini and spirulina algae*

*Warm Mediterranean Amberjack*  
*with cherry tomatoes, capers and burrata*

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

*"Razza 77" "Milano" risotto*  
*whit saffron with stewed beef cheek*

*Lightly smoked lamb from the murge*

### ***Predessert***

*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* € 26  
*with mullet bottarga*

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

*Warm Mediterranean Amberjack* € 35  
*with cherry tomatoes, capers and burrata*

*Red tuna tartar* € 35  
*with marinated vegetables*

*Fassone Beef tartar 36 month* € 35  
*With Italian caviar*

### ***Our classics***

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

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

**MILANO**  
*Ristorante*

## ***First courses***

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

*“Razza 77” “Milano” risotto  
with saffron whit stewed beef cheek* € 28  
*minimum for 2 peoples*

*Lake plin ravioli* € 28  
*with its broth and lime-zest*

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

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

*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***

*Saffron-studded turbot* € 38  
*With caramelized onion*

*Seared Mediterranean scampi* € 45  
*with cardamom Pilaw rice*  
*tamarind sorbet, orange sea water*

### ***From the earth***

*Briona snails* € 28  
*with chickpea cream*

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

*Classic Paillard* € 28  
*of piedemontese veal*

*Tournedos Rossini* € 50  
*with Fassone beef filet*

**MILANO**  
*Ristorante*