particolare
MILANO

TASTING MENU · FIVE COURSES 60,00 | SEVEN COURSES 75,00

STARTERS

Grilled artichokes, Jerusalem artichoke cream, lardo, charcoal crumble *(gluten-celery-dairy)*	16,00
64° egg in panko crust, tomato sauce, pecorino, pepper, and guanciale *(eggs-gluten-celery-dairy-molluscs)*	16,00
Steamed bao, braised beef cheek, sweet-and-sour red cabbage, katsuobushi *(dairy-gluten-fish-celery)*	18,00
Japanese Wagyu carpaccio, avocado, sesame oil, nuts, pop corn ice-cream *(sesame-dairy-nuts)*	30,00
Fassona beef tartare, anchovies, capers, mustard, pickled onion, and egg yolk *(eggs-fish-mustard)*	18,00
Shrimp tartare, toasted bread cream, stracciatella, and confit cherry tomatoes *(fish-shellfish-celery-gluten-dairy)*	19,00
Crispy ravioli, creamed cod, pepper sauce, and red onion jam *(fish-molluscs-gluten-eggs-celery)*	18,00

FIRST COURSES

Cannelloni with duck ragù, truffle béchamel, onion sauce, and fried leeks *(gluten-dairy-eggs-celery)*	22,00
Tagliatelle with butter, saffron, ossobuco, parmigiano fondue, and parsley sauce *(gluten-eggs-celery-dairy)*	22,00
Gnocchi, mussels, clams, shellfish sauce, rocket, and confit cherry tomatoes *(gluten-eggs-crustaceans-molluscs-fish-celery)*	22,00
Risotto, thyme, porcini mushrooms, raw shrimp, and bisque *(dairy-celery-fish-crustaceans-molluscs)*	24,00

SECOND COURSES

Picanha, friggitello peppers, and Pedro Ximénez sauce *(gluten-eggs)*	28,00
Mulard duck breast, raspberry sauce and sautéed chard *(celery)*	26,00
Iberian pluma, chicory , soy and honey sauce *(soy-celery- gluten)*	30,00
Luciana-style octopus, potato foam, salicornia, taggiasca olives and capers *(fish-molluscs-celery-gluten)*	26,00
Amberjack, fish jus, smoked pumpkin, and flamed radicchio *(fish-celery)*	28,00
Griddled squid, black cabage, potato with seaweed, dashi broth *(fish-molluscs-dairy-celery)*	25,00

DESSERT

Chestnut cake, hazelnut crémeux, rosemary ice cream *(dairy-eggs-gluten-nuts)*	9,00
Vanilla panna cotta, raspberries, and chocolate *(dairy-gluten)*	9,00
Tart, pastry cream, lemon, blueberries, and flamed meringue *(gluten-eggs-dairy)*	9,00
Chocolate half-sphere, almond crumble, pears and cinnamon crémeux *(dairy-eggs-nuts-gluten)*	9,00

Chef Andrea Cutillo

Cover charge €4.00, Surgiva water €3.50
Please ask the staff for any allergies.

**To ensure food quality and safety, we inform you that some products, marked with an asterisk, may be frozen at source or frozen on site by rapid chilling, in compliance with self-monitoring procedures pursuant to EC Regulations 852/2004 and 853/2004.*