



Alessandro Borghese

il lusso della semplicità

THE CARD
AR *il lusso*
della
semplicità

DINNER

SHARE YOUR *EXPERIENCE*



@ab_illussodellasemplicita

STARTER

- Cotechinho 26
Scalded Mantuan Cotechino, thin slices of tomato stuffed with Colfiorito beans and celery gel
9
- The princess and the pea 26
Eight shades of spring peas
1 - 3 - 8
- I found a squid in Capri 30
L.t.c. squid, mozzarella 'fior di latte' of Agerola and Tuscan ribbed tomato
7 - 14
- Ooooh wow great!
Puntarelle, anchovies and butter
make a top plate! 25
Fish stock whipped with butter, beccafico anchovies and chicory salad
1 - 3 - 4 - 6 - 7 - 9
- "Ajo" broccoli e arzilla 25
Culurgionnes Fresh Pasta - Il lusso della semplicità stuffed with broccoli and arzilla, with umami fish broth
1 - 2 - 4 - 6 - 9 - 12 - 14
- Beef Unika tartare 25
with hollandaise sauce, fried capers and mustard
3 - 7 - 10 - 12

Bakery

Natural rising, excellent quality of wholemeal flour and high digestibility are the ingredients that make our bakery products unique and irresistible.

" Food is eroticism too.
Let's be clear,
there are no aphrodisiac foods,
but food become sensuality"

Alexander
Bohner

Products can be frozen at source or frozen on site by rapid temperature blast chiller.

For more information and for the Allergen list please contact the room staff, one of our responsible is at your disposal to provide any additional support or information,



FIRST COURSE

Autumn Fregula 28
Sardinian fregula with pumpkin, Cantabrico anchovies, Mantuan fig mustard and lemon meringue
1 - 3 - 4 - 7 - 9 - 10

"Cacio&Pepe" 19
Spaghetti alla chitarra *Pasta Armando*
1 - 3 - 7

It's Taco Tuesday
Pasta Fresca - il lusso della semplicità
Spelled taco with soy ragout,
Sorana bean puree, borage
and rice mozzarella 30
1 - 6 - 9

Fresh pasta tortello
Pasta Fresca - il lusso della semplicità
with sea bass, lemon
and Piennolo cherry 29
1 - 3 - 4 - 9

The Borghese Cannellone 30
Cannellone Pasta Fresca - il lusso della semplicità
stuffed with genovese sauce and black celery from Trevi
1 - 3 - 7 - 9 - 12

Spaghetti with tomato sauce
Pasta Fresca - il lusso della semplicità
100% extract of small date tomatoes
and basil 23
1 - 3

'Cappellaccio' with parmesan and pears
Pasta Fresca - il lusso della semplicità
marinated and smoked diced sirloin *Unika,*
sautéed, crispy burnt onion powder
and basil 25
1 - 3 - 7 - 9

"Cooking is an act of love,
I want to convey an emotion,
I want to please who comes to my place,
I want to make my guests happy"

Alexander
Borghese

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SECOND COURSE

Grilled octopus, the one everyone likes! 35

*Grilled octopus with parsley potatoes
and papacella pepper*

4 - 6 - 12 - 14

La mia idea del BBQ 32

*Dry-aged sirloin, sirloin tip and Unika beef ribs,
fermented prunes vinaigrette salad
and vanilla persimmons*

9 - 10 - 12

Summer fish soup 30

*Red mullet, John Dory squid, shrimp, mussel, clam,
sea fennel and our incredible fish broth!*

1 - 2 - 4 - 9 - 12 - 14

Crunch! 27

*Homemade almond cheese in bittersweet sauce,
puffed polenta, raspberry and basil oil*

8 - 12

Veal cheek 34

*Slow-cooked Unika veal cheek, its cooking juices of
cocoa, cardamom and coffee, mashed potatoes
with sour butter and parsley sauce*

7 - 9 - 12

Piccionissssimo 32

*Marinated pigeon in a rosemary and saba infusion
with seed crumble and chestnut mousse*

7 - 8 - 12

San Pietro all'acquapazza 35

*John Dory fish cooked on the grill
with our tomato preserve and caper shoots
in extra virgin olive oil*

4 - 12

*"The art of food
is an adventure of the mind"*

*Alexander
Bohner*

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MY SWEETEST THINGS

Mr Sweety's new selection

Afterschool 18

Hazelnut praline mousse with chocolate sauce, blasted hazelnuts and crumble wrapped in two slices of whole meal bread

1 - 3 - 7 - 8

Old School Tiramisù 17

Eggnog Tiramisù with cocoa glazed mascarpone

1 - 3 - 7 - 12

Zia Alma 17

Mantuan Sbrisolona with white chocolate cream and vanilla custard, bergamot gelée and sandblasted pine nuts

3 - 7

Rosemary's Baby 19

Cocoa biscuit base, vanilla sponge cake, chocolate mousse, apricot and rosemary cream, and crunchy wafer

3 - 7

Chocoflex evolution 18

Elastic chocolate gel, peanut cream, cocoa sablé, grué and pumpkin sorbet

3 - 5 - 7

Selection of handmade sorbets 12

*"Simple" in the kitchen
rarely means "Easy".*

*Alexander
Bohner*

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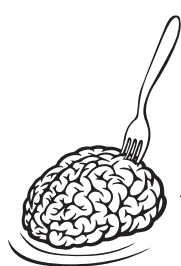


List of allergenic ingredients

- 1 - Cereals containing gluten and derived products (wheat, rye, barley, oats, spelled, kamut)
- 2 - Crustaceans and products based on crustaceans
- 3 - Eggs and egg products
- 4 - Fish and fish products
- 5 - Peanuts and peanut-based products
- 6 - Soy and soy products
- 7 - Milk and milk products
- 8 - Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil, pistachios, macadamia nuts)
- 9 - Celery and celery-based products
- 10 - Mustard and mustard-based products
- 11 - Sesame seeds and sesame products
- 12 - Sulphites in concentrations above 10 mg / kg
- 13 - Lupins and products based on lupins
- 14 - Molluscs and products based on molluscs

** Prices are expressed in euro*

*The art works exhibited in the restaurant
can be purchased*



AB Normal srl
Eatertainment company

www.alessandroborgnese.com

For any intolerances and allergies, the Guests are requested to read the following mandatory information to the Final Consumer.

Provisions regulated by Regulation (EC) n. 1169/2011 and Legislative Decree n. 231/2017.

Allergens - The customer is asked to communicate to the dining room staff the need to consume food free of certain allergenic substances before ordering. During preparation in the kitchen, cross-contamination cannot be excluded. Therefore our dishes can contain the allergenic substances of the official table according to EU Regulation 1169/11 contained in the menu. Furthermore all the ingredients present in this menu and considered allergens, are accurately specified in order to minimize any problems with subjects at risk.

Annex II: fish and fish products, mollusks and products based on mollusks, crustaceans and products based on crustaceans, cereals containing gluten, eggs and products based on eggs, soya and products based on soya, milk and products made from milk, sulfur dioxide and sulphites, nuts, celery and products made from celery, lupines and products based on lupines, peanuts and products based on peanuts, mustard and products based on mustard, sesame seeds and sesame seed products.

Useful information on the raw materials used in this Venue

Raw materials / products blast chilled on site - Some fresh products of animal origin are subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 853/04 and Reg. CE 853 / 04; the presence of any allergens are indicated in the ingredients book of the Venue and on the Menu.

Raw consumption - fresh products of animal origin, as well as raw fishery products, are subjected to rapid temperature reduction to guarantee quality and safety in accordance with EC Regulation 1276/2011 which modifies "Annex III of EC Reg. n. 853/2004 concerning the treatment for killing vital parasites in fishery products intended for human consumption".

Frozen products - The dishes marked with (*) are prepared with raw materials of superior quality, frozen or deep frozen at the origin.

The Staff

