



Alessandro Borghese

il lusso della semplicità

THE CARD
AR *il lusso*
della
semplicità

SHARE YOUR *EXPERIENCE*



@ab_illussodellasemplicita

STARTER

Special

Po Delta Pink Oysters
cooked on the grill with its sauces 38

4 - 6 - 12 - 14

”

Ugly duckling 30

*Mullet fillet marinated with salt and sugar,
pizzutella grapes variety, camone tomato flakes,
basil oil and goat yogurt*

1 - 4 - 7

Asti-style rabbit
with sweet and sour seasonal
vegetables and mixed salads 28

7 - 9 - 12

Suppli on the 'phone'
with stringy mozzarella,
chicken giblets and sausage,
Agerola mozzarella,
its paté and aromatic broth 20

1 - 3 - 4 - 6 - 7 - 9 - 12

Fruit and vegetable tart
with creamed ricotta, onion jam
and pepper sorbet 22

1 - 3 - 7

Codfish Diplomatica
creamed with sweet and sour onion foam,
black financier, sour vegetables
and carasau chips 28

1 - 3 - 4 - 7 - 8 - 12 - 14

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

*Alonzo
Bohannon*

All the products arrived fresh have been 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

"Cacio&Pepe" 20
My Spaghettono *Pasta Armando*
1 - 3 - 7

Sloweating 25
Cauliflower Pears and Parmesan
*Candy design Fresh Pasta - il lusso della semplicità
with roasted cauliflower and parmesan,
pear sauce and sour pears, toasted cashews
and vegetable demiglass*
1 - 3 - 7 - 8 - 9

Tagliatella
Pasta Fresca - il lusso della semplicità
with white veal ragout and rosemary
extract creamed with butter and
parmesan 28
1 - 3 - 7 - 9 - 12

Pasta Fasul e Cozz 26
*Small botton design Fresh Pasta - il lusso della semplicità
filled with pinto beans cream,
mollusk and tomato stew,
crispy marinara style fried mussels
bergamot gel and pork cracklings*
1 - 3 - 12 - 14

Nduja Risotto, Cuttlefish,
and fermented Lemon 32
1 - 7 - 12 - 14

*"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"*

*Alejandro
Bojhor*

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SECOND COURSE

Special

Lamb porchetta
stuffed with grilled aubergine with
red miso, goat yogurt and its gravy 39

6 - 7 - 9

”

Veal cheek

*cooked at low temperature,
its chocolate and coffee sauce,
sour butter and parsley sauce*

7 - 9 - 12

37

Honey glazed carrot,
almond ricotta, quinoa chips
and passion fruit chutney

8 - 12

23

Fillet of umbrine

with escarole cream sauteed
with dark onion and potato chips

4 - 9 - 12

32

Grilled octopus

with aji amarillo sauce, flat beans,
snow peas, apricot and dandelion

4 - 6 - 9 - 12 - 14

30

What a scallop!

*Scallop with pear sauce
on small white beans cream,
rocket salad and rye bread*

1 - 9 - 14

35

Turbot fillet Gradese style

4 - 7 - 9 - 12

34

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

*Alonzo
Boyhoo*

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MY SWEETEST THINGS

Mr Sweety's new selection

- Apperò! 20
*Hazelnut mousse
with pear addition and chocolate ganache
covered with Rocher glaze
with praline hazelnuts, pear aspic,
pear and frangelico gel*
1 - 3 - 7 - 8 - 12
- Old School Tiramisù 19
1 - 3 - 7
- Aesthetic 19
*Raspberry mousse with speculos biscuit,
white chocolate creamy cube
and crunchy meringue*
1 - 3 - 7
- Banana Split 20
*Banana tart on a hazelnut shortcrust
pastry base, salted caramel and peanut cream,
with banana ice cream
and whipped dark chocolate ganache*
1 - 3 - 5 - 7 - 8
- Biancomangiare 19
*with a coffee insert, almond biscuit,
served with brioche bread
and coffee water ice*
1 - 3 - 7 - 8
- Selection of handmade ice creams
and sorbets 13
3 - 7 - 12

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

*Alonides
Bozhor*

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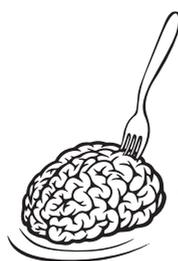


List of allergenic ingredients

- 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.alessandroborghese.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

