



Alessandro Borghese

il lusso della semplicità

menu

MILAN
milan

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À LA CARTE

à la carte

Po Delta Pink Oysters cooked on the grill with its sauces 1 - 4 - 6 - 12 - 14	38
Quail of success <i>Roasted quail breast, stuffed leg, its gravy, candied orange and raisins stollen, grilled garden cress and loquats</i> 1 - 3 - 7 - 10	30
Kaleidoscope <i>Pecorino waffle with roasted beetroot carpaccio, soymilk mousse, smoked fennel cream and grapefruit gel</i> 1 - 3 - 6 - 7 - 12	24
Marinated Beef <i>with glazed baked parsnip, fried cardoncello mushroom, Bernese sauce, porcini chips and rosemary gel</i> 1 - 3 - 7 - 12	30
Supplì on the 'phone' <i>with stringy mozzarella, chicken giblets and sausage, Agerola mozzarella, its paté and aromatic broth</i> 1 - 3 - 4 - 6 - 7 - 9 - 12	20
Creamed Codfish Diplomatica with sweet and sour onion foam, black financier, sour vegetables and carasau chips 1 - 3 - 4 - 7 - 8 - 12 - 14	28

À LA CARTE

à la carte

“Cacio&Pepe” my Spaghettone <i>Pasta Armando</i> 1-3-7	25
Trottole - fresh egg pasta <i>Pasta Fresca - il lusso della semplicità</i> in fish soup, marinated redfish carpaccio, sauté broccoli origin Rome, fennel and lime 1-3-4-9-12	28
Daisy - fresh egg pasta <i>Pasta Fresca - il lusso della semplicità</i> stuffed with roasted aubergines, ricotta and pecorino cheese, roasted piennolo tomato sauce, rocket salad sauce and almond milk cream 1-3-7-8	26
Sloweating Cauliflower Pears and Parmesan <i>Candy design Pasta Fresca - il lusso della semplicità with roasted cauliflower and parmesan, pear sauce and sour pears, toasted cashews and vegetable demi-glacé</i> 1-3-7-8-9	25
Tagliatella <i>Pasta Fresca - il lusso della semplicità</i> with white veal ragout and rosemary extract creamed with butter and parmesan 1-3-7-9-12	28
Nduja Risotto, Cuttlefish, and fermented Lemon 1-7-12-14	32

À LA CARTE

à la carte

Lamb porchetta with grilled aubergine with red miso,
goat yogurt and its gravy 39
6-7-9

Mad Roulade! 39
*Guinea fowl and red shrimp roulade, grilled artichoke and mandarin and sea
buckthorn sauce*
1-2-3-7-9-10

Ricciola bedda 34
*Amberjack fillet marinated in herbs with fennel salad dressed in Sambuca,
oranges and olives in a modern style*
4-12

Veal cheek 37
*cooked at low temperature, its chocolate and coffee sauce,
sour butter and parsley sauce*
7-9-12

Margherita to the countryside 24
*Roasted celeriac glazed with goat milk sauce, celeriac demi-glace,
chips and crumble, Chinese mandarin chutney, and tempura sage*
7-12

A blink of eyelid Mortadella and squid 30
*Squid stuffed with mortadella and lemon, hot fish mayonnaise,
Sicilian broccoli with tamarind and cuttlefish ink wafer*
4-7-8-9-12-14

Grilled octopus with aji amarillo sauce, flat beans, snow peas,
medlars and dandelion 30
4-6-9-12-14

DESSERTS

desserts

Vasame (<i>“a kiss please!” in neapolitan slang</i>)	20
<i>Strawberry and anise parfait with rhum savarin insert, coconut mousse and half a ball of liquid mango</i>	
1 - 3 - 7 - 12	
The jealous asparagus	20
<i>Almond and lemon mousse with strawberry and white chocolate ganache, passion fruit meringue, white asparagus cream and sauteed asparagus tops</i>	
1 - 3 - 7 - 8	
Tundra	20
<i>Chocolate ganache with porcini powder, hazelnut sponge, sea buckthorn gel and raspberry jelly</i>	
3 - 7 - 8	
Saint Honoré	19
<i>Inverse puff pastry with almond praline at the base, vanilla whipped cream flakes, caramelized Choux and lime zest</i>	
1 - 3 - 7 - 8	
Open Celary	20
<i>Vanilla Bavarian cream in penguin glaze, with inserts of lemon curd apricot gelée with marzipan biscuit, raspberry mousse with celery and mint gel</i>	
1 - 3 - 7 - 8	
Old School Tiramisù	19
1 - 3 - 7 - 12	
Selection of handmade ice creams and sorbets	13
3 - 7 - 12	

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, 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 €*

All art works exhibited in the restaurant can be purchased



AB Normal srl
Entertainment company

INFO

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 852/04 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