



Alessandro Borghese

il lusso della semplicità

*The eyes eat first,
but it is in the mouth that the sight wins*

Alessandro Borghese

menu

MILAN
milan

SHARE YOUR EXPERIENCE

 *share*
@ab_illussodellasemplicita

À LA CARTE

à la carte

Glowing artichokes <i>Grilled artichoke stuffed with Jerusalem artichoke, black garlic and mandarin chutney</i> 11 - 12	24
Grilled oyster with ginger roux and fish sauce, grilled white asparagus, spring onion and parsley oil, passion fruit and squid ink gel, diced fruit and vegetables 4 - 6 - 7 - 14	39
Funky Gallo <i>Stuffed leg of chicken, breast ham with peverada sauce, black truffle, pears and its base</i> 4 - 12	37
Dark Bologna <i>Fried tagliatelle with pecorino cheese and mixed meat ragù</i> 1 - 3 - 7 - 9	20
The Good, the Bad and the Ugly <i>Grilled tuna ventresca with shallot red vinegar reduction, raw scampi, Catalan sauce, bisque jelly and caper powder, fried baby squid, broad beans and chilli pepper</i> 1 - 2 - 4 - 12 - 14	42

À LA CARTE

à la carte

“Cacio&Pepe” my Spaghettone <i>Pasta Armando</i>	25
1 - 3 - 7	
Basil and prawn gnocchi	33
<i>Basil gnocchi Pasta Fresca - il lusso della semplicità, white prawn, tomato sauce pouring and almonds</i>	
1 - 2 - 7 - 8	
Tortello flower design <i>Pasta Fresca - il lusso della semplicità</i> in Vignarola style	30
1 - 3 - 12	
Calamarà	30
<i>Squid ink calamari with Messina-style cod cream, roasted cuttlefish and chive sauce</i>	
1 - 3 - 4 - 9 - 12 - 14	
Ricciotto	35
<i>Sea urchin risotto, shellfish, figs and goat cheese</i>	
1 - 2 - 7 - 12 - 14	
The smoothest all'arrabbiata	25
<i>Penna liscia Pasta Armando with parsley extract, seasoned fresh tomato pulp, Cantabrian anchovies and fried red garlic</i>	
1 - 4	

À LA CARTE

à la carte

- The Last Samurai** 49
Grilled Hokkaido Wagyu with sautéed turnip greens cream, cordoncello chapel, blackberry vinegar gel and its base
1 - 6 - 12 - 14
- Mr. Duck** 42
Grilled duck breast with its stock, late radicchio, raspberry sauce, brioche style bread and foie gras pâté
1 - 3 - 7 - 12
- Fish soup** 39
Gurnard, scorpionfish, John Dory, mussels and white prawns in summer broth
1 - 2 - 4 - 6 - 9 - 12 - 14
- Carré Borghé** 39
Marinated and roasted veal sirloin with apple and hazelnut sauce, veal stock and thin sliced vegetables of all flavors
1 - 4 - 6 - 7 - 10 - 12
- Cabbages as a snack** 29
Rimmed cauliflower, fried Brussels button, black and Sicilian cabbage roll, sweet and sour Romanesco, tapioca chips with kale cabbage and fermented lemon gel
1 - 8 - 12
- Let's cut the Croaker** 36
Red croaker fillet, sautéed escarole, green sauce and apricot and basil gel
4 - 12

DESSERTS

desserts

Modern Tiramisu 20
Mascarpone and Marsala cream with coffee toffee and Kahlua ladyfinger biscuit, coffee crème anglaise and chocolate gavotte

1 - 3 - 7 - 12

Black Athena 20
All black chocolate mousse with cocoa shortcrust biscuit, dark ganache, cocoa macaron with custard, chocolate tuille and cocoa sauce

3 - 7 - 8

Isla bonita 20
Almond shortcrust pastry base and cocoa sponge cake with salted peanut cream and potato peel, chocolate and apricot ganache, blackcurrant and sea buckthorn gel with blackcurrant jelly and sanded hazelnuts

1 - 3 - 5 - 7 - 8

Honey Money 20
Honey and ginger mousse with lemon ice cream, honeycomb and pink grapefruit gel

3 - 7

The sweetest things 20
8 small pastry tastings

1 - 3 - 7 - 8 - 12

Cake of the month 20
Almond shortcrust pastry, stuffed with coconut, hazelnut and carrot, white chocolate cream and cucumber and apricot gel

1 - 3 - 7 - 8

Ice cream and sorbet of the day 13

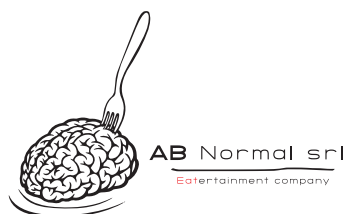
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LIST OF ALLERGENIC INGREDIENTS

- 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, 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



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.

For information relating to the possible presence of allergens in the dishes, contact the dining room staff, who are at your disposal to provide any additional support and detail. Therefore, our dishes may contain the allergenic substances of the official table pursuant to EU Reg. 1169/11 contained in the menu. Furthermore, all the ingredients present in this menu and considered allergens, are carefully specified to minimize any problems towards 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

Some specific raw materials or semi-finished products can be frozen in our restaurant. This process is aimed at preserving the characteristics of seasonal ingredients, which are not always available, or of raw materials that are not be regularly available. It is possible to contact the dining room staff for further clarifications.

Raw consumption - fishery products and raw fish-based gastronomic preparations intended to be administered as they are, have been subjected to preventive reclamation by means of freezing treatment in accordance with current legislation.

The Staff