



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*

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 *share* @ab\_illussodellasemplicita

# À LA CARTE

*à la carte*

<b>Flower Power</b>	26
<i>Carpaccio of marinated yellow and green courgettes, courgette flower stuffed with parmesan, grilled baby courgette, caramelized Tropea red onion ice cream and strawberry vinegar gel</i>	
1 - 7 - 12	
<b>Amor in Saor</b>	32
<i>Raw scallop with bergamot and braised spring onion oil, onion cream saor style, pine nut cream and grape sauce, grilled Brussels sprouts, aromatic bread crumble</i>	
1 - 8 - 12 - 14	
<b>Ganzo sto manzo</b>	35
<i>Sliced grilled marinated beef, its stock, carrot ketchup, Russian salad, grilled plum</i>	
1 - 4 - 6 - 9 - 12	
<b>Dark Bologna</b>	20
<i>Fried tagliatelle with pecorino cheese and mixed meat ragù</i>	
1 - 3 - 7 - 9	
<b>Fish 'n' Roll</b>	29
<i>Sea bass roulade stuffed with dried apricot, dried tomatoes and salted peanuts, served with red cabbage marinated in lime, vermouth sauce, oil perfumed with chive and dandelion</i>	
1 - 4 - 5 - 7 - 12	
<b>Green on Grill</b>	23
<i>Grilled cabbage, braised leek foam, vegetable demi-glace and fermented lemon gel</i>	
7 - 9 - 12	

# À LA CARTE

*à la carte*

<b>“Cacio&amp;Pepe” my Spaghettone <i>Pasta Armando</i></b>	<b>25</b>
1 - 3 - 7	
<b>Roman Holiday</b>	<b>28</b>
<i>Artichoke and potato gnocchi with chicory cream, chicory topped with crunchy lemon bread</i>	
1 - 4 - 7	
<b>Got the mullet yet?</b>	<b>30</b>
<i>Short pacchero Pasta Fresca - il lusso della semplicità with grilled red mullet fillet, celery oil and wild fennel creamed with red mullet reduction</i>	
1 - 3 - 4 - 9 - 12	
<b>Cool nettle fuel</b>	<b>32</b>
<i>Green nettle ravioli Pasta Fresca - il lusso della semplicità stuffed with baked sea bream and cow's milk ricotta, She buffalo casatica cheese cream, herb sauce with green beans and peas</i>	
1 - 3 - 7	
<b>Knock Knock! Whose there? Cassoeula!</b>	<b>28</b>
<i>Corn Casoncelli stuffed with Milanese cassoeula, cabbage reduction, braised cabbage and lemon</i>	
1 - 3 - 7 - 12	
<b>The King is in the threshing floor</b>	<b>32</b>
<i>The ReMix Pasta Armando with white farmyard ragù, carrots and fried sage, rosemary extract and its base</i>	
1 - 7 - 9 - 12	

# À LA CARTE

*à la carte*

<b>Saltimbocca now!</b> <i>Grouper saltimbocca, bacon and sage, grilled sucrine salad with strawberry vinaigrette and its stock, natural radishes</i> 1 - 4 - 12	36
<b>MarcondirondirAgnello</b> <i>Roast rack of lamb, grilled saltwort, Montepulciano sauce and walnut cream</i> 8 - 12	39
<b>BusyPigeon!</b> <i>Roasted stuffed pigeon, Roman artichoke, marjoram spice bread and its stock</i> 1 - 3 - 7 - 8 - 9 - 12	38
<b>Carré Borghé</b> <i>Marinated and roasted veal sirloin with apple and hazelnut sauce, veal stock and thin sliced vegetables of all flavors</i> 1 - 4 - 6 - 7 - 8 - 10 - 12	39
<b>Winter in Milan</b> <i>Saracen polenta creamed with Casera, taleggio cheese cream, roasted pumpkin glazed with orange, sautéed pioppini mushrooms, turnip greens, walnuts, purple cabbage tapioca chips, and mulled wine gel</i> 1 - 6 - 7 - 12	29
<b>Miss Monkfish</b> <i>Monkfish with green pepper, cauliflower braised in white wine and lovage oil</i> 4 - 7 - 10 - 12	38

# DESSERTS

<b>Spherical tiramisu</b> <i>Kahlua ladyfinger biscuit base, semi-liquid heart of cocoa and coffee, mascarpone and marsala cream, cocoa wafe</i> 1 - 3 - 7 - 12	20
<b>The Pastierina</b> <i>Almond pastry with cooked wheat, female buffalo ricotta and custard with orange paste and female buffalo ice cream</i> 1 - 3 - 7 - 8	20
<b>The Pavlova</b> <i>Crumbly meringue shell filled with chantilly cream, fresh and candied fruit, mango gel</i> 3 - 7	20
<b>Chocofruit</b> <i>Dark chocolate mousse with coffee cream, milk chocolate and nuts puffed rice, passion fruit popcorn, sautéed medlar with salt and fennel, almond milk sorbet</i> 3 - 7 - 8	20
<b>Into the woods</b> <i>Almond pastry with pistachio financier and its cream, strawberry mousse and meringues with exotic gel and wild strawberries</i> 1 - 3 - 7 - 8	20
<b>Ice cream and sorbet of the day</b> 7	13

# LIST OF ALLERGENIC INGREDIENTS

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- 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

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*\*Prices are expressed in €*

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



# INFO

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*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 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*