



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

Flower Power	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	
Amor in Saor	32
<i>Raw scallop with bergamot and braised spring onion oil, onion cream saor style, pine nut cream and grape sauce, grilled cabbage, aromatic bread crumble</i>	
1 - 8 - 12 - 14	
The wiz-steak of Oz	29
<i>Veal fillet carpaccio with scapece-style zucchini cream, zucchini flowers, celery and caper shoots</i>	
9 - 12	
Baccalecca	23
<i>Creamed, breaded and fried cod stick, hot sauce, green sauce, cod pil-pil and olive powder</i>	
1 - 4 - 7 - 12	
Fish 'n' Roll	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	
Green on Grill	23
<i>Grilled cabbage, braised leek foam, vegetable demi-glaze and fermented lemon gel</i>	
7 - 9 - 12	

À LA CARTE

à la carte

“Cacio&Pepe” my Spaghettone Pasta Armando	25
1 - 3 - 7	
Norma-lly done!	28
<i>Basil gnocchi Pasta Fresca - il lusso della semplicità with eggplant cream, datterino tomato sauce, salted ricotta, fried eggplant perlina and concassé of vine tomatoes</i>	
1 - 7	
Got the mullet yet?	30
<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	
Cool nettle fuel	32
<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	
The Agnelotti	31
<i>Plin on the grill filled with lamb and potatoes, its base, greek yogurt sauce with marjoram and lemon, snow pea salad, baby spinach and pea shots</i>	
1 - 3 - 7 - 9 - 12	
Pink Pork	28
<i>Pink tagliatella with beetroot Pasta Fresca - il lusso della semplicità with pork tenderloin ragù, double consistency almond and lemon thyme</i>	
1 - 3 - 8	

À LA CARTE

Saltimbocca now!	36
<i>Grouper saltimbocca, bacon and sage, grilled sucrine salad with strawberry vinaigrette and its stock, natural radishes</i>	
1 - 4 - 12	
MarcondirondirAgnello	39
<i>Roast rack of lamb, grilled wild chicory, Montepulciano sauce and walnut cream</i>	
8 - 12	
BusyPigeon!	38
<i>Roasted stuffed pigeon, Roman artichoke, marjoram spice bread and its stock</i>	
1 - 3 - 7 - 8 - 9 - 12	
Carré Borghé	39
<i>Marinated and roasted veal sirloin with apple and hazelnut sauce, veal stock and thin sliced vegetables of all flavors</i>	
6 - 7 - 8 - 10 - 12	
A bunch like this!	33
<i>Hosomaki grilled green asparagus pgi, green asparagus cream, wild asparagus with vinegar and cinnamon, asparagus and lime ice cream, raw asparagus and crunchy bread extra thin slices</i>	
1 - 6 - 7 - 12	
Grilled squid... joyful like a kid!	35
<i>Grilled squid with eggplant cream and fried perlina, tentacle salad, apricots, zucchini and vine tomatoes</i>	
1 - 12 - 14	

DESSERTS

desserts

Spherical tiramisu 20
Kahlua ladyfinger biscuit base, semi-liquid heart of cocoa and coffee, mascarpone and marsala cream, cocoa wafe

1 - 3 - 7 - 12

Peach on the Beach 20
Peach cake with saffron frangipane, passion fruit ice cream, peach and basil brunoise

1 - 3 - 7 - 8

Watermelon delight, what a sight! 20
Sliced compressed watermelon, coconut and pistachio crumble, fruit in syrup, exotic gel, bitter almond sauce, crunchy lime and basil and coriander oil

3 - 7 - 8

Maraja's Babà 20
Spherical baba in limoncello syrup with exotic gel, candied olives, caper powder and thallus

1 - 3 - 7 - 12

The Cassata is ready! 20
Ricotta mousse on lady kiss biscuit with orange and mandarin insert, cherry gel and Vermouth, dark chocolate ganache, pistachio sponge and carmelized apricot

1 - 3 - 7 - 8 - 12

Ice cream and sorbet of the day 13

7

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 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